



# SUNDAY BRUNCH

SERVED 11:00 AM - 3:00 PM

## ENTREES:

### SILKY'S THREE EGG OMELETTE

Choose up to three (3) ingredients:

(Bacon, Smoked Pork, Smoked Beef, Shrimp, Cheddar Cheese, Onions, Bell Pepper, Jalapeno Peppers, Tomato, Scallions, Sour Cream & Hollandaise Sauce)

### SILKY'S SHRIMP & GRITS

Silky's World Famous BBQ Shrimp served on top of Stone Ground Grits and served with toasted French Bread

### BRISKET BENEDICT

Smoked Beef Brisket served on two slices of Toasted French Bread then topped with poached eggs and Hollandaise sauce

### MEMPHIS BBQ BENEDICT

Smoked Pulled Pork served on two slices of toasted French Bread then topped with poached eggs and Hollandaise sauce

## STARTERS:

### HOMEMADE GUMBO

Shrimp, Crawfish, Chicken, Sausage, & Okra

### SHRIMP REMOULADE

Chilled & Peeled gulf shrimp tossed with our homemade classic creole remoulade sauce

### FRESH GULF OYSTERS ON THE HALF SHELL (Raw)

### OYSTERS BIENVILLE \*

Classic recipe baked with béchamel, shrimp and mushrooms

### OYSTERS ROCKEFELLER\*

New Orleans style classic baked with spinach, herbs and parmesan

**\*\*Can't decide? Ask your server for 3 & 3\*\***

## ADD A SIDE:

Bacon (2)

Grits

French Fries



### Cheesecake Wrap

Rich, smooth cheesecake rolled in a melt-in-your-mouth flaky pastry and topped w/ chocolate sauce

### Fudge Pie

Southern homemade brownie pie served w/ vanilla ice cream & topped w/ chocolate sauce



### Silky's World Famous Irish Coffee

Powers Irish Whiskey, a kiss of sugar, coffee, topped w/ whipped cream

### Top O' The Mornin' Iced Coffee

Frangelico, Baileys Irish Cream, Half and Half and coffee Served over ice and topped with cocoa powder

### Champagne (Split)

### Mimosa

Champagne and Orange Juice

### Peach/Orange Bellini

Champagne, Peach Schnapps and OJ

### Brandy Milk Punch

Brandy, crème de Cacao, powdered sugar, and Half & Half served over ice and topped with nutmeg

### Mint Julep

Southern Classic bourbon based mint cocktail



**\*\*Ask your server about our \$8 "YOU CALL IT" Bloody Mary Bar\*\***