



Weekend Brunch Menu

11 am - 3 pm

Here at The Southern on 8th, we are a scratch kitchen, utilizing the freshest ingredients prepared to order and served to you ... our guests.

Eat, Drink & Be Southern!

Starters, Salads & Sharables

HOUSE CANDIED BACON HANGER 11
house seasoned - served room temperature

SOUTHERN DEVILED EGGS 9
pancetta - pickled red onion - dill

WARM CRAB & SMOKED FLORIDA FISH DIP 14
house smoked wild caught fish - blue crab meat
cream & pimento cheese - creme fraiche - pepper
jelly - sourdough crostini

BURRATA CAPRESE 12
grape tomatoes - basil - virgin olive oil - balsamic
glaze - sea salt - sourdough crostini

PECAN CRUSTED CHICKEN SALAD 15
pecan coated chicken breast - mixed lettuce
granny apples - goat cheese dried cranberries
red onion - honey dijon dressing

WATERMELON, FETA & MINT SALAD 14
frisée - lemon zest - red onion - virgin olive oil

MIXED CHEESE & FRUIT BOARD 16
chef's cheese selection - fresh fruit - candied
pecans - sourdough crostini - house preserves

Signature Sandwiches

BRUNCH DOUBLE SMASHED BURGER 15
candied bacon - garlic home fried potatoes -
pimento cheese - american cheese - fried egg
roasted tomato aioli - seasonal lettuce - on brioche
bun OR house waffle - hand cut fries

SOUTHERN FRIED CHICKEN SANDWICH 14
buttermilk, nashville hot or cajun grilled
buttered brioche bun - house slaw - house pickles
& fresnos - alabama white sauce - hand cut fries

OPEN FACED DOWNTOWN HOT BROWN 15
sourdough toast - roasted chicken breast -
candied bacon - ripe tomatoes - mornay sauce
pimento cheese - roasted jalepeno

MOJO PORK & COUNTRY HAM CUBAN 15
house marinated slow cooked pork - shaved
country ham - gruyere cheese - house pickles
creole mustard aioli - hand cut fries

sides

PIMENTO CHEESE & BACON TOPPED GRITS 5

ONE FRIED EGG 2

BISCUIT OR TOAST & HOUSE PRESERVES 3

APPLEWOOD BACON 4

GARLIC HOME FRIES 4

HAND CUT SEASONED FRIES 5

Savory & Sweet Southern Brunch

SOUTHERN AVOCADO TOAST 12

whole grain toast - dijon crema - applewood bacon - 8 minute
egg - dried tomato - pickled red onion

SEASONAL FRUIT, YOGURT & HOUSE GRANOLA BOWL 11

selection of seasonal fruit - vanilla greek yogurt - toasted house
honey & nut granola - mint

SMOKED SALMON TARTINES 14

smoked lox style salmon - cream cheese - creme fraiche - capers
onions - dried tomato - dill - 8 minute egg - french baguette

PEACH STUFFED CORNFLAKE COATED FRENCH TOAST 14

vanilla custard dipped brioche - peaches - lemon marscapone -
candied bacon - maple syrup

HOUSE BISCUITS & SAUSAGE GRAVY 13

two house buttermilk biscuits - house sausage & chorizo country
white gravy - pickled red fresno peppers - chives
add one fried egg 2

SOUTHERN'S CHICKEN & WAFFLES 14

southern brined buttermilk fried boneless chicken breast - sweet
potato belgian waffle - whipped jalepeno honey butter - candied
pecans - maple syrup

COUNTRY HAM BENEDICT 14

thin sliced cured country ham - toasted english muffin - poached
eggs - creole hollandaise - chives - garlic home fries

BRUNCH SHRIMP & GRITS 18

key west pink shrimp - nora mills granery white grits - blistered
cherry tomatoes - chorizo - white cheddar - pan broth

SOUTHERN GRILLED STEAK & EGGS 24

house seasoned ribeye - creole hollandaise - 2 fried eggs -
crispy shallots - garlic home fries

sweets

FLORIDA KEY LIME PIE 8

BOURBON KISSED CHOCOLATE PECAN PIE 9

BREAD PUDDING WITH CRÈME ANGLAISE & CARAMEL DRIZZLE 9

SEASONAL FRUIT COBBLER, CRUMBLE TOPPING & VANILLA ICE CREAM 9

Contains raw or undercooked fish.

Some menu items contain meat, fish and shellfish that are raw or
not cooked to proper temperature to destroy harmful bacteria and/or viruses.
Consuming raw or uncooked meat, fish, shellfish or fresh shelled eggs may increase
your risk of food-borne illness, especially if you have certain medical conditions.

*Please advise your server of any food allergies prior to ordering,
some ingredients may not be listed on menu.

