

# Ethel Mae's

## BRUNCH MENU

### TIDBITS

#### BBQ SHRIMP \$11

JUICY CAJUN-STYLE BBQ SHRIMP SERVED OVER CHARRED CROSTINI

#### BUZZARD BITES \$13

FORK TENDER FRIED CHICKEN GIZZARDS SERVED WITH SWEET CHILI SAUCE

#### HIGH ON THE HOG POPCORN \$9

HOUSE PORK SKIN CRACKLIN' WITH FRESHLY SEASONED BUTTERED POPCORN AND SWEET STICKY PORK JERKY

#### BOUDIN EGG ROLLS \$9

ETHIOPIAN-SPICED GROUND BEEF & RICE-FILLED EGG ROLLS, FRIED GOLDEN BROWN & DRIZZLED WITH 24K GOLD SAUCE

#### HOECAKES & HONEY BUTTER \$6

TRADITIONAL GRIDDLED HOECAKES SERVED WITH HOUSE-MADE HONEY BUTTER

### MANE COURSE

#### TUPELO CHICKEN AND WAFFLE \$19

48-HOUR BRINED CHICKEN THIGH, FRIED OR GRILLED, SERVED ATOP A SWEET, VANILLA-CINNAMON SPICED WAFFLE (SERVED WITH ONE SIDE)

RED VELVET WAFFLE WITH CREAM CHEESE SAUCE: +\$3

#### FRIED LOBSTER TAIL AND WAFFLE \$29

DEEP FRIED LOBSTER TAIL ATOP A SWEET, VANILLA-CINNAMON SPICED WAFFLE (SERVED WITH ONE SIDE)

RED VELVET WAFFLE WITH CREAM CHEESE SAUCE: +\$3

#### SEAFOOD ETOUFEE \$27

RICH SEAFOOD SAUCE OVER A CRISPY CATFISH FILLET SERVED OVER CREAMY HOUSE YELLOW GRITS

(PAN SEARED FILLET AVAILABLE UPON REQUEST)

#### SHRIMP & GRITS \$25

JUMBO SHRIMP SERVED IN SHERRY SHRIMP SAUCE W/ CREAMY YELLOW CORN GRITS

#### SALMON CROQUETTE HASH \$15

CRISPY SALMON CROQUETTES TOPPED WITH A CHIPOTLE AIOLI AND SERVED OVER A SUMMER RICE MEDLEY

#### THE BIG NATE \$25

FRIED OR GRILLED PORK CHOP SERVED WITH BREAKFAST POTATOES, SCRAMBLED EGGS, TOAST

#### CABBAGE WEDGE \$13

BRAISED, CHARRED CABBAGE WEDGE, SERVED ON A CLOUD OF ONION SOUBISE WITH MAPLE BACON VINAIGRETTE

\*GLUTEN FREE AND VEGETARIAN OPTION\*

#### LAMB IN A PASTURE \$35

24-HOUR MARINATED AND CHARGRILLED LAMB CHOPS SERVED OVER OUR CREAMY YELLOW CORN GRITS.

SERVED WITH A SIDE OF YOUR CHOICE \*SERVED MEDIUM WELL\*

#### RIBEYE STEAK \$37

21-DAY DRY AGED GRILLED 10 OZ RIBEYE STEAK TOPPED WITH GARLIC BUTTER AND SERVED OVER GARLIC

MASHED POTATOES WITH ONE ADDITIONAL SIDE

#### TURKEY LEGS \$20

SLOW COOKED TURKEY LEG SERVED WITH ONE SIDE +BOURBON GLAZE \$5 | + SEAFOOD MAC AND CHEESE \$10 (NO SIDE)

#### E & M HOUSE SALAD \$13

CHOPPED GREENS TOPPED WITH EGG, AVOCADO, CHEESE, TOMATO AND BACON SERVED WITH YOUR CHOICE OF DRESSING:

BALSAMIC VINAIGRETTE OR BACON RANCH +CHICKEN \$5 | + SHRIMP \$7

#### PICK A PROTEIN AND 2 SIDES

- ◆ 2 PC WHITE OR DARK CHICKEN \$18
- ◆ PORK CHOP \$ 18
- ◆ 6 PIECE GRILLED OR SAUTEED SHRIMP \$19
- ◆ CATFISH FILLET \$18
- ◆ OXTAILS \$32
- ◆ HENNYALFREDO PASTA (NO SIDE) \$12 +CHICKEN \$5 | + SHRIMP \$7

AN 18% GRATUITY IS ADDED TO ALL CHECKS. FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE ADDED.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# Ethel Mae's BRUNCH MENU

## SIDES \$5

ASK YOUR SERVER ABOUT THE VEGETABLE OF THE DAY

### YAMS

TRADITIONAL BAKED YAMS SPICED WITH CINNAMON & BUTTER, A DOLLOP OF FLUFF AND TOPPED WITH PECANS

### COLLARD GREENS & SMOKED TURKEY

COLLARD GREENS SIMMERED TO PERFECTION WITH SMOKED TURKEY

### MASHED POTATOES

YUKON GOLD POTATOES, LOTS OF BUTTER, AND CREAM

### CREAMY HOUSE GRITS

SOUTHERN-STYLE YELLOW CORN BUTTER GRITS

### MAC & CHEESE

ETHEL MAE'S SIGNATURE MAC & CHEESE IS TOPPED WITH CHEDDAR CRISP

### DRESSING

NOT STUFFING, BUT YOUR OLD-FASHIONED DRESSING MADE WITH LOVE AND TOPPED WITH CRANBERRY SAUCE

### FRIES

CRISPY FRIES TOSSED IN A BUTTER GARLIC SAUCE AND SPRINKLED WITH HONEY HEAT SEASONING

### SIDE SALAD

FRESH CHOPPED GREENS WITH CHEESE, TOMATO, AND CROUTONS

SERVED WITH YOUR CHOICE OF DRESSING: VINAIGRETTE, RANCH OR BACON RANCH

BREAKFAST POTATOES \* SCRAMBLED EGGS \* TEXAS TOAST

## ADD ONS

BACON \* CHICKEN \* SAUSAGE \$5

GRILLED SHRIMP \$7 \* CATFISH \$8 \* PORK CHOP \$10

## ITTY BITTY MENU

- ◆ CHICKEN TENDERS (SERVED WITH ONE SIDE) \$8
- ◆ PASTA WITH ALFREDO SAUCE \$7
- ◆ BBQ SHRIMP (SERVED WITH ONE SIDE) \$10

## SUNDAY SIPPIN

### MIMOSA \$4

ORANGE \* PINEAPPLE

### MERMAID MIMOSA \$7

CHAMPAGNE, BLUE CURACO, MELON LIQUER, PINEAPPLE JUICE

### STRAWBERRY MIMOSA \$7

STRAWBERRY CHAMPAGNE, STRAWBERRY PUCKER, JOSE CUERVO STRAWBERRY LIME MARGARITA

### HENNYMOSA \$10

HENNESSY, PINEAPPLE JUICE, AND CHAMPAGNE

### PEACH BELLINI \$6

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