



GLUTEN FREE BRUNCH MENU

STARTERS

Boo's Duck Fat Chicken Wings 15

Six crisp confit wings, oven-baked with a spicy rub.
Served with house made Citra-hopped pickles

FAVORITES

Smoked Brisket Hash 14

Eggs, potatoes, caramelized onions, cheddar
cheese, sour cream

***Chorizo Omelet 12**

With Jack cheese, refried beans, eggs, chorizo,
avocado and salsa verde

***Hen's Friends 10**

Two eggs, bacon or sausage and breakfast potatoes

***Pork Belly and Grits 15**

Crisp maple-matcha glazed pork belly, chili
cheddar grits, eggs, and charred green onions

SANDWICHES

***Grilled Shrimp Breakfast Tacos 12**

Wood grilled shrimp, lettuce, tomato, eggs, cheddar, and
remoulade on a choice of corn tortilla

Breakfast Burger 13

Mullis Farms smash burger, eggs, caramelized onions,
bacon, and cheese on a gluten-free roll

***Chivito 15**

Grilled steak, applewood bacon, ham, Jack cheese, tomato,
and mayonnaise, topped with a fried egg on a gluten-free
roll

BOWLS

***Carne Asada Huevos Ranchero Breakfast Bowl 14**

Marinated steak, eggs, corn tortillas, avocado

***Chipotle Bowl 12**

Eggs, rice, black beans, roasted pepper, avocado,
caramelized onion, pico de gallo and chipotle mayo

Chicken Chopped Salad 15.50

Wood grilled chicken breast rubbed with Legion Wing
Rub over romaine and local greens topped with red
onions, avocado, cucumber, tomato, Citra-hopped
pickles, roasted peppers, and choice of dressing.

SIDES

**Bacon · Sausage · Breakfast Potatoes ·
Fruit · Side Salad · chili-cheese grits 3**

Single Egg 2

