

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

***REFRESHING & SPARKLING!* OCEAN SPRITZ | \$12**

Plymouth Gin, Blue Curaçao, Lemon, Soda, Simple, Cava

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

***BUXOM & CRISPI!* MAE WEST SPRITZ | \$16**

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

COCKTAILS

***FRUITY & SWEET!* TROPICAL SANGRIA | \$11**

Malibu, Peach Schnapps, Blue Curaçao, Pineapple, Moscato

FROZEN WINE SLUSHEE | \$12

Floater Add-Ons: \$2 Cava or Moscato, \$3 Brut Rosé

***SMOOTH & STOUT!* RUM RUNNER | \$13**

Malibu, Capt. Morgan, Pineapple, Triple Sec, Tropical Fruit, Soda

PRO TIP: Add a Kraken floater for \$3.

***TROPICAL & CREAMY!* PIÑA COLADA | \$15**

Malibu, Capt. Morgan, Rumchata, Pineapple, Coconut Cream, Whip Cream

BOURBON CHERRY SOUR | \$15

Maker's Mark, Black Cherry, Lemon, Lime, Ginger Ale)

***LOCAL FAVE!* THE ULTIMATE BLOODY MARY | \$16**

Vodka, Spicy Charleston Mix, Custom Blend of Spices,

Topped with Roasted Shrimp, Bacon & Pickled Garnish

WATERMELON LIMEADE | \$13

Tito's, watermelon puree, Lime, Melon Liqueur, Soda



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.

***NEW!* CRANBERRY ORANGE SCONES W/ HONEY BUTTER**

CLASSIC SOUTHERN DEVILED EGGS

HAND-SHUCKED LOCAL ISLE DAUPHINE OYSTERS

(6) -or- (12) On the Half Shell w/ Rosé Mignonette & Spicy Carriage Cocktail Sauce

TRADITIONAL FROMAGE BOARD

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

***NEW & IMPROVED!* SMOKED SALMON BOARD**

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

***NEW!* FRENCH ONION SOUP**

Topped w/ Gruyere Crouton

WEDGE SALAD

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

***NEW!* SMOKED ATLANTIC SALMON & ARUGULA SALAD**

Housemade Lemon-Dill Dressing

MAPLE BACON BISCUIT + HAM & CHEESE

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

***NEW!* POTATO & EGG PIE W/ BACON & CRÈME FRAÎCHE**

***NEW!* BAKED BLUEBERRY FRENCH TOAST CASSEROLE**

***NEW!* BLTA TOAST**

Bacon, Lettuce, Tomato, Avocado **PRO TIP:** Add fried egg for just \$2.

PROSCIUTTO & EGG WRAP

Prosciutto, Mozzarella, Egg, Arugula, & Pesto in a Tortilla Wrap

LOX, BAGEL, & EGG SANDWICH

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

ADULT GRILLED CHEESE PANINI

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.