

BRUNCH

GET CRACKIN'

THE ESSENTIALS **\$19**
 TWO CAGE-FREE EGGS YOUR STYLE, COTTAGE POTATOES,
 CHOICE OF SMOKED BACON, SAUSAGE LINKS OR GRIDDLED HAM
SUBSTITUTE CHICKEN SAUSAGE \$4 SUBSTITUTE EGG WHITES \$3

MUSIC CITY MEAT & 3 SCRAMBLE

*SOFT SCRAMBLED EGGS WITH YOUR CHOICE OF FOLD-INS,
 SERVED WITH COTTAGE POTATOES*

*MEAT (SELECT 1)
 BACON, PORK SAUSAGE, HAM, CHICKEN SAUSAGE,
 TURKEY, SMOKED SALMON, GRILLED CHICKEN*

*FILLINGS (SELECT 3)
 MUSHROOMS, SPINACH, PEPPERS, ONIONS,
 TOMATO, KALE, ARUGULA*

CHEESE: SWISS, AMERICAN, MOZZARELLA, CHEDDAR
\$19

(+2 FOR SUBSTITUTIONS OR ADDITIONAL FILLINGS)

MUSIC CITY BENNY **\$21**
 TWO CAGE-FREE POACHED EGGS, GRIDDLED MORTADELLA,
 BRAISED GREENS, HOUSE BISCUIT, "HOT HOLLY" SAUCE

TURKEY GOUDA OMELET **\$22**
 AGED SWEETGRASS GOUDA, ROASTED TURKEY BREAST
 CRISPY POTATOES

SMOKED PORK BELLY HASH **\$20**
 CRISPY POTATOES, CARAMELIZED ONION, KALE, MUSHROOM, RED
 PEPPER, TWO CAGE-EGGS ANY STYLE

STEAK 'N EGGS **\$32**
 PRIME 7-OZ PICANHA STEAK, TWO CAGE-FREE EGGS ANY STYLE,
 SALSAS ROJA, CRISPY POTATOES

KILLER-QUILES **\$18**
 TORTILLA CHIPS, AVOCADO, RADISH, COTIJA, CILANTRO,
 TWO-CAGE FREE EGGS ANY STYLE, RED SAUCE
ADD STEAK \$13 ADD GRILLED CHICKEN \$6

NOT A CHEAT DAY

COLD PRESSED JUICES **VG | \$11**
 CARROT-ORANGE OR APPLE-CUCUMBER

SMOOTHIES **VG | \$12**
 TROPICAL, BERRY OR MANGAVO

BURRATA SALAD **\$19**
 PUMPKIN ROMESCO, RADICCHIO, PEAR, ARUGULA, TOASTED
 HAZELNUT VINAIGRETTE

SG SIGNATURE CAESAR SALAD **VG | \$16**
 TREVISO RADICCHIO, CASTELFRANCO, HOUSE CAESAR DRESSING,
 AGED PARMESAN, GARLIC STREUSEL & FRICO

MARKET QUINOA BOWL **V | \$18**
 BABY CARROTS, CHERRY TOMATO, CORN, CUCUMBER, ROMAINE,
 PICKLED RED ONIONS, HERB DRESSING *ADD CAGE FREE EGG \$3*

AVOCADO TOAST **VG | \$16**
 GREEN GODDESS, SPROUTS, FRESH RICOTTA, AVOCADO,
 POMEGRANATE SEEDS, DUKKHA SPICE
ADD CAGE FREE EGG \$3 ADD SMOKED SALMON \$8

