

# ALEXANDERS

BRUNCH

## STARTERS

FRIED GREEN TOMATOES WITH BACON BUTTERMILK DRESSING

5.50

SLOW SMOKED BRISKET AND PIMENTO CHEESE SERVED ON  
BUTTERMILK BISCUITS

7.50

CRISPY PORK BOUDIN BALLS WITH TOMATO-GRAIN MUSTARD SAUCE

6.50

## MAINS

*SERVED WITH CHOICE OF SIDE AND MEAT*

EGGS ALEXANDER WITH POACHED EGGS ON BUTTERMILK BISCUIT  
WITH FRIED GREEN TOMATOES AND SMOKEY BACON LACED  
HOLLANDAISE

8.50

EGGS BENEDICT WITH POACHED EGGS ON BUTTERMILK BISCUIT WITH  
HOUSE SMOKED CANADIAN BACON AND HOLLANDAISE

8.50

THICK CUT FRENCH TOAST WITH PECAN CANE SYRUP

8.50

STEAK AND EGGS WITH PAN FRIED SIRLOIN STEAK, RED EYE GRAVY,  
AND CHOICE OF EGGS ANY STYLE

14.00

CRISPY SOUTHERN FRIED BONELESS CHICKEN BREAST WITH  
CHEDDAR WAFFLE AND BLACK PEPPER CANE SYRUP

12.00

BUCKEY'S OMELET STUFFED WITH WAGNER'S HAM, MUSHROOMS,  
BRONZED ONIONS, AGED CHEDDAR, AND ROASTED PEPPERS

8.50

## SIDES

CREAMY STONE GROUND CHEDDAR GRITS

CRISPY HASH BROWNS

FRUIT AMBROSIA

SOUTHERN GREENS

WARM BLACKENED POTATO SALAD

BLACK EYED PEA AND TOMATO SALAD

## MEATS

WAGNER'S PRIDE HAM

PIT COOKED SAUSAGE

CRISPY SMOKED BACON

HOUSE MADE SCRAPPLE

PLEASE CALL **301-874-1831** FOR RESERVATIONS

PARTIES OF 10 OR MORE, AN 18% GRATUITY WILL BE ADDED TO CHECK

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.