

# Bubbles & Brunch

## Brunch

gluten free bread substitute available for \$1

- GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 15
- HEARTY COUNTRY FRIED CHICKEN BREAKFAST** buttermilk marinated chicken breasts topped with pork belly sage gravy served with two eggs and your choice of bacon or sausage. 18
- SALMON BRUSCHETTA** house-cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14
- PRIME SIRLOIN STEAK AND EGGS** 8 oz. flame grilled prime top sirloin, (eggs any style; not poached), and served with breakfast potatoes and seasonal fruit 20
- VEGETABLE SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, and avocado, with crème fraîche and Sriracha 13
- THE BIG SCRAMBLE** breakfast potatoes and scrambled eggs topped with sautéed peppers, onions, jalapeños, asparagus, mushrooms, mozzarella, provolone, avocado, sausage, bacon, and pork belly, topped with with crème fraîche and Sriracha 15
- CREOLE SHRIMP AND GRITS** with spicy sausage, peppers, onions, jalapeños and our creole white wine reduction 19
- BÈARNAISE BURGER** topped with bacon, an over easy egg, garlic aioli, lettuce, tomato, and red onion 13
- GRILLED HAM AND GRUYÈRE** (brunch style) with bourbon pear chutney, strawberry preserves, cherrywood smoked bacon, topped with an over easy egg and served with breakfast potatoes or seasonal fruit and maple syrup 14
- BREAD PUDDING FRENCH TOAST** our house-made bread pudding, grilled and topped with seasonal berries, bananas, and candied pecans in our banana bourbon sauce, topped with whipped cream and powdered sugar 13
- GRILLED PB & J SANDWICH** peanut butter, banana, and strawberry preserves, grilled and dusted with powdered sugar and served with breakfast potatoes or seasonal fruit 11
- CARSON'S SELECT BREAKFAST** two eggs, fresh fruit, bacon or sausage, and your choice of truffle breakfast potatoes or biscuits and gravy 16  
(eggs any style; not poached)

## Benedicts

- FRIED SOFT SHELL CRAB** on truffle rolls or buttermilk biscuits with grilled tomatoes and spinach, topped with over easy eggs, béarnaise and truffle buttered crab 17
- THREE LITTLE PIGS** on truffle rolls or buttermilk biscuits topped with shaved ham, pork belly, and cherrywood smoked bacon with over easy eggs and pork belly sage gravy 15
- GRILLED SALMON** on truffle rolls or buttermilk biscuits with grilled tomatoes and spinach, topped with over easy eggs, béarnaise and truffle buttered crab 16
- FILET MEDALLION & SHRIMP** flame grilled filet medallion sliced and placed on seared tomatoes, and sautéed spinach on two buttermilk biscuits; topped with our house béarnaise, two over easy eggs, and served with three sautéed truffle buttered shrimp 22
- HOT BROWN** shaved ham and chicken on two truffle rolls or buttermilk biscuits, topped with smoked gouda cheese sauce, mozzarella, gruyère, provolone, cherrywood smoked bacon, and tomato, with an over easy egg 14

## Chicken & Waffles

ADD TWO OVER EASY EGGS TO YOUR BRUNCH \$2

- SAVORY CHICKEN & WAFFLES** Carson's fried chicken placed on our belgian waffle, topped with pork belly sage gravy, pork belly and shaved scallions 15
- SWEET CHICKEN & WAFFLES** Carson's fried chicken placed on our belgian waffle, topped with candied pecans, maple syrup, powdered sugar and fresh strawberries 14
- BELGIAN WAFFLE** with strawberries, blackberries, raspberries, candied pecans, whipped cream, powdered sugar and maple syrup 12

## Bubbles

- MIMOSA** champagne with fresh squeezed orange juice ..... 7
- KIR ROYAL** Chambord, topped champagne, and a blackberry garnish . 8
- FRENCH 75** New Amsterdam Gin, lemon juice, and LaMarca Prosecco, with a lemon twist ..... 8
- LAMARCA, EXTRA DRY** ..... 8 30  
Prosecco, Vento, Italy
- CALVET SPARKLING ROSÉ** ..... 11 42  
Bordeaux, France
- DOMAINE CARNEROS** ..... 75  
Carneros, California
- TAITTINGER, BRUT, "LA FRANCAISE"** ..... 90  
Champagne, France
- DOM PÉRIGNON** ..... 300  
Champagne, France

