

# Brunch

# Cast

PLATES & PINTS

## NASHVILLE HOT CHICKEN & WAFFLE CONE

Nashville Hot Chicken \*Mashed Potatoes \*Cheddar  
Flakes \*Applewood Bacon \*Agave Syrup Drizzle  
\$10

## SKILLET BOWL

Loaded Hashbrowns  
\*Chipotle-Smoked Gouda Mac & Cheese  
Pulled Pork \*Choice of Sauce  
\$12

## CHARCUTERIE BOARD

Homemade Pickled Sausages\* Tasso Ham\* Smoked Pork Loin\* Smoked Sausage \*Pepperoni  
Assorted Cheeses\* Pickled Cucumbers & Onions\* Stoneground Mustard\* Bourbon Blackberry Jam \*Crostini  
\$13

## TEMPURA CHICKEN TENDERS

House Breaded in our Signature Tempura Batter  
Choice of Dipping Sauce  
\$10

## FRIED GREEN TOMATOES

Creole Remoulade \*Pimento Cheese  
\*Spring Mix  
\$11

## CINNAMON ROLL PANCAKES

Agave Butter \*Maple Syrup  
\$10

## PEPPERONI ROLL MUFFINS

Biscuits \*Mozzarella \*Pepperoni \*Basil  
Roasted Red Pepper Dipping Sauce  
\$10

## DESSERT 'PIZZA'

Lemon Ricotta \*Blackberries  
\*Strawberries \*Mint \*Naan Bread  
\$11

## CAST EGGS BENEDICT

CHOICE of Protein: Steak Filet Tips \*Smoked Salmon \*Smoked Sausage \*Applewood Smoked Bacon \*or Crab Cake  
Asparagus \*2 Poached Eggs \*Smoked Paprika Hollandaise \*English Muffin

## RED EYE GRAVY

Cheddar Grits \*Redeye Gravy \*Tasso Ham  
\*2 Poached Eggs  
\$12

## CUBAN PANINI

Pulled Pork \*Tasso Ham \*Pork Loin \*Swiss  
Cheese \*Pickle \*Dijon Mustard \*Cuban Bread\*  
Served with Fries  
\$12

## CAST B.L.T.

Fried Green Tomato \*Pimento Cheese \*Creole  
Remoulade \*Lettuce \*Applewood Smoked Bacon  
\*Texas Toast \*Served with Fries  
\$12

## HOUSE SALAD

Spring Mix \*Tomato \*Cucumbers \*Onion  
\*Cheddar Cheese \*Croutons  
\$8

## MIMOSA BOTTLE SPECIAL

Served with  
Orange Juice \*Pineapple Juice \*Cranberry Juice  
\$15

## STRAWBERRY SPARKLING LEMONADE

Strawberry Vodka House Infused  
Champagne \*Lemonade \*Club Soda \*Fresh  
Strawberries  
\$8

## BUCKET BEER SPECIAL

(5) Bottles of your Choice  
Bud Light \*Miller Lite \*Coors Light  
\$15

## CINNAMON TOAST CRUNCH

### FRENCH TOAST

Cinnamon Toast Crunch Crusted French Toast  
\*Bourbon- Blackberry Jam \*Agave Syrup  
\*Homemade Whipped Cream  
\$10

## DEVILED EGGS SAMPLER

2 Wasabi \*2 Pimento \*2 Cast Original  
\$7

## FRIED OYSTERS

Rappahannock Oysters \*Siracha Aioli  
\*Roasted Red Tomato-Corn Salsa  
\$13

## AVOCADO TOAST

Avocado Mash \*Texas Toast \* Sriracha Aioli  
\*Shredded Mozzarella  
\$9

## SHRIMP & GRITS

Jumbo Shrimp \*Holy Trinity \*Tasso Ham  
\*Cheddar Grits\* Garlic Butter  
\$14

## COUNTRY FRIED PORK CHOP

Smoked Pork Chop \*Country Gravy  
\*Mashed Potatoes \*Applewood Bacon  
\$13

## BREAKFAST 'PIZZA'

Egg \*Bacon \*Sausage Gravy \*Cheddar Cheese  
Mozzarella \*Naan Bread  
\$11

## BISCUITS & GRAVY

Homemade Sausage Gravy  
\*2 Buttermilk Biscuits  
\$10

## TUNA POKE BOWL

Sesame-Soy Marinated Tuna \*Rice \*Avocado  
\*Cucumber \*Pickled Onion \*Shredded Cabbage  
\$14

## ORIGINAL CAST BURGER

Cheddar Cheese \*Lettuce \*Tomato \*Onion  
\*Pickle \*Brioche Bun \*Served with Fries  
Add Bacon \$1  
\$10

## STEAK & BLEU SALAD

Blackened Filet Tips \*Bleu Cheese Crumbles  
\*Roasted Red Tomatoes \*Pickled Onions  
\*Cucumbers \*Bacon  
\$12

## SIDES

Cheddar Grits \*Mac & Cheese \*Mashed Potatoes \*Pasta Salad \*Asparagus \*Veggie of the Moment \*Cast Fries \*Sweet Potato Tots