

STARTERS & SHAREABLES

CORNBREAD SKILLET — \$9

Warm skillet-baked jalapeño cornbread served with whipped honey butter.

DEVILED EGGS — \$9

Classic deviled eggs finished with smoked paprika and fresh chives.

BREAKFAST NACHOS — \$16

Crispy tortilla chips layered with scrambled eggs, bacon or sausage, queso, cheddar-jack, pico de gallo, jalapeños and sour cream.

FRIED GREEN TOMATOES — \$10

Crispy fried green tomatoes served with pimento cheese.

SHORTY’S DONUT HOLES — \$12

Warm cinnamon-sugar donut holes served with chocolate or caramel sauce and fresh strawberries.

FRESH BERRY YOGURT PARFAIT — \$9

Creamy yogurt layered with fresh seasonal berries and crunchy granola.

FROM THE GRIDDLE

BUTTERMILK SHORT STACK — \$12

Fluffy buttermilk pancakes served with butter and warm maple syrup.

BLUEBERRY LEMON PANCAKES — \$16

Buttermilk pancakes loaded with blueberries, lemon curd, whipped cream.

CHOCOLATE BANANA PUDDING PANCAKES — \$17

Buttermilk pancakes layered with chocolate and banana pudding.

STRAWBERRY PRETZEL FRENCH TOAST — \$16

Soft pretzel French toast with fresh strawberries, whipped cream and crunchy crushed pretzels.

POUND CAKE FRENCH TOAST — \$15

Thick-cut pound cake griddled golden brown and finished with powdered sugar and whipped cream.

Pick Your Topping: Fresh Berries · Chocolate · Chocolate Banana



BRUNCH FAVORITES

SHORTYSECTA — PICK 3 — \$16

Build your own Shorty’s breakfast. Choose any three:

Eggs Your Way · Bacon · Breakfast Potatoes · Short Stack Pancakes · Cornbread · Toast · English Muffin · Fresh Fruit Cup · Side Salad

BURNT END HASH — \$21

Smoked burnt ends served with breakfast potatoes and your choice of eggs, barbecue dust, charred peppers and onions.

CHICKEN & WAFFLES — \$18

Crispy fried chicken served over a Belgian waffle with whipped butter and warm maple syrup.

CHICKEN FRIED STEAK — \$19

Crispy country-fried steak served with sausage gravy, your choice of eggs, and breakfast potatoes.

FRIED CHICKEN BENEDICT — \$18

Crispy fried chicken over Texas toast with poached eggs and hollandaise, finished with Shorty’s BBQ dust; served with breakfast potatoes.

SHORT RIB BENEDICT — \$21

Slow-braised short rib over toasted English muffins with poached eggs and hollandaise, finished with Shorty’s BBQ dust; served with breakfast potatoes.

CLASSIC EGGS BENEDICT — \$17

Canadian bacon and poached eggs over a toasted English muffin with hollandaise; served with breakfast potatoes.

WHOLE EGG OR EGG WHITE OMELET — \$16

Your choice of whole eggs or egg whites folded with fresh vegetables and cheese, served with breakfast potatoes.

BREAKFAST SANDWICH — \$14

Egg, bacon and American cheese on a toasted brioche bun, served with breakfast potatoes.

SMOKEHOUSE COBB — \$15

Mixed greens, candied pepper bacon, hard-boiled egg, tomato, cucumber, crumbled blue cheese, roasted corn, served with ranch or balsamic vinaigrette.

ADD TO ANY SALAD

CHICKEN +5 · PULLED PORK +6 · SMOKED BRISKET +8 · BARBECUED SHORT RIB +9

SIDES

BREAKFAST POTATOES — \$5

Crispy seasoned breakfast potatoes.

FRIES — \$5

Crispy seasoned fries.

BACON — \$6

Thick-cut smoked bacon.

CANDIED BACON — \$6

Thick-cut bacon glazed with brown sugar and maple, finished with cracked black pepper.

SAUSAGE — \$6

Breakfast sausage.

TWO EGGS — \$5

Two eggs prepared your way.

FRESH FRUIT — \$6

Seasonal fresh fruit.

BELGIAN WAFFLE — \$7

Golden Belgian waffle with whipped butter and maple syrup.

GRITS — \$5

Creamy Southern-style grits.



