

THE PUMP HOUSE

Mother's Day Brunch | May 12, 2024
three course prix fixe menu
\$40++ per person (tax & gratuity not included)

FIRST COURSE

JUMBO SHRIMP COCKTAIL | gf

old bay & citrus shrimp | cocktail sauce | carolina white sauce | lemon

CHARRED TOMATO & RED PEPPER BISQUE | v

grilled cheese crouton | herb oil | crème fraiche

CHOPPED ICEBERG WEDGE SALAD | gf

baby heirloom tomatoes | radishes | crispy bacon | gorgonzola crumbles | poblano ranch

FRIED GREEN TOMATOES | v

cracker meal | house-made pimento cheese | pepper & red onion relish | poblano ranch

BOURBON CANDIED BACON | gf

raw sugar | bourbon cured bacon | jalapeño jam | sweet potato chips

LUMP CRAB CAKES

lemon caper aioli | carolina slaw | peach vinaigrette | charred lemon

SECOND COURSE

LOBSTER BENEDICT

sautéed garlic spinach | english muffins | poached eggs | hollandaise sauce | potato hash

STEAK & EGGS | gf

cheesy scrambled eggs | sautéed haricot verts | red wine beef jus | potato hash

SHRIMP & GRITS

anson mills grits | roasted sweet pepper | tasso ham | herb marinated shrimp | creole style white wine cream sauce

FRENCH TOAST | v

house-made brioche | fresh berries | chantilly | smoked bacon

CHICKEN & WAFFLE

sweet tea fried chicken | spicy syrup | white cheddar & chive waffle

SPRING FARM HASH | gf

spring farm squash & zucchini | roasted yukon | heirloom tomatoes | poached eggs | hollandaise sauce

THIRD COURSE

DOUBLE CHOCOLATE ESPRESSO CHEESECAKE | v

oreo crust | chocolate creamy custard | chocolate covered espresso beans

LEMON BLUEBERRY TART | v

sweet blueberry coulis | vanilla short crust | candied lemon | citrus chantilly | lemon curd

gf | gluten free v | vegetarian

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.