

ZAZU GASTROPUB

SUNDAY BRUNCH

STARTERS

.....

HUSH PUPPIES \$8
JALAPENO JAM, WHIPPED CREAM CHEESE

BBQ PORK CRACKLINS \$6
SERVED HOT WITH HOUSE BBQ RUB

POUTINE \$9
DUCK FAT FRIES, BROWN GRAVY,
WHITE CHEDDAR CHEESE CURDS

CAESAR SALAD \$9
ROMAINE, HOUSE DRESSING, SHAVED
PARMESAN, GARLIC CROUTONS

SWEET CLASSICS

.....

FRENCH TOAST \$10
BERRY COMPOTE, WHIPPED CREAM,
CANDIED PECANS, HOUSE BACON

SAVORY CLASSICS & LUNCH

.....

TWO EGGS ANY STYLE \$11
HOUSE BACON, HOME FRIES, TOAST,
BERRY COMPOTE

NASHVILLE HOT \$12
CHICKEN & WAFFLE SANDWICH
NASHVILLE HOT CHICKEN, HOUSE SLAW,
BELGIAN WAFFLES, FRIES

EGGS BENEDICT \$16
POACHED EGGS, PORK BELLY, CHARRED
ONION HOLLANDAISE, ENGLISH MUFFIN,
HOME FRIES

CHEESEBURGER \$12
TILLAMOOK CHEDDAR, BIBB LETTUCE,
TOMATO, ONION, FRIES

BREAKFAST ENCHILADA \$12
CHORIZO, EGG, COTIJA CHEESE, SMOKED
TOMATO GRAVY, FLOUR TORTILLA, HOME FRIES

GRILLED SALMON
CRISPY BRUSSELS, HOUSE BACON,
CALABRIAN CHILI HONEY \$27

SHRIMP AND GRITS
GULF SHRIMP, CAJUN BUTTER, OKRA,
OAKVIEW FARMS STONE GROUND GRITS \$24

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BRUNCH COCKTAILS

ALCOHOL SALES BEGIN AT NOON

\$4 MIMOSAS, BLOODY MARYS & MICHELADAS

SPECIALTY COCKTAILS

JALAPENO BLOODY MARY \$8

JALAPEÑO INFUSED VODKA, HOUSE
PICKLES, BLOODY MARY MIX

BOURBON BANDIT \$9

ELIJAH CRAIG, APRICOT PRESERVES, LIME
GINGER ALE

RAILROAD AVE GIN & TONIC \$9

HENDRICK'S GIN, ST. GERMAINE, LEMON,
CUCUMBER, BASIL

MEXICAN 75 \$8

OLMECA ALTOS TEQUILA, AGAVE NECTAR,
LIME, CHAMPAGNE

SMOKED OLD FASHIONED \$12

CHERRY WOOD SMOKED GLASS, BULLEIT
BOURBON, PILONCILLO BROWN CANE
SUGAR, SMOKEY BITTERS, ORANGE PEEL

DAME ROSE \$10

RASPBERRY SORBETTO, PROSECCO,
LEMON TWIST