BRUNCH

SHORTY'S

SOCIAL KITCHEN

BRUNCH COCKTAILS

KIWI SMASH — \$13
vodka; kiwi puree; white cranberry juice; lemon juice; Giffard passion fruit liqueur

WATERMELON MARTINI — \$13
vodka; watermelon; Watermelon Pucker; lemon juice

PEACH HOT HONEY MARGARITA — \$14
Blanco tequila; peach syrup; hot honey syrup; pineapple juice; lime juice

PATIO PUNCH — \$13
Malibu coconut rum; pineapple juice; ginger; lime juice; simple syrup; ginger beer; Roscato

TURN UP YOUR TEA — \$12 (+\$1 FOR PEACH SCHNAPPS)
Long Island mix; lemon juice; simple syrup; Turner's Tea; optional peach schnapps

MAPLE OLD FASHIONED — \$15
Knob Creek Maple; maple syrup; Angostura bitters

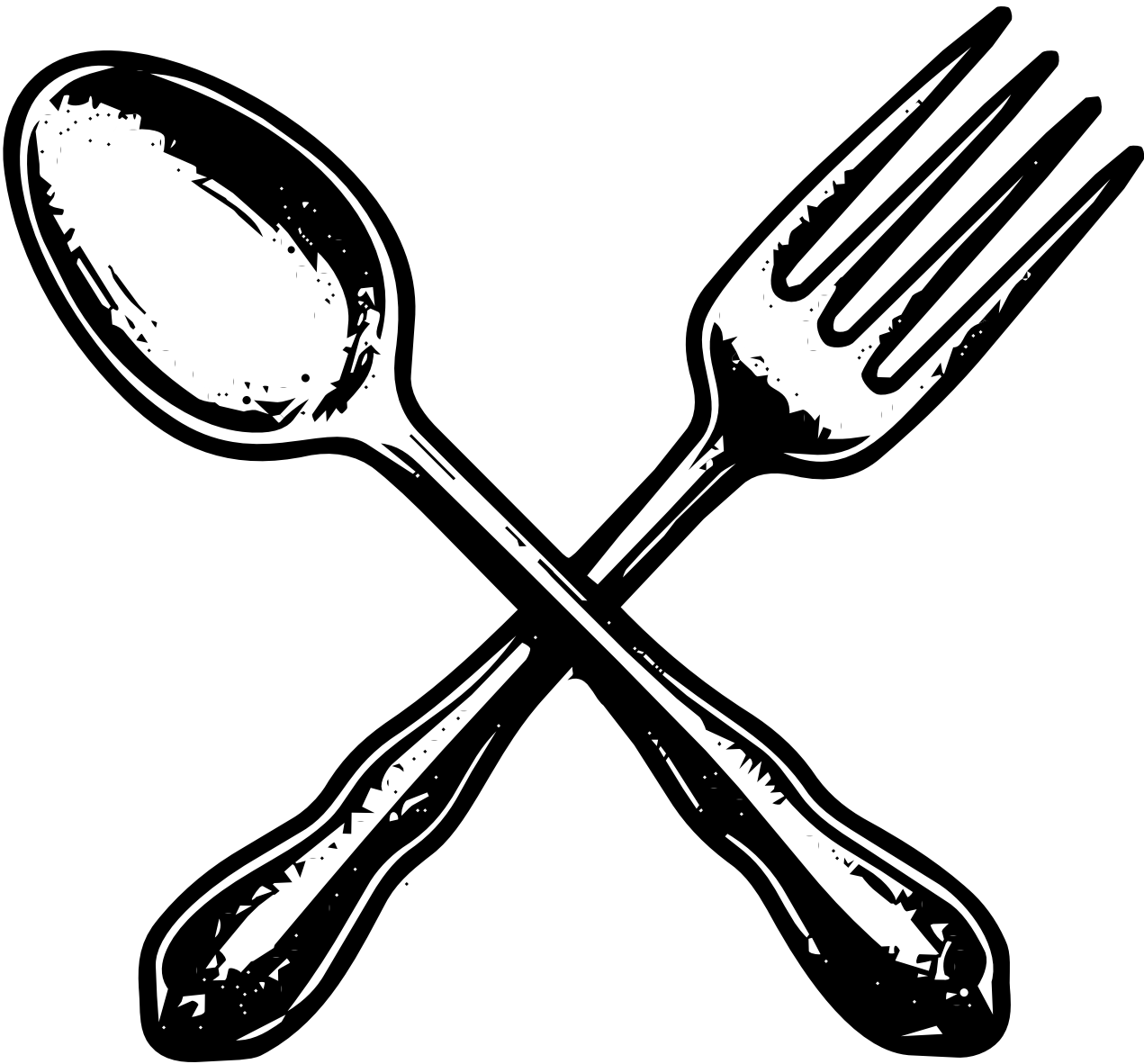
BANANA BEANI-TINI — \$12
Cold brew; banana liqueur; Borghetti; heavy cream; Licor 43

BLOODY MARY — \$12
Vodka; Zing Zang Bloody Mary mix; seasoned rim (spicy upon request)

MIMOSA — \$10
Prosecco; orange juice

PEACH BELLINI — \$11
Prosecco; peach syrup

ALMOST BOTTOMLESS MIMOSAS — \$24
Available with the purchase of an entrée.
Choose Your Juice: Orange • Cranberry • Pineapple



EAT. DRINK. BE SOCIAL.