

SUNDAY MENU

BREAKFAST BY CHEF MATT SERVED FROM 10AM—3PM

CRABBY EGGS BENEDICT

Two Pan-seared Crab Cakes + Poached Eggs + Pesto Hollandaise + Fresh Garden Herbs + Your Choice of Fruit or Fried Potatoes **12.5**

CLASSIC EGGS BENEDICT

English Muffin + Pecan Smoked Ham + Poached Eggs + Hollandaise + Your Choice of Fruit or Fried Potatoes **12**

SUNDAY NAP...

Country Fried Chicken Breast + Buttermilk Biscuits + Fried Egg + American Cheese + House-made Pickles + Sausage Gravy + Choice of Fruit or Fried Potatoes **14**

HAM & CHEESE OMELET (*GF)

Country Ham + Smoked Cheddar + Side + Choice of Toast **12**

CHEF OMELET du JOUR (*GF)

Chef's Omelet of the Day + Side + Choice of Toast **12**

FARMER'S BREAKFAST (*GF)

Two Eggs Your Way + Bourbon Glazed Bacon + Fried Potatoes + Your Choice of Toast **9.5**

PANCAKES

Six Buttermilk Pancakes + Syrup + Whipped Cream **5**

BISCUITS & GRAVY

Two Buttermilk Biscuits + Sausage Gravy **5**
Add a Biscuit 1 or Extra Gravy 1

SPECIALTY DRINKS

BLOODY MARY

Your Choice of Vodka + Olives + Bourbon Bacon + Lime + Option of Salted Rim
Vodka Price +2

RACK HOUSE BLOODY MARY

House-infused Pepper Vodka + Olives + Lime + Bourbon Bacon + Cayenne Infused Salted Rim **7**Make it Bottomless! **16**

BOTTOMLESS BLOODY MARY

Tito's + Olives + Lime + Bourbon Bacon + Option of Salted Rim **16**

VODKA

House **4.5 ~ 7** Tito's **6.5 ~ 10** Grey Goose **7 ~ 11**
Belvedere **7 ~ 11** Kettle One **7 ~ 11**

MIMOSA

Sparkling House Wine + Orange Juice **7**Make it bottomless! **16**

SANGRIA

Red Wine + Fruit **7.5**by the pitcher **25**

SEGURA VIUDAS

Sparkling Brut Cava **8**

WINE SLUSHY

Ask your server for the slushy options **7.5**BOGO all day!

Ask about our BOGO Happy Hour Specials . ALL DAY SUNDAY

AB Beer, Wine Slushies & Bourbon/Rye Barrel Aged Manhattans

BREADS English Muffin ~ White ~ Wheat ~ Buttermilk Biscuit

SIDES 4 Fresh Fruit ~ Country Potatoes ~ Seasonal Veggies
Extra Bacon **1.5**

DRINKS 2.5

Milk
Pineapple Juice
Chocolate Milk
Cranberry Juice
Orange Juice
Hot Tea

REFILLABLE DRINKS 2.5

Coffee
Pepsi
Sweet Tea
Un-sweet Tea
Coke
Diet Coke
Lemonade
Diet Pepsi
Mt. Dew
Dr. Pepper
Sierra Mist

STARTERS & SALADS

CRAB STUFFED PRETZELS

Bacon + Fresh Herbs + Old Bay **12.5**

COMPANION PRETZELS (two) 8 or (three) 9.5

Beer Cheese or Grain Mustard

FISH TACOS (two) 8.5 or (three) 11.5

Crispy Flounder + Pico + Sriracha Lime Cream + Slaw + Flour Tortillas

CHICKEN WINGS

Confit + House-made Hot Sauce + Bleu Cheese + Scallions + Creamy Herb Dip **12**

SEVEN LAYER SALAD (*GF)

Chopped Romaine + Smoked Cheddar Cheese + Hard Boiled Egg + Chopped Bacon + Peas + Diced Tomatoes + Green Goddess Dressing **10**

CAESAR SALAD

Romaine Lettuce + House Made Caesar Dressing + Onions + Shaved Parmesan + Croutons **8**

THE RACK HOUSE SALAD

Field Greens + Red Wine Vinaigrette + Shaved Parmesan + Onions + Cherry Tomatoes + Shaved Carrots + Croutons **7**

STRAWBERRY PATCH SALAD (*GF/VG)

Spinach + Pecans + Bourbon Onions + Brie Cheese + Strawberries + Strawberry Vinaigrette **11**

ROASTED RED PEPPER SOUP (*GF)

Chimichurri + Street Corn + Micro Cilantro + Corn Bread Crumble
(Cup) **4.5** or (Bowl) **8.50**

SUNDAY LUNCH

ALL DAY SUNDAY 10AM—8PM

SIGNATURES & SANDWICHES

CHICKEN BACON BRIE

Chicken Breast + Blistered Peaches + Peach Jam + Honey Dijon + Bourbon Bacon + Melted Brie + Wheat Berry Toast + House-made Kettle Chips **12**

THE BIG RACK BURGER

Angus Beef Patty + Brioche Bun + Candied Bacon + American Cheese + Rack Sauce + Lettuce + Tomatoes + Onions + Pickles + Hand-cut Fries **13.5**

CRAB CAKE SANDWICH

Brioche Bun + Cilantro Slaw + Remoulade Sauce + House-made Kettle Chips **11**

ROAST BEEF PHILLY

Black Angus Roast Beef + French Bread + Gruyere Cheese + Aus Jus + House-made Kettle Chips **13**

GOURMET GRILLED CHEESE

Sourdough Bread + Smoked Cheddar + Tomato + Five Cheese Blend + Pesto + Candied Bacon + House-made Kettle Chips **7.5**

Consuming raw or uncooked meats, seafood, cheese and eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please let us know if you have any specific allergies.

SUNDAY NIGHT SUPPER

by Chef Clayton

SERVED FROM 4:30PM—8PM

FRIED CHICKEN (Pick 1 Meat + 2 Sides)

Quarter Bird White Meat + 2 Sides **10**

Quarter Bird Dark Meat + 2 Sides **10**

Half Bird Dark and White Meat + 2 Sides **13**

Full Bird Dark and White Meat + 2 Sides **19**

PAN FRIED LUMP CRAB CAKES

Roasted Pepper Sauce + Street Corn + Micro Cilantro + Roasted Cherry Heirloom Tomatoes **21**

ROASTED LEMON PEPPER CHICKEN (*GF)

Foraged Chanterelle Mushrooms + Missouri Rice Pilaf + Pan Jus + Sunflower Sprouts **24**

ROASTED PORK TENDERLOIN (*GF)

Berry Mustard + Smashed Potatoes + Summer Herb Salad + McGraw Hilltop Pecans **24**

SIDES (Extra Helping 4)

Hand-cut Fries

Rack House Salad

House Made Slaw

Mac 'n Cheese

Small Caesar Salad

Chef's Veggies

Mashed Potatoes & Gravy

CHEF'S FEATURED APPETIZER / ENTRÉE

Ask your server about Chef Clayton's Feature

SUMMER VEGETABLE GNOCCHI (*GF)

Ratatouille + Shaved Parmesan +

Lemon Butter Sauce + Micro Basil **20**

BOURBON GLAZED LONDON BROIL (*GF)

Chimichurri + Smashed Potatoes +

Cumin Glazed Local Carrots **23**