

BILL OF FARE

CHEF JAMES BOYCE

COMMERCE
KITCHEN

Mother's Day Brunch

Brunch Cocktails

MIMOSA

*choice of oj, pineapple,
grapefruit or cranberry & triple sec*

\$7

PEACH BELLINI

\$8

BACON BLOODY MARY

\$10

MIMOSA CARAFE

*choice of oj, pineapple,
grapefruit or cranberry & triple sec*

\$25

SPRING FROSÉ

strawberries, peach, rosé wine, vodka

\$12

ESPRESSO MARTINI

*tito's, espresso, kahlua, simple syrup,
chocolate syrup*

\$12

Wine by the Glass

PROSECCO Maschio, Italy \$12

PINOT GRIGIO Caposaldo, Italy \$10

SAUVIGNON BLANC Rapaura Springs Rsv, NZ \$14

CHARDONNAY Harken, California \$11

PINOT NOIR J. Lohr "Falcon's Perch,
Monterey, California \$12

PINOT NOIR Argyle, Willamette Valley, OR \$16

MALBEC Gougenheim Reserve, Argentina \$11

COTES DU RHONE

Chateau St. Cosme, Rhone Valley, France \$14

CABERNET SAUVIGNON

Robert Hall, Paso Robles, CA \$12

BORDEAUX BLEND

Chateau Haut Colombier, Bordeaux, France
\$13

STARTER

LOBSTER BISQUE

dry sherry cream

LOADED DEVEILED EGGS

cheddar, bacon, sour cream, chives

FRIED GREEN TOMATO & PIMENTO CHEESE STACK

remoulade and house hot sauce

SOUTHERN RICOTTA TOAST

crispy bacon, hot honey, candied pecans

ENTRÉE

MAINE LOBSTER EGGS BENEDICT

poached eggs, crispy potatoes, lemon hollandaise

PAN SEARED ATLANTIC SALMON

new potatoes, citrus, avocado salad, champagne beurre blanc

GULF SHRIMP & STONE GROUND GRITS

conecuh sausage, crispy bacon, bell pepper, onion, parmesan cream sauce

CRISPY CHICKEN ALLA VODKA

linguini, spring peas, bacon lardons

HERB CRUSTED 12OZ PRIME RIB

bacon mac 'n cheese, green beans, au jus, horseradish cream sauce

DESSERT

STRAWBERRY SHORTCAKE

grand marnier berries, whipped cream

BANANA'S FOSTER BREAD PUDDING

bourbon caramel

DARK CHOCOLATE TORTE

macerated berries, chocolate sauce

\$55 PER PERSON (EXCLUDING BEVERAGE, TAX AND TIP)