## Sangrias

- RED SANGRIA** hand crafted with muddled fruit, Le Grand Pinot Noir, and triple sec, topped with ginger ale and a garnish of fresh blackberries 10
- WHITE SANGRIA** hand crafted with muddled fruit, Kung Fu Girl Riesling, triple sec, and peach schnapps, topped with Sprite and fresh blackberries 10

## The Six Marys

served with our house garnish: candied bacon, shrimp, olives, celery, pepper jack cheese, pepperoncini and seasoned rim

- UNCLE VAL'S MARY** Uncle Val's Peppered Gin, The Bitter Truth Cucumber Bitters and our house-made bloody mary mix 10
- TITO'S MARY** Tito's Handmade Vodka and our house-made Bloody Mary Mix 10
- BUFFALO MARY** Buffalo Trace Bourbon and our house-made Bloody Mary Mix 10
- TEQUILA MARY** Cabrito Reposado Tequila infused in house with fresh ginger and Serrano peppers, and our House Bloody Mary Mix 10
- SCOTCH MARY** Bruichladdich Port Charolette 10 Year-Old Single Malt Scotch and our house-made Bloody Mary Mix 10
- HOT PEPPER MARY** Jephtha Creed Hot Pepper Vodka and our house-made Bloody Mary Mix, with a sweet pepper added to our signature skewer 10

## Cocktails

- ICED VANILLA COLD BREW MOCKTAIL (NON ALCOHOLIC)** cold brew coffee with french vanilla syrup shaken over ice with half and half and garnished with whipped cream and a chocolate pocky cookie 6
- PEACHTREE STREET** Maker's Mark Bourbon, triple sec, lemon juice, and peach purée; garnished with a lemon peel 9
- WATERMELON MARTINI** Prairie Organic Cucumber Vodka, lime juice, simple syrup, a splash of soda, and watermelon purée 9
- BEE'S KNEES** New Amsterdam Gin, lemon juice, and honey syrup, finished with a caramelized honey swirl 8
- SPARKLING ROSÉ SEELBACH** Hangar One Rosé Vodka, fresh lemon juice and strawberry purée topped with Calvet Sparkling Rosé; served in a champagne flute with a mint leaf garnish 9
- THE BASIL BLUSH** Wheatley Vodka, The Bitter Truth Eldeflower Liqueur, simple syrup and fresh squeezed grapefruit juice lightly shaken with fresh basil and strained into a chilled cocktail glass; garnished with a pristine basil leaf 10
- KENTUCKY COFFEE MARTINI** Jephtha Creed Coffee Vodka, Buffalo Trace Bourbon Cream, honey syrup, and The Bitter Truth Chocolate Bitters shaken over ice and served in a chilled martini glass and garnished with shaved chocolate 9
- Buffalo Cold Brew** cold brew coffee, Buffalo Trace Bourbon, Faretti Chocolate Biscotti Liqueur, Half and half, a dash of chocolate bitters poured over ice topped with whipped cream and chocolate pocky cookies 10

## Bellini's

California champagne mixed with your choice of fruit purée

- PASSION FRUIT** ..... 8
- MANGO** ..... 8
- WATERMELON** ..... 8
- PEACH** ..... 8

## Sides

- CARSON'S SEASONED FRIES** 6
- SMOKED GOUDA MACARONI & CHEESE** 6
- YUKON GOLD GARLIC MASHED POTATOES** 6  
(TOP YOUR POTATOES WITH ROSEMARY DEMI GLACE FOR NO ADDITIONAL COST)
- ASPARAGUS WITH BÈARNAISE** 6
- BOURBON MUSHROOMS AND ONIONS** 6
- BBQ PORK BELLY MACARONI AND CHEESE** 6
- HARICOTS VERTS** 6
- BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE** 6
- WEISENBERGER CHEESE GRITS** 6

18% Gratuity will be added to parties of 13 (guests) or more

Please notify us of any food allergies - not every ingredient is listed and your well being is important to us.  
State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of food borne illness