Brunch Cocktails

The Southern's Mimosa

SOUTHERN'S BOTTOMLESS CLASSIC MIMOSA 15
per person - with entree please

CLASSIC SINGLE MIMOSA 4.5

choice of orange, pineapple, cranberry or grapefruit juice, champagne

TROPICAL MIMOSA 6

Banana liqueur, pineapple juice, orange juice prosecco, cinnamon sugar rim

MISS PINK MIMOSA 7

Lemon juice, orgeat, Absolut Vodka, Peychaud's bitters, orange twist peel, prosecco

STRAWBERRY/PEACH WHITE SANGRIA 8

White wine, white rum, housemade strawberry/peach syrup, pineapple juice, strawberries and fresh peach

BACON, EGG AND CHEESE BLOODY MARY 12

Tito's vodka, zing zang, house deviled egg, house candied bacon & stuffed pimento cheese olives

CLASSIC BLOODY MARY 8

Vodka, zing zang, lime, lemon, olive, celery

SOUTHERN REVIVAL 10

Absolut Vodka or Bombay Gin, fresh blueberries, cucumbers, lemon juice, lime juice, house peach syrup, eucalyptus bitters, fresh mint & orange garnish

SPRING FLING 10

Altos silver tequila, St Germain, lime juice, agave, Grand Marnier, lavender bitters, Peychaud's bitters

Mock-Tails

WILDCAT COOLER 5

House blueberry lemonade

CUCUMBER COLLINS 5

Muddled cucumbers, fresh lime, simple syrup, club soda

WATERMELON-RITA 5

House watermelon syrup, fresh lime, club soda

Dick & Johnson's Wine Coolers

VERY BERRY COOLER 9

Italian White Wine, Chambord, Sprite, raspberry

PORCHSIDE CITRUS COOLER 9

Italian White Wine, Limoncello, splash of lime, soda water

ORANGE BLOSSOM COOLER 9

Italian White Wine, Triple Sec, ginger ale, mint, orange

GINGER APPLE CRISPER 9

Riesling, apple cordial, ginger ale, soda water

CHERRY LIME COOLER 9

Riesling, cherry cordial, fresh lime juice, soda water

Craft Beer

ON TAP

Funky Buddha Hop Gun, IPA - Florida 7
Cigar City, Jai Alai, IPA - Florida 7
Cigar City Madura, Brown Ale - Florida 7
Big Storm Tropic Pressure, Blonde Ale, Florida 7
Funky Buddha Floridian, German Style Wheat - Florida 7
Yuengling, American Lager - USA 5
Bud Light, Light American Lager - USA 5
Stella Artois, Belgian Pilsner, Belgium 6

CANS AND BOTTLES

Budweiser 5
White Claw 5
Bud Light 5
High Noon Sun Sips 6
Mich Ultra 5
Blue Moon 6
Corona 6
Miller Lite 5
Heineken NA 5

Cocktail, Wine & Beer

Wines

Glass Bottle

CHAMPAGNE & SPARKLING

Prosecco, La Marca, Italy 25
Prosecco, La Marca, Italy (split) 10 (split)
Brut, Schramsburg Mirabelle, California 52

SAUVIGNON BLANC

Squealing Pig, New Zealand 10 32
Honig, Napa Valley, CA 35
Delaporte, Sancerre, France 60

PINOT GRIGIO/GRIS

Willamette Valley, Pinot Gris 11 34
Pinot Grigio, Giorgio Z, Italy 12 38

CHARDONNAY

House - Dark Harvest, WA 7
Harken, CA 9 27
The Jade, France 33
Raeburn, Russian River, Sonoma, CA 45
Buehler Russian River, Sonoma, CA 13 38
Sonoma Cutrer Russian River Ranches, Sonoma 42
Ramey, Sonoma Coast Sonoma, CA 52
Frank Family, Napa, CA 62

INTERESTING WHITES

Weinkeller, Riesling 1L 9 35
Trefethen Riesling Dry, Napa valley, CA 36
Vintage Oak, Moscato, CADomaine 7 27

ROSÉ

Fleur de Mer Saint Tropez 8 30
Breezette Rosé 36
Castel Des Maures Cotes Du Provence 38

PINOT NOIR

Buena Vista, Carneros, CA 12 36
Farmstead, Anderson Valley, CA 56
Benton Lane, Oregon 12 36
Meiomi, Sonoma, CA 38
Siduri, Santa Barbara, CA 48

MERLOT

Decoy, Napa Valley, CA 12 36
Trefethen, Napa Valley, CA 48
Rutherford Hill, Napa, CA 55

CABERNET SAUVIGNON

House - Dark Harvest, WA 7
Hess Select, CA 12 40
Freakshow, Lodi, CA 36
Penfolds MAX, South Australia 50
Decoy, Napa Valley, CA 14 52
Hamilton-Branch, Alexander Valley, CA 15 45
Quilt, Napa Valley, CA 54
Bella Union by Nickel & Nickel, Napa Valley, CA 86
Stags Leap Artemis, Napa Valley, CA 112
Caymus, Napa Valley, CA 128

INTERESTING REDS

Bacon Red Blend, Sonoma, CA 12 36
Orin Swift Abstract, Napa Valley, CA 63
Prisoner, Napa Valley, CA 70
Girard Zinfandel Old Vine, Napa Valley, CA 57
Malbec, El Ganador, Mendoza, Argetina 30
Molly Dooker "The Boxer" Shiraz, AU 52
Dragon's Tooth, Trefethen, Napa Valley, CA 63