



THE GARDEN CAFÉ

At McKee Botanical Garden

NOVEMBER SUNDAY JUNGLE BRUNCH

SUNDAYS, NOVEMBER 2, 9, 16, 23 | CAFE HOURS NOON–3:00 PM

BRUNCH ENTREES

BANANAS FOSTER FRENCH TOAST...\$15

A decadent twist on a New Orleans classic! Indulge in thick-cut challah slices griddled to golden perfection and served atop a rich vanilla-cinnamon custard topped with warm caramelized bananas in a buttery rum sauce, finished with a dusting of powdered sugar and a dollop of whipped cream.

QUICHE & MCKEE GARDEN SALAD...\$14

Quiche du jour served with a McKee Garden side salad with our house-made white balsamic vinaigrette.

FRIED GREEN TOMATO BLT...\$15

Crispy fried green tomatoes layered with thick-cut bacon, arugula and green goddess mayo on toasted ciabatta.

BURRATA & PROSCIUTTO CAPRESE SALAD...\$16

Creamy burrata cheese paired with thinly sliced prosciutto, ripe heirloom tomatoes and fresh basil finished with extra virgin olive oil and a balsamic reduction glaze for a perfect balance of rich and fresh flavors.

SEXTON SHRIMP AND GRITS...\$17

Creamy stone-ground grits topped with sautéed Gulf shrimp, garlic, andouille sausage, and a white wine herb reduction.

BACON AND EGG BLISS...\$14

A buttery croissant filled with crispy bacon, a freshly cooked egg and melted cheddar cheese—simple ingredients, rich flavor and a touch of indulgence in every bite.

THE GARDEN PARFAIT...\$8

Layers of creamy yogurt, sweet granola and fresh seasonal fruit in a refreshing parfait—a light and tasty way to start your day or enjoy a wholesome snack.

KID'S MENU

(12 YEARS & YOUNGER)

SILVER DOLLAR PANCAKES (3) WITH BACON...\$8

KIDS PRETZEL (SALTED OR CINNAMON SUGAR)...\$7

MAC & CHEESE BOWL...\$7

CHEESY BREAKFAST QUESADILLA...\$9

ALA CARTE SIDES...\$5

STONE-GROUND GRITS
SKILLET POTATOES
SMALL GARDEN PARFAIT
FRESH FRUIT CUP
SIDE OF BACON (3 SLICES)

SPECIALTY DRINKS

MIMOSA
BELLINI
HIBISCUS ROYALE
SANGRIA



7% sales tax will be added