

BRUNCH
Saturday & Sunday
11am - 3pm

EL JEBEL, CO
HOMINY
SOUTHERN KITCHEN



EAST COAST OYSTERS

Raw*

Sorghum Mignonette, Cocktail Sauce & Lemon

Wood Fired

Herb Butter, Preserved Lemon & Parmesan

Half Dozen | 24

FOR THE TABLE

Brown Butter Corn Bread | 10

Classic or Jalapeño Cheddar
with Honey Garlic Butter

Caramelized Onion Dip | 12

Homemade Potato Chips & Farm Veggies

Pickled Then Fried Green Tomatoes | 14

Cajun Aioli & Chow Chow

Jumbo Chicken Wings | 18

El Jebel Hot Dry Rub or Sweet & Spicy Glaze
Farm Veggies & Buttermilk Blue Cheese Dip

Blue Crab Mac & Cheese | 18

Maryland Blue Crab, Gruyere &
Old Bay Ritz Cracker Breadcrumbs
2024 Mactoberfest Winning Recipe

STARTERS

Winter Squash Bisque | 14

Roasted Chestnuts, Bourbon Macerated Raisins,
Brown Butter & Sage

Little Gem Caesar Salad | 16

Pickled Red Onion, Spicy Corn Bread Croutons,
Cured Egg Yolk, Parmesan & Toasted Benne Seeds
Add Cajun Shrimp 10 | Add Fried Chicken Thigh 8

Baby Kale Salad | 16

Cashews, Currants, Fuji Apple,
Tahini Yogurt & Champagne Vinaigrette
Add Cajun Shrimp 10 | Add Fried Chicken Thigh 8

SIDES | 8

Tender Belly Bacon

Biscuit and Sausage Gravy

Pork Breakfast Sausage

Jimmy Red Grits

Two Eggs Cooked Your Way

Country Potatoes

Cajun Cole Slaw

ENTREES

El Jebel Classic Breakfast | 18

2 Fried Eggs, Country Potatoes,
Tender Belly Bacon & Buttermilk Biscuit

High Country Omelet | 18

Peppers, Onions, Spinach,
Mushrooms & Gruyere

Add Tender Belly Bacon | 4

Add Country Ham | 4

Anson Mill's Corn Flapjacks | 16

Berries, Bourbon Pecan Butter &
Maple Syrup

Blue Crab Cake Benedict | 28

English Muffin, Poached Egg,
Asparagus & Cajun Hollandaise

Country Ham Benedict | 24

English Muffin, Poached Egg,
Wilted Greens & Hollandaise

Buttermilk Chicken Biscuit | 24

Fried Chicken Thigh, 2 Eggs,
Sausage Gravy & Crystal Hot Sauce

Hominy Shrimp & Grits | 21

Jimmy Red Grits, Mushrooms, Cured Pork,
Roasted Tomato & Fennel
Add a Poached Egg | 4

Bayou Gumbo | 21

Crawfish, Andouille Sausage, Shrimp &
Grilled Chicken over Carolina Gold Rice

Boneless Fried Chicken Thigh & Waffle | 24

Country Gravy, Spicy Honey,
Maple Syrup & Benne Seeds

PO' BOYS

Served with Choice of
Homemade Chips or Southern Slaw

Cajun Fried Shrimp | 21

Lettuce, Tomato, Remoulade, Pickles

Cornmeal Crusted Catfish | 18

Lettuce, Tomato, Cajun Remoulade, Pickles

Buttermilk Fried Chicken | 18

Slaw, Tomato, Bacon Jam, Pickles

High on the Hog | 18

Slow Roasted Local Pork, Slaw,
Carolina Gold BBQ Sauce, & Pickles

Gluten Free Bread Available on Request



Gluten Free or Can be Adjusted Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
3% Credit Card Processing Fee added to all Credit Card Transactions