



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

SHAREABLES & BOARDS

PRO TIP: Add ADULT GRILLED CHEESE (AGC) BITES to any board for just \$7. AGC bites not available as an a la carte item.

HAND-SHUCKED LOCAL ISLE DAUPHINE OYSTERS | \$19 / \$33
(6) -or- (12) On the Half Shell w/ Rosé Mignonette & Spicy Carriage Cocktail Sauce

***NEW!* SHAKSHUKA DEVEILED EGGS | \$8**
garlic, tomato jam, paprika

***NEW!* BRUNCH BOARD FOR 2 | \$33**
Housemade Scones, Fresh Fruit, Hard Cooked Eggs, Jam, Maple Butter, & Bacon

TRADITIONAL FROMAGE BOARD | \$33
3 Premium Cheeses w/ Hand-Cut Artisanal Meats, Marcona Almonds, Seasonal Accoutrement, & Carriage Bar Mix (Contains Peanuts)

SMOKED SALMON BOARD | \$22
Hand-Cut Smoked Atlantic Salmon w/ Garlic Herb Cheese Spread, Capers, & Crackers

SOUPS, ENTREÉ SALADS, & MAINS

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

SHRIMP & LOBSTER BISQUE | CUP \$6 | BOWL \$8

WEDGE SALAD | \$12
Crispy Prosciutto, Blue Cheese, Roasted Tomatoes, Red Onion, Blue Cheese Dressing

***NEW!* ARUGULA, GRAPEFRUIT, & AVOCADO SALAD (GF) | \$13**
w/ Sesame Vinaigrette Dressing

***NEW!* MUFFULETTA PANZANELLA SALAD | \$17**
Mortadella, Tomato, Provolone, Olive, Ciabatta, Red Wine Vinaigrette

***NEW!* SPINACH & CHEESE QUICHE | \$13**
Egg, Spinach, Mozzarella, Green Onions, Crumbled Feta

***NEW!* MAPLE BACON BISCUIT + HAM & CHEESE | \$13**

***NEW!* SMASHED AVOCADO TOAST + BACON & EGG | \$13**
Toasted Bread w/ Smashed Avocados Topped w/ Scrambled Eggs & Bacon

***NEW!* 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 | \$13
Mozzarella, Gouda, Swiss, Prosciutto, Basil Pesto

FOR THE KIDDOS | \$5.50 | CHEESE QUESADILLA, GRILLED CHEESE, -or- HAM & CHEESE PINWHEELA

SIDES:

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

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MIMOSAS

HOUSE MIMOSA | \$7

Cava w/ a Splash of OJ (Just for Color)

POINSETTIA | \$7

Cava w/ a Splash of Cran (Just for Color)

NEW! APPLE CIDER MIMOSA | \$10

Apple Cider, Cava, Cinnamon Sugar Rim

ELDERFLOWER MIMOSA | \$10

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

SPRITZES

NEW! BLOOD ORANGE SPRITZ | \$13

Blood Orange, Cappelletti, Cava

NEW! CARAMEL PEAR SPRITZ | \$13

Pear, White Vermouth, Caramel, Cava

ITALIAN SPRITZ | \$12

Cappelletti, Chili Lime Bitters, OJ, Spanish Cava & Orange Garnish

APEROL SPRITZ | \$13

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

COCKTAILS

FRENCH G&T | \$13

Gin, St. Germain, & Tonic w/ Muddled Cucumber & Black Pepper

NEW! FRENCH MARTINI | \$18

Tito's, Chambord, Pineapple

LOCAL FAVE! THE ULTIMATE BLOODY MARY | \$16

Vodka, Spicy Charleston Mix, Custom Blend of Spices, Topped with Roasted Shrimp, Bacon & Pickled Garnish

HOT HONEY PEACH MARGARITA | \$14

Tequila, Jalapeño Syrup, Hot Honey, Peach Pureé, Lime Juice w/ Tajín Rim & Lime

BUBBLES

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

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

ANGELS & COWBOYS ROSÉ BRUT | 5 oz. \$10 | 9 oz. \$18

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

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

