



Weekend Brunch Menu

11 am - 3 pm

Here at The Southern on 8th, we are a scratch kitchen, utilizing the freshest ingredients prepared to order and served to you ... our guests.

Eat, Drink & Be Southern!

Starters, Salads & Sharables

HOUSE CANDIED BACON HANGER 11
house seasoned - served room temperature

FRIED GREEN TOMATOES 11
micro lettuce - pimento cheese - bacon jam

SOUTHERN DEVILED EGGS 9
pancetta - pickled red onion - dill

WARM CRAB & SMOKED FLORIDA FISH DIP 15
house smoked wild caught fish - blue crab meat
cream cheese - pimento cheese - house pepper
jelly - sourdough crostini

ALABAMA SOUTHERN WINGS 16
alabama white sauce - carrot sticks - house dills

BURRATA & TOMATO CAPRESE 13
grape tomatoes & burrata - basil - virgin olive oil -
balsamic glaze - sea salt - sourdough crostini

PECAN CRUSTED CHICKEN SALAD 16
pecan coated chicken breast - mixed lettuce
granny apples - goat cheese - dried cranberries
red onion - honey dijon dressing

MIXED CHEESE & FRUIT BOARD 16
chef's cheese selection - fresh fruit - candied
pecans - sourdough crostini - house preserves

Signature Sandwiches

BRUNCH DOUBLE SMASHED BURGER 15
candied bacon - garlic home fried potatoes -
pimento cheese - american cheese - fried egg
roasted tomato aioli - seasonal lettuce - on brioche
bun OR house waffle - hand cut fries

THE SOUTHERN CHICKEN SANDWICH 15
buttermilk, nashville hot or cajun grilled
buttered brioche bun - house slaw - house pickles
& fresnos - alabama white sauce - hand cut fries

OPEN FACED DOWNTOWN HOT BROWN 15
sourdough toast - slow cooked chicken - candied
bacon - ripe tomatoes - mornay sauce pimento
cheese - roasted jalepeno

MOJO PORK & COUNTRY HAM CUBAN 15
house marinaded braised pork - shaved country
ham - gruyere cheese - house pickles - creole
mustard aioli - hand cut fries

sides

PIMENTO CHEESE & BACON TOPPED GRITS 5

ONE FRIED EGG 2

BISCUIT OR TOAST & HOUSE PRESERVES 3

APPLEWOOD BACON 4

GARLIC HOME FRIES 4

HAND CUT SEASONED FRIES 5

Savory & Sweet Southern Brunch

SOUTHERN AVOCADO TOAST 12

whole grain toast - dijon crema - applewood bacon - 8 minute
egg - dried tomato - pickled red onion

SEASONAL FRUIT, YOGURT & HOUSE GRANOLA BOWL 11

selection of seasonal fruit - vanilla greek yogurt - toasted house
honey & nut granola - mint

SMOKED SALMON TARTINES 15

smoked lox style salmon - cream cheese - creme fraiche - capers
onions - dried tomato - dill - 8 minute egg - french baguette

PEACH STUFFED CORNFLAKE COATED FRENCH TOAST 14

vanilla custard dipped brioche - peaches - lemon marscapone -
candied bacon - maple syrup

HOUSE BISCUITS & SAUSAGE GRAVY 13

two house buttermilk biscuits - house sausage & chorizo country
white gravy - pickled red fresno peppers - chives
add one fried egg 2

SOUTHERN'S CHICKEN & WAFFLES 15

southern brined buttermilk fried boneless chicken breast - sweet
potato belgian waffle - whipped jalepeno honey butter - candied
pecans - maple syrup

COUNTRY HAM BENEDICT 14

thin sliced cured country ham - toasted english muffin - poached
eggs - creole hollandaise - chives - garlic home fries

BRUNCH SHRIMP & GRITS 19

atlantic red shrimp - nora mills granery white grits - blistered
cherry tomatoes - chorizo - white cheddar - pan broth

SOUTHERN GRILLED STEAK & EGGS 25

house seasoned ribeye - creole hollandaise - 2 fried eggs -
crispy shallots - garlic home fries

sweets

FLORIDA KEY LIME PIE 8

BOURBON KISSED CHOCOLATE PECAN PIE 9

BREAD PUDDING WITH CRÈME ANGLAISE & CARAMEL DRIZZLE 9

SEASONAL FRUIT COBBLER, CRUMBLE TOPPING & VANILLA ICE CREAM 9

Contains raw or undercooked fish.

Some menu items contain meat, fish and shellfish that are raw or
not cooked to proper temperature to destroy harmful bacteria and/or viruses.
Consuming raw or uncooked meat, fish, shellfish or fresh shelled eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.

*Please advise your server of any food allergies prior to ordering,
some ingredients may not be listed on menu.