

happy
FATHER'S
day

Gospel Sunday Brunch
Sunday, June 20, 11:00 AM-3:00 PM

- VEGETARIAN THREE-EGG OMELET** – spinach, red bell peppers, onions, tomatoes, mushrooms & cheddar cheese with creamy grits or Lyonnaise potatoes and brioche toast 14.95
FRIED CHICKEN & WAFFLE – fried chicken wings, Belgian waffle, warm maple syrup 14.95
GOLDEN WAFFLE – classic Belgian, mixed berries, powdered sugar dusting, warm maple syrup 12.95
GOOD TIMES BRIOCHE FRENCH TOAST – with warm maple syrup & fresh berry compote 13.95
BUTTERMILK PANCAKES – with fresh blueberries & warm maple syrup 12.95
2 EGGS ANY STYLE – with ham, sausage or bacon, Lyonnaise potatoes or grits with brioche toast 10.95

BENEDICTS

- TRADITIONAL 2 PAN POACHED EGGS** – black forest ham, hollandaise, toasted English muffin, Lyonnaise potatoes 15.95
EGGS FLORENTINE & POACHED EGGS – cream spinach on toasted English muffin with hollandaise, Lyonnaise potatoes 16.95
SALMON CAKE & POACHED EGGS – citrus hollandaise, Lyonnaise potatoes, brioche toast 17.95
JUMBO LUMP CRAB CAKE & POACHED EGGS – citrus hollandaise, Lyonnaise potatoes, brioche toast 18.95
BROILED FILET OF BEEF TENDERLOIN & POACHED EGGS – fried green tomatoes, béarnaise sauce, Lyonnaise potatoes, brioche toast 19.95

MAIN DISHES

- CENTER CUT PORK CHOPS** – seasoned and spiced center cut pork chops broiled or fried 30.00
SOUTHERN FRIED CATFISH - U.S. farm raised catfish fillets – breaded in seasoned southern cornmeal and fried to a golden brown 24.00
(Served with your choice of two sides)
SEA ISLAND SMOTHERED SHRIMP and creamy stone ground grits 24.00
***PRIME RIB OF BEEF W/AU JUS & POPOVERS** – horseradish mashed potatoes · creamed spinach 32.00
ROASTED BONELESS QUAIL – stuffed with collard greens on creamy grits with red currant glaze 24.00

SOUPS

- FRESH CRAB AND CORN CHOWDER 9.00 – FRENCH ONION SOUP AU GRATIN 9.00

SALADS

- HEARTS OF ROMAINE CAESAR SALAD 9.00 – GOOD TIMES HOUSE SALAD 8.00
THREE SALAD PLATTER, traditional chicken, shrimp & egg salads 13.95

SIDES

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| Applewood Smoked Bacon 5.00 | Down-Home Potato Salad 5.00 | Fried or Broiled Pork Chops 9.00 |
| Applewood Smoked Turkey Bacon 5.00 | Collard Greens 5.00 | Lyonnaise potatoes 5.00 |
| Turkey Sausage Patties 5.00 | Butter Beans & Okra 5.00 | Creamy Stone Ground Grits 5.00 |
| Pork Sausage Patties or Links 5.00 | Candied Yams 5.00 | Savannah Red Rice 5.00 |
| Black Forest Ham 5.50 | Mac 'n' Cheese 5.00 | Danish & Croissants 5.00 |
| Fried Catfish Filet 9.00 | | Brioche Toast 4.00 |

DESSERTS

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| Southern Pound Cake with fresh Assorted Berries with Chantilly Cream 8.00 | Country Bread Pudding w/Praline Sauce 8.00 |
| Leopold's Ice Cream (Vanilla or Strawberry) (2) Scoops 8.00 | Cheesecake with Strawberry Glaze 8.00 |
| | Peach Cobbler w/Leopold's Vanilla Ice Cream 9.00 |
| | Pecan Pie 8.00 |

BEVERAGES

- Free refills on soft drinks, iced tea, hot tea, coffee, lemonades and fruit juice 2.00

**Items are served raw or under cooked or may contain raw or undercooked ingredients. Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions or in a high-risk population: pregnancy, children & elderly.*

Menu created by Chef Joe Randall