

MOSHULU

BOTTOMLESS BRUNCH

TO START

House Made Bread

*chef's daily fresh baked selection,
sea salt whipped honey butter,
fruit jam (d,g)*

FIRST COURSE

Charcuterie & Cheese

*house made pickles, candied pecans,
golden raisin mostarda, crostini (d,g,n)*

Smoked Salmon

*cream cheese, red onion, tomato,
cucumber, caper, bagel chips (d,g)*

Mezze Platter

*hummus, baba ghanoush,
feta tzatziki, crudite, pita (d,g)*

ENTREES

Breakfast Platter

*two eggs any style, thick cut bacon, toast,
breakfast potato, market greens (d,g)*

Blackened Shrimp & Grits

*collard greens, buttermilk biscuit,
old bay butter (d,g,s)*

Goat Cheese Omelette

*roasted tomatoes & mushroom, spinach,
breakfast potato, mixed green (d,g)*

Chicken & Waffle

*buttermilk battered chicken tenders,
hot honey, whipped butter (d,g)*

*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish
20% gratuity will be added to parties of 5 or more*

***EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR
MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**