

ZAZU GASTROPUB

SUBJECT TO WEEKLY CHANGE

STARTERS

POUTINE

DUCK FAT FRIES, BROWN GRAVY,
CHEESE CURDS

\$8

HUSH PUPPIES

ROASTED CORN, COTIJA CHEESE,
CHIPOTLE AIOLI

\$6

SWEET POTATOES

POMEGRANATE MOLASSES, WHIPPED GOAT
CHEESE, PISTACHIO, BLOOD ORANGE, OREGANO

\$8

PIMENTO CHEESE

PICKLED VEGGIES, CRACKERBREAD

\$9

CAESAR SALAD

ROMAINE, HOUSE DRESSING, SHAVED
PARMESAN, GARLIC CROUTONS

\$9

SWEET

FRENCH TOAST

FIG AND BERRY COMPOTE, WHIPPED CREAM,
GRANOLA, HOUSE BACON

\$10

PANCAKES

CANE SYRUP, PECANS, WHIPPED CREAM, HOUSE
BACON

\$10

SAVORY

BLACKENED CATCH

CONECUH AND CRAB CREAM SAUCE,
OAKVIEW FARM GRITS, GREEN BEANS

\$26

TWO EGGS ANY STYLE

HOUSE BACON, HOME FRIES, TOAST, FIG AND
BERRY COMPOTE

\$11

FRIED CHICKEN SANDWICH

LETTUCE AND TOMATO, WICKLES, FRENCH FRIES

\$12

EGGS BENEDICT

POACHED EGGS, BRISKET, CHARRED ONION
HOLLANDAISE, ENGLISH MUFFIN, HOME FRIES

\$14

PIMENTO CHEESE BURGER

TILLAMOOK AGED CHEDDAR, BACON,
FRIED ONION, HOUSE PICKLES, LETTUCE AND
TOMATO, FRENCH FRIES

\$12

SMOKED PASTRAMI REUBEN

PECAN SMOKED, HOUSE SAUERKRAUT,
10K DRESSING, SWISS, RYE BREAD, FRENCH
FRIES

\$14

BREAKFAST ENCHILADA

CHORIZO, EGG, COTIJA & WHITE CHEDDAR
CHEESE, FLOUR TORTILLA, SMOKED TOMATO
GRAVY, HOME FRIES

\$12

STEAK AND EGGS

6OZ SHOULDER TENDER FILET, 2 EGGS ANY
STYLE, OAKVIEW FARM GRITS, ROASTED
CARROTS, CRACKED PEPPER DEMI

\$21

BRUNCH COCKTAILS

NO ALCOHOL SALES BEFORE NOON ON SUNDAYS

SPECIALS

BLOODY MARY \$4 **MIMOSA** \$4

SPECIALTY COCKTAILS

JALAPENO BLOODY MARY JALAPENO INFUSED VODKA, HOUSE PICKLES, BLOODY MARY MIX	\$8	MILL FIRE JALAPENO INFUSED VODKA, MUDDLED CUCUMBER, LIME, SODA, CILANTRO	\$10
RAILROAD AVE GIN & TONIC HENDRICK'S GIN, LEMON, ST. GERMAINE, CUCUMBER, BASIL	\$9	BOURBON BANDIT ELIJAH CRAIG, APRICOT PRESERVES, LIME, GINGER ALE	\$9
LEE COUNTY FAIR BACARDI RUM, LIME, COTTON CANDY, PROSECCO	\$8	MEXICAN 75 OLMECA ALTOS TEQUILA, AGAVE NECTAR, LIME, CHAMPAGNE	\$8
MEZCAL MAI TAI CINNAMON INFUSED MEZCAL, DARK RUM, BLOOD ORANGE, 1821 PROHIBITION BITTERS	\$12	LAVENDER SOLSTICE UNCLE VAL'S GIN, LAVENDER SYRUP, LEMON, SODA, 1821 GRAPEFRUIT & LAVENDER BITTERS	\$10
CHATTANOOGA FIG CHATTANOOGA BOURBON WHISKEY REBRANDED AND DISTILLED BY AUBURN GRADUATE TIM PIERSANT, AUNT SUES WILDFLOWER HONEY, FRESH SIGS, LEMON JUICE	\$9	SMOKED OLD FASHIONED CHERRY WOOD SMOKED GLASS, BUFFALO TRACE BOURBON, PILLONCILLO BROWN CANE SUGAR, SMOKEY BITTERS, ORANGE	\$12