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# URBAN

BREW and BBQ

## BRUNCH

All served with your choice of oatmeal or homestyle grits.

### **The Upside Down | \$11**

Homemade biscuit with melted cheddar, pulled pork smothered in bacon gravy.

### **Not Quite Eleven's Eggo | \$13**

Homemade cornbread waffle topped with slow smoked pulled pork, bacon, melted cheddar cheese, bacon gravy and an egg over easy.

### **Mouth Breather | \$10**

Our version of biscuits and gravy smothered in our homemade bacon gravy.

### **Never Forget Barb's Benny | \$12**

Made to order biscuits topped with prosciutto, poached egg, Queso and our homemade collard greens.

### **The Hopper | \$13**

Homestyle brisket hash topped with a Queso sauce and a sunny side up egg.

### **Mad Max | \$11**

Homemade biscuit topped with slow smoked pulled pork, collard greens and served with a side of our homemade hot sauce.

### **Steve's Farrah Fawcett Hair | \$8**

Try our homemade style oats baked in a skillet topped with pecans, brown sugar and apples.

### **Nancy? | \$10**

Our take on a homemade loaded waffle loaded with fresh caramelized apples, cinnamon sugar then topped with whipped cream and caramel sauce.

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### **Additional Sides**

Cheesy Scrambled Eggs | \$5  
Bacon (2 slices) | \$3  
Oatmeal | \$3  
Homestyle Grits (add cheese for .50) | \$3

### **Bottomless Mimosas | \$20**

#### **Single Mimosa | \$7**

Grapefruit | Cranberry | Orange Juice  
Ask about our beer and wine list.