

BRUNCH.

CLYDE'S
= ON CHURCH =

SPECIALTY DRINKS

BRUNCH PUNCH LOVE: Clyde's Tiki-style Sangria. Only available at Brunch.	\$5
PAINKILLER: Coconut, pineapple, OJ and rum.	\$5
DR. FEEL GOOD: A shot of our funky-fresh, mac daddy of all hangover cures. Stout fresh juice + alcohol.	\$5
BLOODY MARY: You know you need this right now.	\$4
MIMOSA: Champagne + fresh squeezed orange juice.	\$3
FRESH ORANGE JUICE: Non alcoholic, of course.	\$4

HOMEMADE BIG-ASS BISCUITS

All served with your choice of pimento cheese grits, home fries or strawberries & oranges.

BISCUIT & GRAVY: Homemade buttermilk biscuit, egg, white cheddar & country gravy.	\$9
ALABAMA BBQ BISCUIT: Slow-smoked pork butt, white cheddar, egg, caramelized onion & our Alabama White BBQ sauce.	\$11
FRIED CHICKEN BISCUIT: Buttermilk fried chicken, egg & yellow American cheese. Served with a side of honey hot sauce & country gravy.	\$11
PORK CANDY, EGG & CHEESE BISCUIT: Thick-cut Clyde's pork candy bacon, white cheddar cheese & a sunny-side up egg.	\$10

SANDWICHES

All served with your choice of pimento cheese grits, home fries or strawberries & oranges.

SUNDAY FUNDAY TORTA: Slow-smoked pork butt, Clyde's bacon, avocado, caramelized onion, egg, Monterey Jack, Duke's Mayo, hot pepper jam and ranchero awesome sauce on toasted bolillo bread.	\$11
CLYDE'S BRUNCH BURGER: Double stacked CAB, fried egg, gruyere, white cheddar, Clyde's bacon + onion relish, smoked tomato, bibb lettuce, Clyde's mustard and Duke's Mayo.	\$12
SLOPPY SECONDS: Inspired by the M&H Hot Mess - Double stacked CAB, egg over easy, avocado, chorizo, pickled red onion, cilantro, chipotle cream & hot pepper jam. Stacked high and smothered in cheese whiz.	\$12
STEAK & EGGS: Thin sliced slow-smoked Prime Rib, gruyere, sunny-side up egg, caramelized onion and horseradish cream on a toasted soft roll. Served with a side of awesome sauce.	\$13
AVO-SALAD SANDWICH: Fresh avocado chickpea salad, tomato, red onion, and bibb lettuce on a toasted multigrain bread. And its 100% vegan.	\$10

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OTHER AWESOMENESS

All served with your choice of pimento cheese grits, home fries or strawberries & oranges.

HUEVOS IN THE HOLE: Grown-up, kicked up version of egg-in-the-hole. Toasted bolillo loaded with egg, chorizo, pico, smoked jalapeño, chipotle cream, cilantro, Monterey Jack, feta and ranchero awesome sauce. Served with a side of chile verde salsa and avocado cream.	\$12
DANK HASH: Roasted + fried red potatoes, Clyde's bacon, Benton's Country Ham, caramelized onions, green peppers, mushrooms, pickled red onion, roasted garlic, grilled corn, smoked jalapeño, cheese whiz and a sunny-side up egg. Served with a side of ranchero awesome sauce.	\$13
COUNTRY BENNY: Homemade buttermilk biscuit served open-faced and topped with Benton's Country Ham, Clyde's bacon, white cheddar, caramelized onions, 2 sunny-side up eggs and covered in our country gravy.	\$14
BRISKET STUFFED POTATO: Open-faced baked potato loaded with smoked Texas-style brisket, Clyde's whiz, Monterey Jack, pickled jalapeño, pickled red onion, green onion and sour cream.	\$12
GRANOLA + MILK: Our homemade vanilla almond granola served with one side item and your choice of milk: whole, almond or soy.	\$10
BORING BREAKFAST PLATE: 2 eggs, Clyde's bacon, buttermilk biscuit and your choice of one side item.	\$11

SIDES

PIMENTO CHEESE GRITS	\$3
CLYDE'S BACON	\$3
HOMEMADE BUTTERMILK BISCUIT + JELLY	\$3
STRAWBERRIES & ORANGES	\$2.5
1 EGG - COOKED ANY WAY YOU LIKE IT	\$1.5
HOME FRIES + CHIPOTLE KETCHUP	\$3
MULTIGRAIN TOAST & HONEY	\$2
GRANOLA	\$3

In the mood for something else?
Our full menu is available starting at 11:00am.