



## STARTERS

FIRE ROASTED CHICKEN CORN CHOWDER   GF	6 / 9
GAZPACHO   VEGAN/GF chilled tomato & cucumber soup with spices and herbs	6 / 9
PIMENTO CHEESE BITES served with honey sriracha dipping sauce	9
STRAWBERRY SALAD arugula, goat cheese, hazelnuts, cranberry vinaigrette	8

## MAIN COURSE

BISCUITS AND GRAVY three buttermilk biscuits topped with our own dray sausage gravy, breakfast potatoes and two eggs any way	15
BRUNCH BURGER certified angus beef® patty with arugula, canadian bacon, cheddar cheese, fried egg, hollandaise, served with a side of breakfast potatoes	15
YOLKO OKO dray's famous japanese cabbage pancake topped with two poached eggs, chopped bacon, arugula, tamarind-chili kewpie aioli, sesame seeds, and scallions	16
CRABCAKE BENEDICT two dray crabcakes on english muffins topped with poached eggs and lobster hollandaise served with breakfast potatoes	16
RUFF START scrambled egg bowl with jalapenos, sausage, peppers, onions, and potatoes, topped with pimento cheese sauce	15
STUFFED FRENCH TOAST three layers of texas toast stuffed with vanilla mascarpone cheese, topped with berry compote and powdered sugar	15
HOT CHICKEN AND WAFFLE belgian waffle topped with dray's hot chicken tenders, powdered sugar, and chipotle maple syrup	18
SHRIMP AND GRITS cheesy yellow grits, topped with blackened shrimp, sofrito, and a creamy lowcountry gravy	19

## CERTIFIED ANGUS BEEF® STEAKS

Accompanied by breakfast potatoes and two eggs any way

14OZ GRILLED RIB EYE	32
 8 oz FILET MIGNON	39
8 oz NEW YORK STRIP	24
CHICKEN FRIED STEAK	19
<b>STEAK OPTIONS:</b>	
green peppercorn au poivre	2
scampi   shrimp in garlic butter and herbs	8
red wine, mushroom demi	2
gorgonzola cheese crust	4
sausage gravy	4
pepper gravy	3

## BRUNCH DRINKS

Bottomless Mimosa & Bellini Bar	15
Individual Mimosa or Bellini	6
Bloody Mary Bar   not bottomless	8

## DESSERT | 8

MOLTEN CHOCOLATE CAKE chocolate sauce, berries
ORANGE CREME BRULEE   GF gran gala, whipped cream, berries
PECAN PRALINE BREAD PUDDING served warm with vanilla ice cream and caramel sauce
CLASSIC TIRAMISU coffee and bailey's dipped lady fingers with frangelica mascarpone mousse
RED WINE POACHED PEAR   GF honey greek yogurt, chopped pistachio
PUMPKIN CHEESECAKE ginger snap crust