

Dixie Moon Saloon Brunch Menu

Sunday 10:00 am—3:00 pm

Omelettes

All Omelettes are served with roasted potatoes

The Atlanta

Three eggs with ham, bacon, cheddar cheese, onions and bell peppers \$7

The Nashville

Three eggs with fresh spinach, onions, feta cheese and fresh tomatoes \$7

The Savannah

Three eggs with cheddar, swiss, smoked gouda and American cheese \$7

The Memphis

Three eggs with ham, onions, potato, cheddar cheese and sour cream \$7

The Key West

Three eggs with onion, pepper, mushrooms, tomatoes and brie cheese \$7

Sub egg whites \$1

From The Griddle

Buttermilk Pancakes

Three jumbo buttermilk pancakes with whipped butter and syrup \$6

Nutty Pancakes

Three jumbo buttermilk pancakes, stuffed full with almonds and pecans \$7

Cinnamon Apple Pancakes

Three jumbo buttermilk pancakes, layered with a mix of apples, cinnamon and brown sugar \$7

Blueberry Pancakes

Three jumbo buttermilk pancakes, stuffed with fresh blueberries and served with whipped butter and syrup \$7

Dixie Moon French Toast

Thick sliced challah bread, dipped in our cinnamon and vanilla egg batter and cooked to a golden brown \$6

Banana Foster French Toast

Dixie Moon french toast, smothered with fresh bananas and our house made caramel sauce \$7

Belgian Waffles

Malted waffle batter cooked to a golden brown in our cast iron waffle maker \$6

Peach Street Waffles

Malted waffle batter topped with our house made Georgia peach jubilee \$7

Corned Beef Hash

Diced potato medley, onion, roasted red pepper, corned beef and two eggs any style \$9

Rise & Moonshine

Guaranteed to help take the edge off whatever happened last night

Bloody Moon

Absolut, tomato juice, spices and a garnish of cherry tomato, fresh mozzarella, sausage and celery \$8

Mimosa

Fresh orange juice and La Marca Prosecco \$10

Bellini

Stoli Peach, Peach Schnapps and orange juice topped with champagne \$9

White Sangria

Spanish white wine, fresh fruit and soda \$8

Kick-A-Poo Moon Juice

Our special concoction of dark rum, white wine, green tea, fresh citrus juice and pineapple topped with champagne \$8

Signatures

All Signature dishes are served with roasted potatoes

*Eggs Florentine

Two poached eggs, sautéed fresh spinach and tomatoes, set atop grilled challah bread and drizzled in hollandaise \$9

*Eggs Benny

Two poached eggs and grilled smoked ham set atop grilled challah bread and drizzled in hollandaise \$9

*Eggs Little Tree

Two poached eggs and smoked salmon set atop grilled challah bread and drizzled in hollandaise \$12

*Eggs Cowboy

Two poached eggs and beef sirloin set atop grilled challah bread and drizzled in hollandaise \$12

A la Carte

Pecan Smoked Bacon \$4

Sausage Links \$3

Grilled Smoked Ham \$3

Roasted Potatoes \$3

Put The Lunch In Brunch

All burgers & sandwiches are served with chips

*Dixie Moon Burger

Good ole' fashion flat top burger with shredded lettuce, tomato, pickle and Dixie mayo on a sesame seed bun \$8

Add Cheese-American, Cheddar, Swiss, Pepper-Jack, Bleu, Smoked Gouda \$.50

Chicken & Waffle Sandwich

Buttermilk fried chicken breast with cheddar, arugula and maple mustard on a homemade waffle \$11

The Dixie BLT

Thick cut pecan smoked bacon, fried green tomatoes, pesto aioli, lettuce and fresh tomato on grilled challah bread \$11

Chicken & Avocado Wrap-

Sliced grilled chicken breast, lettuce, tomato, bacon, cheddar cheese and avocado wrapped in a flour tortilla \$11

*Add- French Fries, Beer Battered Onion Rings
or Sweet Potato Fries to any burger or sandwich \$2*

***Dixie Caesar Salad-** Artisan romaine lettuce, crispy chick peas, shaved parmesan cheese, tomato, egg and croutons tossed with house made Caesar dressing \$9

Roasted Beet Salad- Baby arugula, roasted beets, poached apples, cayenne spiked candied pecans and goat cheese tossed with apple cider vinaigrette \$12

Chopped Cobb Salad- Living lettuce blend, oven roasted turkey, egg, pecan smoked bacon, carrot, cucumber, tomato, onion and feta cheese tossed with ranch dressing \$12

Spinach Salad- Fresh baby spinach, egg, crumbled bleu cheese, almonds, bacon, red onion and dried cherries tossed with maple BBQ vinaigrette \$10

*Salad Additions: Grilled Chicken...\$3 Shrimp...\$5 Salmon...\$5
White Balsamic Vinaigrette, Raspberry Walnut Dressing, Ranch,*

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Caesar dressing contains raw egg.

