



## Brunch Cocktails

### Classic Mimosa

Fresh Orange juice, Bubbles. **3**

### The American Dram

Billionaire Bacon Fat Washed High West American Prairie, Barrel Aged Maple, Mole Bitters. **12**

### The Spritz

Galliano L'Apertivo, Bubbles, Club, Fresh Orange. **8**

### ICE-MEISTER

MADE Cold Brew, Jagermeister, Demerara, Chocolate Bitters. **10**

### MADE Bloody

Finlandia Vodka, house made MADE Bloody mix, Nice Guy Mike's Groovy Garnish, Billionaire bacon. **6** (Add house made jalapeño infused vodka **\$2**)

### Strawberry-Basil

Strawberry-Basil infused Vodka, Fresh orange juice, Bubbles. **10**

### Bloody Maria

El Jimador Tequila. Boyland Hot sauce, House MADE Soy/Ginger Bloody Mix. **10**

## Soups & Greens

### Kitchen Soup

Mark's Preparation. **8**

### Smoked Tomato Bisque

Grilled bread, bacon horseradish goat cheese. **7**

### Grilled Caesar

Char-grilled romaine heart, billionaire bacon, charred anchovies, corn bread croutons, grated Parmesan, MADE peppercorn Caesar dressing. **12**

### B&P Salad

Blended local arugula and leaf lettuces, roasted beets, local burrata, pecan praline, pickled Florida peaches, chilis, and onions, smoked sea salt, strawberry vinaigrette. **15**

### Salmon Salad

House cured, cast iron seared Atlantic salmon, over house blended greens, seasonal fruits, cucumber, spiced toasted almonds, strawberry vinaigrette. **15**

Add chicken **\$4** Add Salmon **\$6**

## On the Griddle

### The Elvis

Brioche French toast stuffed with caramelized banana, strawberry preserves, peanut butter, and billionaire bacon, fried egg. Served with maple link, mason jar of whole milk, and choice of seasonal fruits or potatoes. **14**

### Breakfast in Bread

French toasted brioche filled with scrambled eggs, maple links, billionaire bacon, aged cheddar, choice of seasonal fruits or potatoes. **15**

### French Toast

Toasted Brioche, caramelized banana, Nutella. **11**

### Buttermilk Pancakes

Served with maple syrup. Make it your way with toppings below. **8**

### Toppings +\$1

**Billionaire Bacon, Milk Chocolate Chips, Caramelized Banana, Pecan Praline, Nutella, Whip Topping, Seasonal Fruits.**

## Handhelds

### MADE Burger

Niman Ranch MADE beef blend, barbacoa, BBQD peppers and onions, fried green tomato, butter lettuce, jalapeño jack cheese, Hawaiian style brioche roll. **15**

### Brunch Burger

Niman Ranch MADE beef blend, billionaire bacon, aged cheddar, peppermilk sausage gravy, maple link, butter lettuce, fresh tomato, onion, fried egg, Hawaiian style brioche roll. **16**

### Cluck

Char-grilled chicken breast, BBQD peppers and onions, charred jalapeño pesto, jalapeño jack cheese, butter lettuce, tomato, Hawaiian style brioche roll. **13** (Make it a double dipped fried breast **\$2**)

### B.E.L.T

Billionaire bacon, sweet onion billionaire bacon jam, fresh tomato, butter lettuce, fried egg, garlic aioli, Hawaiian style brioche roll. **12**

### Duck Club

Crisp duck confit, billionaire bacon, soft citrus brie spread, garlic aioli, butter lettuce, fresh tomato. **13**

### Nashville Hot Chicken

Double dipped fried chicken breast, tossed in Boyland Sauce Co. MADE hot sauce, topped with bacon & beer braised collard greens, jalapeño jack, house made pickles. **15**

### BLFT

Billionaire bacon, fried green tomatoes, butter lettuce, house made pimento cheese, tomato mayo. **11**

### Grilled Cheese

House made pimento cheese, jalapeño jack, sweet onion billionaire bacon jam, grilled green tomato, local arugula and leaf lettuces. **12**

All Handhelds come with choice of cheesy tots, side salad, baked-n-fried steak fries, or fresh fruit

## Brunch Entrees

### Cinnamon Toast

Just like mama made. **4**

### Little Debbie

Single buttermilk biscuit topped with peppermilk sausage gravy. **4**

### Biscuits and Gravy

Three buttermilk biscuits topped with peppermilk sausage gravy. **9**

### Old Faithful

2 eggs, toasted bread, billionaire bacon, maple link, choice of seasonal fruits or potatoes. **13**

### Chef's Breakfast

Chef's daily steak creation, fried eggs, little Debbie, maple link, choice of seasonal fruits or potatoes, cold beer, or a MADE Bloody. **35**

