

happy  
**FATHER'S**  
day

*Gospel Sunday Brunch*  
**Sunday, June 16, 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 13.95

**FRIED CHICKEN & CLASSIC BELGIAN WAFFLE** – fried chicken wings with warm maple syrup 13.95

**CLASSIC BELGIAN GOLDEN WAFFLE** – mixed berries, powdered sugar dusting, warm maple syrup 12.50

**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 sauce, toasted English muffin, lyonnaise potatoes 14.95

**EGGS FLORENTINE & Poached Eggs** – cream spinach on toasted English muffin with hollandaise sauce, lyonnaise potatoes 15.50

**SALMON CAKE & Poached Eggs** – citrus hollandaise sauce, lyonnaise potatoes, brioche toast 16.75

**JUMBO LUMP CRAB CAKE & Poached Eggs** – citrus hollandaise sauce, lyonnaise potatoes, brioche toast 17.75

**BROILED FILET OF BEEF TENDERLOIN & Poached Eggs** – fried green tomatoes, béarnaise sauce, lyonnaise potatoes with brioche toast 17.75

**MAIN DISHES**

**CENTER CUT PORK CHOPS** – seasoned and spiced center cut pork chops broiled or fried 28.00

**SOUTHERN FRIED CATFISH** – U.S. farm raised catfish fillets – breaded in seasoned southern cornmeal and fried to a golden brown 22.00

*(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 with creamed spinach 32.00

**ROASTED BONELESS QUAIL** – stuffed with collard greens on creamy grits with red current 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 7.50**

**THREE SALAD PLATTER, traditional chicken, shrimp & egg salads 13.95**

**SIDES**

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

**DESSERTS**

Southern Pound Cake with fresh Assorted Berries with Chantilly Cream 8.00  
(2) Scoops Leopold's Ice Cream (Vanilla or Strawberry) 8.00

Country Bread Pudding w/Praline Sauce 8.00  
Cheesecake with Strawberry Glaze 8.00  
Peach Cobbler w/Leopold's Vanilla Ice Cream 9.00  
Southern 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*