



BRUNCH MENU

SALADS

Beet Heirloom Tomato Salad

“Fresh sliced Beets & heirloom Tomatoes tossed in white balsamic vinaigrette topped with candy Pecans”

\$9

Wedge Salad

“Iceberg Wedge topped with Blue Cheese, bacon bits, julienned red onions, red tomatoes & buttermilk

Ranch dressing”

\$9

PI Breakfast Fruit & Cheese Platter

“Artisan cut cheese and assorted seasonal fruit with grilled artisan croutons”

\$20

Pan Fried Trout with Crawfish Etouffee

“Whole fried Trout served on top of a pickled green bean salad and topped with traditional Etouffee and fresh

crawfish meat”

\$18

Entrees

Steak and Eggs

“Butcher’s Wife Steak served with roasted potatoes and cage free eggs how you like them”

\$15

PI Shrimp & Grits

“Seared Gulf Coast Shrimp served over creamy Adluh Stone ground grits with Tasso Gravy

\$16

*Notice-Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne illnesses



Chicken and Waffles

“Buttery waffled topped with ½ of PI fried chicken bourbon maple syrup”

\$15

Citrus Cream Stuffed French Toast

“Citrus Creamed Cheese stuffed Brioche Bread topped with bourbon citrus maple syrup & Chicken Sausage”

\$12

PI Fried Chicken

“1/2 of Southern Seasoned Fried Chicken served with three cheese macaroni and cheese & homemade corn bread loaf with honey butter”

\$15

PI Omelet

“Apple smoked bacon, chicken sausage, onion, fresh tomatoes, ham, spinach, onion, mushroom, and your choice fetta or cheddar cheese”

\$12

PI Omelet Your Way

“Choose the following options: apple smoked bacon, chicken sausage, onion, fresh tomatoes, ham, spinach, onion, mushroom, and your choice of feta or cheddar cheese”

\$12

SIDES

Toast, Yogurt, Eggs

\$2

Sweet Potato Hash

\$4

Cereal, Stone Ground Grits

\$3

Bacon, Chicken Sausage

\$5