

BRUNCH COCKTAILS

Bloody Mary 14
Vodka, Heirloom Tomato Mix,
Pickles & Bacon

Patio Pimm's 15
Pimm's, Gin, Cucumber, Mint,
Lemon, Ginger Beer

Take A Seat 16
Gin, Lillet Rose, Basil, Lemon,
Rhubarb Bitters, Champagne

Mimosa 12
OJ, Prosecco

Summer Sangria 13
Mary Taylor Cab Franc, Apples,
Oranges, Simple Syrup

Espresso Martini 16
Vodka, Kahlua, Bailey's,
Cold Brew

SALADS

Local Beet Salad, Pine Nuts,
Goat Cheese, Honey, Citrus,
Grapefruit Dressing 14^{GF}

Spring Salad, Spring Peas, Pickled
Beets, Puffed Rice, Carrot Vinaigrette,
Radish 12^{GF/VEGAN}

Mixed Greens Salad, Sunflower Green
Goddess Dressing, Shaved Carrots,
Asparagus, Sourdough Croutons 10

SNACKS

Buttermilk Biscuits (4) with Honey Butter 8

Deviled Eggs (3), Whipped Crème Fraîche,
Fried Country Ham* 9^{GF}

Seasonal Fruit Plate 8

Smoked Trout Dip, Red Bicycle Sourdough 14

Chilled Peas & Apricots, Snap Peas, Olive Oil, Aged
Balsamic, Basil, Ricotta 14

EGGS & ENTREES

Split Entrée Charge \$10

"Steak & Eggs": Grilled Sirloin, Salsa Verde, Braised Collard Greens, Hashbrowns* 25

"Chicken & Biscuit": Crispy Chicken, Tupelo Biscuit, Black Pepper Gravy, Sunny Side Egg* 20

Pork Belly BLT, Butter Lettuce, Tomatoes, Dukes Mayo, Mixed Green Salad* 22

Pancakes, Maple Syrup, Cultured Butter, Candied Bacon, Grated Cured Egg Yolk* 18

Crispy French Toast, Peach Preserves, Whipped Ricotta, Powdered Sugar* 18

Vegan Overnight Oats, Bananas, Seasonal Fruit, Honey* 16

Nashville Hot Chicken Sandwich, Coleslaw, House Pickles, Potato Chips 20

"Tupelo Smash Burger": Crispy Cheddar, Fried Onion, Black Pepper Dip, Fries* 22

Chef/Owner Matthew Harris
Chef de Cuisine Lucas Gallavan
www.TupeloParkCity.com



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