## Starters

*c* **gluten free bread substitute available for \$1**

- c* **SAUSAGE TRIO** served with bourbon mushrooms and onions, garlic truffle crustinis, Sriracha Bourbon BBQ, and spicy house mustard 14
- c* **COCONUT CURRY MUSSELS** steamed in our coconut curry cream sauce and served with a toasted baguette 13
- c* **SPICY SHRIMP** (great to share) sautéed shrimp with spicy sausage, peppers, onions in our white wine creole reduction. Served with a toasted truffle baguette for dipping 18
- BÉARNAISE TRUFFLE FRIES** béarnaise, white truffle oil, shredded parmesan, and scallions 13 *TRUFFLE BUTTERED CRAB or BBQ PORK BELLY 3*
- SEARED AHI TUNA** seared rare ahi tuna sliced and glazed with sweet and spicy soy sauce, topped with green onions and toasted sesame seeds, served with wasabi aioli 17
- SWEET AND SPICY RIBS** tossed in Sriracha Bourbon BBQ, shaved jalapeños, and toasted sesame seeds 14
- c* **BAKED GOAT CHEESE** zesty cabernet marinara with fresh basil pesto, served with braided garlic truffle rolls 12
- c* **SALMON BRUSCHETTA** house-cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14
- AHI POKE LETTUCE WRAPS** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, avocado, sweet and spicy soy, and wasabi aioli 14
- c* **PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 12
- c* **GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 15

## Salads & Soups

**add grilled chicken breast or shaved chicken 5, grilled salmon 6, grilled shrimp 7, seared ahi tuna 7, or 4 oz. filet medallion 8**

- GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch 13
- ENTRÉE CAESAR SALAD** chopped romaine lettuce tossed in Carson's own caesar dressing, topped with white truffle garlic croutons and finished with freshly grated parmesan cheese. Served with a truffle roll 12
- SPINACH & FIELD GREENS** with mandarin oranges, pears, candied pecans, Granny Smith apples, red onion, dried cranberries, tossed in our raspberry vinaigrette and topped with blueberry vanilla goat cheese 13
- CAPRESE SALAD** fresh seasonal tomatoes, burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil 14
- SOFT SHELL CRAB SALAD** hearts of romaine, field greens, avocado, tomato, cucumber, bacon, and red onion, tossed in our spicy dill ranch dressing; topped with flash-fried soft shell crab and drizzled with crème fraîche and Sriracha 16
- CHOPPED NAPA** with napa cabbage, hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles; tossed in our sweet soy vinaigrette 13
- SOUP DU JOUR or ROMAINE WEDGE SALAD or CAESAR SALAD 8**
- SOUP & SALAD** today's soup, with a romaine wedge salad or caesar salad and our braided garlic truffle roll 12

## Sandwiches & Burgers

**served with your choice of our house seasoned fries OR romaine wedge salad OR caesar salad OR soup of the day substitute any burger patty for our cauliflower quinoa patty - gluten-free bread substitute available for \$1**

- VEAL PASTRAMI SANDWICH** shaved veal pastrami with melted swiss, Russian dressing, and topped with our spicy jalapeño cilantro coleslaw 15
- SHAVED PRIME RIB** with bourbon mushrooms and onions, horseradish cream, mozzarella, and rosemary demi-glace 16
- GRILLED HAM & GRUYÈRE** with bourbon pear chutney, house mustard, cherrywood smoked bacon, and topped with an over easy egg 14
- BOURBON BBQ GLAZED PORK BELLY** shaved and piled high in bourbon bbq with smoked gouda cheese sauce, lettuce, tomato, red onion, and garlic aioli 13
- BUFFALO CHICKEN SANDWICH (GRILLED or FRIED)** tossed in buffalo sauce, served with lettuce, tomato, red onion, dill ranch dressing and bleu cheese crumbles 14
- PESTO CHICKEN SANDWICH** grilled and carved chicken breast topped with mozzarella, fresh basil pesto, lettuce, tomato, fresh basil, garlic aioli, and balsamic reduction 14
- SOFT SHELL CRAB BLT** lightly fried, topped with spicy dill aioli, lettuce, tomato, red onion, avocado, and cherrywood smoked bacon 16
- CHICKEN PARMESAN** buttermilk marinated chicken breast breaded and fried, melted mozzarella and gruyere cheese, our house zesty marinara, garlic aioli, tomato, red onion and bibb lettuce and finished with our house pesto and balsamic reduction on a toasted brioche bun 15
- BLACKENED SALMON SANDWICH** topped with lettuce, tomato, red onion and dill ranch 15
- PORK BELLY BEER CHEESE BURGER** topped with lettuce, tomato, fried onion strings, spicy aioli, and finished with our Sriracha Bourbon BBQ sauce 14
- BÉARNAISE BURGER** topped with bacon, an over easy egg, garlic aioli, lettuce, tomato, and red onion 13
- SO-CAL CHEESE BURGER** American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing 12
- BACON JAM & SWISS BURGER** lettuce, tomato, red onion, bacon jam, melted swiss cheese, and garlic aioli 14
- PORTOBELLO SANDWICH** marinated portobello mushroom grilled and topped with our house goat cheese with roasted red pepper, red onion, tomato, bibb lettuce, balsamic reduction, avocado, and garlic aioli on our toasted brioche bun 13

