



zea

FEEL GOOD

SUNDAY
BRUNCH

classic brunch
COCKTAILS

MIMOSA / 3

BLOODY MARY / 4

RED/WHITE ZANGRIA / 9

ENTRÉES

HUEVOS RANCHEROS / 14.50

Black beans, cheddar and Monterey jack cheeses topped with ancho seasoned pulled rotisserie chicken and drizzled with a Salvadoran crema. Finished with two poached eggs and warm salsa roja. Choice of one side.

CLASSIC EGGS BENEDICT / 15.95

Toasted English muffin, thinly sliced Applewood smoked ham, poached eggs and hollandaise sauce. Choice of one side.

CRAB CAKES BENEDICT / 16.95

Two crab cakes made with fresh local lump crab meat over English muffins, and topped with poached eggs and hollandaise sauce. Choice of one side.

SWEET POTATO PECAN FRENCH TOAST / 13.50

Zea signature bread pudding sliced thin, dipped in egg wash and grilled. Finished off with our praline rum sauce and topped with whipped cream, Georgia pecans, and sprinkling of pumpkin spice. Choice of one side.

SHRIMP & GRITS / 13.75

Roasted corn grits topped with wild-caught Gulf shrimp sautéed, Chef Paul Prudhomme's andouille sausage, étouffée sauce.

BUILD YOUR OWN OMELET

DESIGNED BY YOU & MADE TO ORDER / 15.50

Pick three from a variety of fresh ingredients. Choice of one side.

SIDES

Choose from **breakfast potatoes** or our signature **roasted corn grits**. Traditional sides also available.

BLOODY MARY bar

BUILD YOUR OWN AT OUR BLOODY MARY BAR / 6