THE AÇAI CART

HOUSE SPUN AÇAI SORBET

*PREPARED TABLESIDE WITH A VAST COLLECTION OF
 TRADITIONAL AND UNIQUE TOPPINGS TO CHOOSE FROM*

VG | \$16

FLOUR POWER

STRAWBERRY SHORTCAKE BUBBLE WAFFLE .. **VG | \$18**
 FRESH STRAWBERRIES, OAT STREUSEL, MASCARPONE CREAM

BANANA WALNUT PANCAKES **VG | \$19**
 CANDIED WALNUT, BANANAS, MAPLE-BROWN BUTTER SYRUP

LEMON BERRY FRENCH TOAST **VG | \$21**
 HAND-BRAIDED BRIOCHE, LEMON CURD, BERRY COMPOTE

JUST DESSERTS

ORANGE CHOCOLATE TART ORANGE CURD **\$12**
 CHOCOLATE GANACHE CANDY ORANGE PEAL

TIPSY TIRAMISU **\$12**
 COFFEE BOURBON-SOAKED LADY FINGERS MASCARPONE MOUSSE

RED VELVET CHEESECAKE MOUSSE **GF | \$12**
 CREAM CHEESE FROSTING, GLUTEN FREE RED VELVET CAKE,
 CHOCOLATE SAUCE

DEVOUR DESSERT TOWER *SERVES 4-5* **\$18**
 ASSORTMENT OF SEASONAL DESSERT SHOTS

CHEF'S INSPIRED HOME SPUN GELATO **\$3**
 CLASSIC & SEASONAL DELIGHTS

SINGLES

CAGE-FREE EGG* 3

SMOKED BACON 8

SWEET POTATO FRIES 12

CHICKEN & APPLE SAUSAGE 8

TOAST OR BISCUIT 5

HOUSE PASTRY 8

SAUSAGE LINK 7

AVOCADO 4

CURED HAM 6

FRESH FRUIT 10

FRENCH FRIES 10

COTTAGE POTATOES 7

PARMESAN FRIES 11

GARDEN SALAD 10

YOGURT PARFAIT 15

HOUSE GRANOLA 3

BERRY BOWL 12

OPENING ACT

TABLE TALK **VG | \$12**
 CHEF'S SELECTION FROM OUR IN-HOUSE PASTRY SHOP

BUTTER ME UP **VG | \$12**
 BASKET OF LAMINATED BISCUITS
 CHEDDAR CHEESE / CINNAMON / HOT HONEY / SWEET BUTTER

SMOKED PORK BELLY SLIDERS **\$16**
 BOURBON-CIDER GLAZE, ROOT VEGETABLE SLAW SOFT HOUSE BUNS

CHEF JEFF'S FAMOUS BREAKFAST FLATBREAD **\$18**
 SAUSAGE, FRIED EGG, CHARRED ONION, FRESNO PEPPER,
 MOZZARELLA, ARUGULA

CHARCUTERIE & CHEESE BOARD **\$22**
 AGED GOUDA, PORT SALUT, CALABRIAN SALUMI, LOCAL JAM, BISCUIT

NO FORK, NO KNIFE, NO PROBLEM

SERVED WITH YOUR CHOICE OF SALAD, FRUIT OR FRIES

*ADD CAGE FREE EGG \$3 SUBSTITUTE SWEET POTATO FRIES \$2
 SUBSTITUTE PARMESAN FRIES \$1*

BIG STOMP BURGER **\$19**
 TWO 4OZ AMERICAN WAGYU PATTIES, CHEESE, ROMAINE,
 SMASHVILLE SAUCE, HOUSE-MADE SESAME BUN.....*ADD BACON \$3*

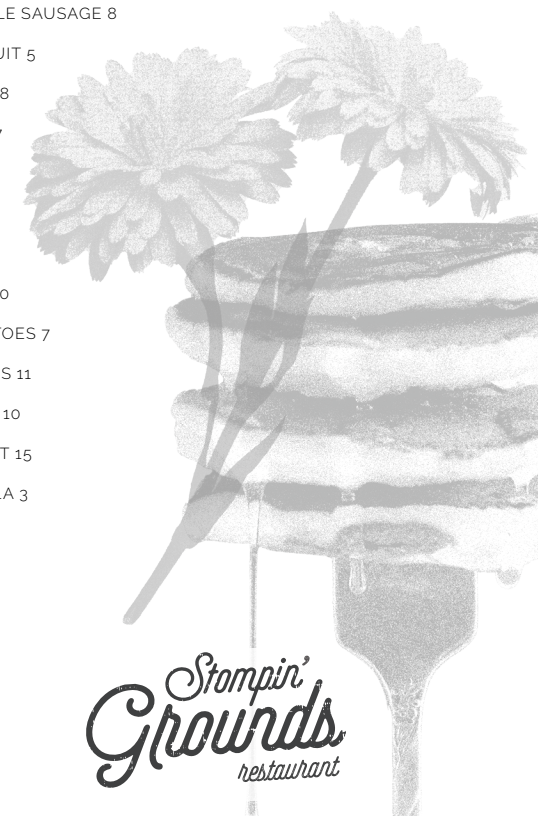
CRISPY CHICKEN KATSU-SANDO **\$18**
 HOUSE SLAW, PICKLES, TOASTED MILK BREAD,
ALSO AVAILABLE IN "NASHVILLE HOT"

TURKEY BLT CROISSANT **\$19**
 HAND-CARVED TURKEY CLUB, SMOKED BACON, LETTUCE,
 VINE TOMATO, HERB AIOLI

GRILLED CHICKEN AVOCADO SANDWICH **\$22**
 SWISS CHEESE, APPLEWOOD SMOKED BACON, AVOCADO, TOMATO,
 BABY ARUGULA, HERB AIOLI, CIABATTA

VG | Vegetarian V | Vegan DF | Dairy Free GF | Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



*Stompin'
 Grounds
 restaurant*

BRUNCH LIBATIONS

MIMOSA KINDA MORNING

ALL SAINTS \$12

ST. GERMAIN, FRESH SQUEEZED GRAPEFRUIT JUICE, PROSECCO

MORNING GLORY \$12

APEROL, FRESH SQUEEZED ORANGE JUICE, PROSECCO

AMALFI TOAST \$12

CHAMBORD, FRESH SQUEEZED PINEAPPLE JUICE, PROSECCO

WAKE UP CALL

CARAJILLO \$10

LIQUOR 43, ESPRESSO

SPANISH COFFEE \$12

FLOR DE CANA RUM, KAHLUA, COFFEE,
WHIPPED CRÈME, CINNAMON

MORNING MATCHA \$15

BUFFALO TRACE BOURBON, HONEY, MATCHA, EGG WHITE,
CANTON GINGER, FRESH SQUEEZED LEMON JUICE

HAPPY DAYS

SPA DAY \$18

TITO'S, FRESH SQUEEZED LIME JUICE, CUCUMBER,
FRESHLY CRACKED SALT AND PEPPER

SNAKE BITE ROYAL \$10

TINY BOMB PILSNER, DISKIN CIDER, CRÈME DE CASSIS

NOBLE TRADITIONS \$18

CASA NOBLE REPOSADO, VIDA MEZCAL, CAMPARI, NUTMEG, VANILLA,
FRESH SQUEEZED PINEAPPLE JUICE, FRESH SQUEEZED LIME JUICE

