

BUBBLES &
BRUNCH
WEEKENDS | 11AM-2PM
THE CARRIAGE: DAUPHIN ISLAND



MIMOSAS

HOUSE MIMOSA -OR- POINSETTIA | \$7
Cava w/ a Splash of OJ -or- Cran (Just for Color)



ELDERFLOWER MIMOSA | \$10

St. Germain Elderflower Liqueur, Cava, & Splash of OJ -or- Grapefruit

SPRITZES

HUGO SPRITZ | \$13

St. Germain Elderflower Liqueur, Lemon, Simple, Mint, Cava

APEROL SPRITZ | \$13

Aperol, Spanish Cava, & Splash Club Soda Garnished w/ an Orange Slice

BLOOD ORANGE SPRITZ | \$13

Blood Orange, Cappelletti, Cava

MAE WEST SPRITZ | \$16

Tito's, St. Germain, Lillet Blanc, Grapefruit, Fresca, Lime)

SEASONAL COCKTAILS

PUMPKIN CIDER SANGRIA | \$11

apple cider, white wine, cinnamon whiskey, pumpkin, orange

STRAWBERRY AZALEA | \$13

vodka, chambazette, lemon, pineapple, grenadine

PRICKLY PEAR OLD FASHION | \$14

maker's mark, pear, cranberry, chili lime bitters, anise

ISLE DAUPHINE OYSTER MARTINI | \$16

well gin -or- vodka w/ vermouth, fresh-shucked Isle Dauphine Oyster,
& oyster brine w/ a twist

CUCUMBER SUNSET | \$16

plymouth gin, cucumber, tonic, lemon, red pepper

ELDERPEAR 75 | \$18

st. germain, plymouth gin, pear, lemon, cava

KIWI CUCUMBER SPRITZ | \$18

plymouth gin, st. germaine, kiwi, cucumber, tonic

MANHATTAN MULE | \$22

knob creek, pasubio, campari, ginger beer, bourbon cherry

BUBBLES

LOS MONTEROS CAVA | 5 oz. \$7 | 9 oz. \$12

CA FURLAN SPARKLING MOSCATO | 5 oz. \$8 | 9 oz. \$14

GIORGIO RIVETTI ROSÉ PROSECCO | 5 oz. \$8 | 9 oz. \$14

CHAMPAGNE LAURENT-PERRIER "LA CUVÉE" | 5 oz. \$22 | 9 oz. \$39

CHAMPAGNE JOHN-NOËL HATON BRUT ROSÉ | 5 oz. \$22 | 9 oz. \$39

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SHAREABLES & BOARDS

PRO TIP: Add ADULT GRILLED CHEESE (AGC) BITES to any board for just \$8. AGC bites not available as an a la carte item.

CLASSIC SOUTHERN DEVILED EGGS | \$8

HAND-SHUCKED LOCAL ISLE DAUPHINE OYSTERS | \$MP
(6) -or- (12) On the Half Shell w/ Rosé Mignonette & Spicy Carriage Cocktail Sauce

TRADITIONAL FROMAGE BOARD | \$33

3 Premium Cheeses w/ Hand-Cut Artisanal Meats, Marcona Almonds, Seasonal Accoutrement, & Carriage Bar Mix (Contains Peanuts)

SMOKED SALMON BOARD | \$28

Hand-Cut Smoked Atlantic Salmon w/ Garlic Herb Cheese Spread, Capers, Crostini, Crudité, & Crisps

SOUPS, ENTREE SALADS, & MAINS

Mains include one (1) regular side. Protein add-ons available for salads w/ upcharge.

SHRIMP & LOBSTER BISQUE

FRENCH ONION SOUP

Topped w/ Gruyere Crouton

WEDGE SALAD | \$14

Crispy Prosciutto, Blue Cheese, Roasted Tomatoes, Red Onion, Blue Cheese Dressing

***NEW!* GRILLED ASPARAGUS SALAD | \$22**

Grilled Asparagus, Cheesy Crouton, Crispy Bacon, Fried Egg, and Dijon Vinaigrette

***NEW!* WARM DUCK CONFIT SALAD | \$25**

Duck Confit on a Bed of Frisee w/ Roasted Potatoes, Green Beans, and Red Wine Vinaigrette

***NEW!* SOUTHERN GRITS & GREENS CASSEROLE | \$13**

Delicious Combination of Grits, Cheese, Bacon, Greens, Eggs, and Salsa

***NEW!* HUEVOS RANCHEROS | \$15**

Traditional Mexican Breakfast with Lightly Fried Corn Tortilla, Fried Eggs, Refried Beans, Avocado and Ranchero Sauce

SMASHED AVOCADO TOAST | \$13

w/ Hard-Boiled Eggs, Tender Lettuce, and Anchovy Vinaigrette

MAPLE BACON BISCUIT + HAM & CHEESE | \$13

PRO TIP: Add fried egg for just \$2.

LOX, BAGEL, & EGG SANDWICH | \$16

Choice of Everything -or- Plain Bagel w/ Smoked Salmon, Cream Cheese, Pickled Onions, Capers, & Fried Egg

ADULT GRILLED CHEESE PANINI | \$14

Mozzarella, Gouda, Swiss, Prosciutto, Basil Pesto

FOR THE KIDDOS

CHEESE QUESADILLA, GRILLED CHEESE, -or- HAM & CHEESE PINWHEELS
w/ Chips, Fruit Salad, -or- Fresh Veggies

SIDES:

Fresh Fruit, Creamy Corn Salad, Mediterranean Salad, Orzo Salad, or Kettle Chips.
\$2 upcharge for side House Salad, Side Caesar Salad, or Cup of Soup.