## Steaks

**our steaks are served with your choice of romaine wedge salad, caesar salad or soup of the day • add grilled shrimp to any steak 7**

- FILET MEDALLIONS** two 4 oz. medallions grilled and served on Yukon Gold garlic mashed potatoes with rosemary demi-glace, asparagus, béarnaise, garnished with microgreens and an edible orchid 33
- NEW YORK STRIP** 12 oz. flame grilled center cut New York strip, served with Yukon Gold garlic mashed potatoes, steamed broccoli with smoked gouda cheese sauce, rosemary demi-glace, and our house truffle butter 39
- BONE-IN RIBEYE** 18 oz. flame grilled ribeye, finished with truffle butter, with steamed broccoli topped with smoked gouda cheese sauce and our bourbon mushrooms and onion 49
- BARREL CUT FILET MIGNON** 8 oz. seared filet served with yukon gold garlic mashed potatoes, haricots verts, rosemary demi-glace and our house truffle butter 40
- CREOLE FILET** 8 oz. seared filet mignon on smoked gouda Wiesenberger grits, blistered heirloom tomatoes, topped with shrimp sautéed in truffle butter, and served with creole white wine reduction 44
- OSCAR STYLE MEDALLIONS** two 4 oz. filet medallions grilled and served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise and truffle buttered crab garnished with microgreens and an edible orchid 36
- SWEET AND SPICY PRIME SIRLOIN STEAK** 8 oz. flame grilled prime top sirloin, glazed with our Sriracha bourbon bbq sauce on a bed of Yukon Gold garlic mashed potatoes and topped with fried onion straws 28
- FILET MEDALLIONS & SCALLOPS** two 4 oz. filet medallions and two seared scallops on a bed of smoked gouda Wiesenberger grits; topped with our crab and shrimp white wine mustard cream 44

## Entrées

**add our romaine wedge salad, side caesar salad or soup of the day to any entrée below 5**

- SCALLOPS** sautéed in garlic butter and served on smoked gouda Wiesenberger grit cakes, seared pork belly, and white wine béarnaise, finished with heirloom truffle tomatoes, frisée and micro greens 35
- CARSON'S CHICKEN FRIED CHICKEN** buttermilk marinated chicken breasts breaded and fried on a bed of Yukon Gold garlic mashed potatoes, served with haricots verts and topped with pork belly sage gravy and pork belly 25
- SMOKED GOUDA MACARONI & CHEESE** with creamy smoked gouda cheese, shaved parmesan, scallions, and truffle oil 21  
*ADD BBQ PORK BELLY 4 OR SHRIMP 7*
- ROSÉ LINGUINI** seafood marinara with creole alfredo, heirloom tomatoes, asparagus tips, rosé wine, topped with shaved parmesan and served with a baguette 22  
*ADD CHICKEN 5, SALMON 6, OR SHRIMP 7*
- GRILLED SALMON OSCAR STYLE** served on Yukon Gold garlic mashed potatoes and asparagus, topped with béarnaise and truffle buttered crab 29
- CREOLE SHRIMP & GRITS** with spicy sausage, peppers, onions, jalapeños and our creole white wine reduction 26
- SWEET & SPICY RIB ENTRÉE** tossed in Sriracha bourbon bbq, shaved jalapeños, and toasted sesame seeds served with smoked gouda macaroni and cheese and Carson's house-seasoned fries 26

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### TOFU STIR-FRY

red, yellow, and green peppers, mushrooms, jalapeños, red onion, snow peas, and carrots all sautéed together in our vegan, gluten free teriyaki and placed on a bed of jasmine rice, topped with toasted sesame seeds and green onions 20

### Vegan & Gluten Free Entrees

#### CHICKPEA CURRY

chickpeas, peppers, carrots, potatoes, onions, tomatoes, and snow peas sautéed in our house curry sauce and served over our jasmine rice 19

#### PORTOBELLO VEGETABLE STACK

bibb lettuce, grilled tomatoes, asparagus, red, yellow and green bell peppers, red onion, and jalapeño, sautéed and topped with sliced avocado and a marinated portobello mushroom with balsamic reduction, cilantro lime vinaigrette and Sriracha 22