Whiskey

On Tap

Tennessee

Jack Daniels	\$6
Gentleman Jack	\$7
George Dickel Old #8	\$6
Jack Daniels Sinatra	\$16
Stillhouse	\$7

Rye

Bulleit Rye	\$7
Knob Creek Rye	\$8
Wild Turkey Rye	\$7
Templeton Rye- 6yr	\$11
Crown Rye	\$7
Rebel Yell Rye	\$7
C.C. Rye	\$6
Minor Case Straight Rye	\$9

Irish

Jameson	\$7
Jameson Gold	\$13
John Power & Son	\$7
Tullamore Dew	\$7
Bushmills	\$7
Bushmills Reb Bush	\$8

Japanese

The Hakushu	\$13
Suntory "Toki"	\$13

Flavored

FireBall	\$6
Crown Apple	\$6
PieHole Pecan Pie	\$6
Bird Dog Black Berry	\$6
Phillips Union Vanilla	\$6
Jeremiah Weed Sarsaparilla	\$6
Wild Turkey American Honey	\$6
Old Camp Peach Pecan	\$6
Stillhouse Apple	\$7
Stillhouse Redhot	\$7
Stillhouse Peach	\$7

Dixie Sazarac

Knob Creek Rye, bitters, simple syrup and a Sambuca wash \$11

Kick-A-Poo Moon Juice

Special concoction of dark rum, white wine, green tea and fresh citrus juice topped with champagne \$8

Tennessee Toddy

George Dickel Tennessee Whiskey, honey, lemon and fresh rosemary \$9

Blue Rose of Texas

Tito's Vodka, rosemary, bitters and fresh blueberries muddled together and splashed with soda \$10

Soft Drinks

Coke Classic
Diet Coke
Sprite
Barq's Root Beer
Minute Maid Lemonade
Vernor's Ginger Ale
\$2.75

Scotch

Talisker	\$12
Oban- 14yr	\$13
Dalwhinnie	\$12
Ardbeg- 10yr	\$11
Aberlour- 12yr	\$10
Dewar's	\$7
Glenmorangie	\$10
Glenfiddich- 12yr	\$10
The Glenlivet- 12yr	\$10
Macallan- 12yr	\$11
Highland Park- 12yr	\$10
Johnnie Walker Red	\$7
Johnnie Walker Blue	\$20
Johnnie Walker Black	\$8
Johnnie Walker Green	\$12
Laphroaig Quarter Cask	\$12
Lagavulin Distillers Select	\$15
Balvenie Doublewood- 12yr.	\$12
Glenfiddich 14yr	\$12

Canadian

Canadian Club	\$6
Crown Royal	\$7
Seagrams VO	\$6
Crown Royal Reserve	\$9
Canadian Club Classic	\$7
Forty Creek Double Barrel Reserve	\$10

Bourbons

Jim Beam	\$6
Blantons	\$12
Bookers	\$12
Makers Mark	\$7
Knob Creek	\$7
Eagle Rare	\$9
Buffalo Trace	\$9
Hudson Baby	\$9
Basil Hayden's	\$10
Jefferson's Ocean	\$18
Four Roses Single Barrel	\$9
Evan Williams Single Barrel	\$7
Woodford Reserve	\$8
Woodford Reserve Double Oaked	\$10
Knob Creek Single Barrel Reserve	\$10
Rebel Yell	\$6
Elijah Craig	\$8
Bulleit	\$7
Bulleit 10 yr	\$8
Grass Widow	\$12
Corner Creek	\$8
David Nicholson Reserve	\$8
Redemption	\$8



Saloon Specialties

Smoking Gun

Dewar's, black pepper simple syrup and a hint of liquid smoke \$9

Bulleits & Berries

Bulleit Rye, house made strawberry puree' and a balsamic shrub \$10

Hair Of The Wolf

Wild Turkey Rye, pear basil simple syrup and a dash of Tabasco \$9

Kentucky Cobbler

Rebel Yell Rye, Amaretto, grapefruit and lemon juice \$9

Coffee, Tea, & Bottled Water

Homemade Sweet Tea	\$3.50
Unsweetened Iced Tea	\$3
Fiji Water	\$3
Perrier	\$3
Robust Blend Colombian Coffee	\$3
(Decaffeinated available)	

Pabst Blue Ribbon	\$2.5
Bud Light	\$2.5
Labatt Blue	\$4
Miller Lite	\$2.5
Anchor Steam	\$5
Blue Moon	\$5
Bavik Pils	\$5
Corona Light	\$5
Bell's Two Hearted	\$6
New Belgium Fat Tire	\$6
Ballast Sculpin IPA	\$7
Sam Adam's Seasonal	\$6
Batch 69 American IPA	\$6
Bell's Seasonal	\$6
Blake's Flannel Mouth	\$6
Petoskey Horny Monk	\$6

Bottled Beer

All American

Bud	\$3.5
Bud Lt	\$3.5
Miller Lt	\$3.5
Coors Lt	\$3.5
Mich Ultra	\$3.5
Stroh's	\$3.5
Anchor Porter	\$5
Illusive Traveler	\$4.5
Angry Orchard	\$4.5
Not Your Father's Root Beer	\$4.5
Leinenkugel Seasonal	\$4.5
New Belgium Seasonal	\$4.5
O'Doul's	\$3.5

Michigan Brewed

Roak Around the Clock	\$5
North Peak Diabolical	\$5
Founders All Day	\$5
Short's Soft Parade	\$5
New Holland Full Circle	\$5
Green Bush Dune Grass	\$5
Griffin Claw Norm's	\$5
Ghetto Blaster	\$5

Imports

Labatt	\$4
Labatt Lt	\$4
Chimay	\$9
Lindemann's Lambic	\$9
La Fin Du Monde	\$6
Leffe' Blonde	\$5
Sam Smith Oatmeal Stout	\$6
Guinness	\$5
Stella Artois	\$5
Corona	\$4.5

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