### Pork Belly

15 spice rubbed all natural Niman Ranch slow roasted pork belly, horseradish-cheddar grits, bacon & beer braised collard greens, fried egg, pickled Florida peaches, chilis and onions. **25**

### Chicken Fried

Chicken fried angus cube steak, or chicken breast, peppermilk sausage gravy, fried egg, over breakfast potatoes, with a maple link. **18**

### Huevos Rancheros

Sunny side up eggs, over grilled locally made corn tortillas, farmers market salsa, charred jalapeño pesto. Goat cheese guac, and choice of seasonal fruits or potatoes. **13**

### Chicken and Biscuits

Chicken fried chicken breast, in buttermilk biscuits, peppermilk sausage gravy, fried egg. **15**

### Breakfast Tacos

Grilled flour tortillas, scrambled eggs, locally made chorizo, charred jalapeño pesto, farmers market salsa, goat cheese guac., queso fresco. **12**

### Veg Tacos

Grilled flour tortillas, scrambled eggs, roasted sprouts, grilled corn, sweet red onion, seeded jalapeño, farmers market salsa, charred jalapeño pesto, goat cheese guac, queso fresco. **12**

### Double Dipped Fried Chicken

Buttermilk and Boyland Sauce Co. brined all natural Freebird Farms birds, hot-n-honey crust, crisp herbs, cheddar combread bread pudding, bacon and beer braised collard greens. **20**

### Egg-cellent Disco Fries

Baked-n-Fried steak fries topped with pulled pork shoulder, Parmesan-Gruyère whiz, jalapeño jack cheese, billionaire bacon bits, house pickled jalapeños, fried eggs **15**

## Egg-Squisite Creations

### Chef's Omelet

Chef Mark's Sunday creation. Served with maple link, and choice of seasonal fruits or potatoes. **14**

### Kate's Omelet

Goat cheese, charred baby heirloom tomatoes, local arugula, topped with goat cheese guac, and choice of seasonal fruits or potatoes. **13**

### The Meats

Aged cheddar, billionaire bacon, slow roasted beef brisket, smoked and roasted pork shoulder, BBQD peppers and onions. Served with maple link, and choice of seasonal fruits or potatoes. **13**

### Snow Bird

11 day preparation, pastrami style, Creekstone Farms all natural short rib, smoked kimchi, Gruyère cheese, everything bagel spiced fried onions, topped with Parmesan and Gruyère whiz, choice of seasonal fruits or potatoes. **15**

### Laura Love's Potion #9

House cured, cast iron seared Atlantic Salmon, cream cheese, capers, grilled corn, sweet red onion, charred baby heirloom tomatoes, choice of seasonal fruits or potatoes. **15**

## Benedicts

### BGFT

House made pimento cheese, billionaire bacon, beer and bacon braised greens, fried green tomato, poached eggs, chipotle hollandaise, choice of seasonal fruits or potatoes. **14**

### Brisket

Slow roasted brisket hash, billionaire bacon, pepper milk sausage gravy, jalapeño jack cheese, poached eggs, chipotle hollandaise. Served with maple link, and choice of seasonal fruits or potatoes. **15**

### Pork on Pork on Pork

Smoked and roasted pork shoulder, billionaire bacon, pepper milk sausage gravy, chipotle hollandaise. Served with maple link, and choice of seasonal fruits or potatoes. **14**

### Charred Tomato and Guac

Charred tomato, grilled sweet corn, goat cheese guac., poached eggs, bearnaise. Served with maple link, and choice of seasonal fruits or potatoes. **12**

### Jersey

Grilled Taylor Ham, house made Creekstone Farm's pastrami style short rib, billionaire bacon, American cheese, Parmesan-Gruyère cheese whiz with maple link, and choice of seasonal fruits or potatoes. **15**

### EGG WHITES +\$2

### SPLIT PLATE CHARGE \$3

## Brunch Sides

Billionaire Bacon. **\$4**

Maple Link. **\$4**

Egg Your Way. **\$3**

Breakfast Potatoes. **\$3**

Seasonal Fruit. **\$3**

Breads. **\$3**

Peppermilk Sausage Gravy. **\$3**

Fresh Tomato. **\$2**

Bacon and Beer Braised Collard Greens. **\$6**

Roasted Fennel, Horseradish Cheddar Grits. **\$6**



alizonstudios.com menu design

Made restaurant proudly supports local farmers, growers, and ranchers fielding the best, Natural, local dairy and produce. We proudly use Worden Farms, Geraldson Community Farms, Sweet Grass Farms, Dakin Dairy and Turtle Beach Foods. We are committed to making the world a better place to live and most importantly eat.



Award Winning Heart Healthy Local Favorite Vegetarian Gluten Free

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.