

# BRUNCH

## STARTERS

<b>TATER TOT-CHOS</b>	18
Golden Brown Fried Chicken, House Queso, Served over Tater Tots, Sriracha Drizzle, Scallions	
<b>LEMON CURD TOAST</b>	13
Grilled Sourdough, Lemon Curd, House Made Ricotta, Bacon Lardons, Blackberry Jam	
<b>SMOKED SALMON LOX</b>	17
Smoked Salmon, House Cream Cheese, Heirloom Tomato, Capers, Red Onion, Pickled Cucumber, Dill, Everything Bagel	
<b>DISTRICT CHIPS</b>	10
Hand Sliced Kennebec, Purple Peruvian & Sweet Potatoes, *Malt Vinegar Aioli	
<b>DBK DIP</b>	15
Ground Bison, Corn, Peppadews, Pepper Jack, Cheddar, Toasted Cuban Bread - <i>Additional Cuban Loaf - 2</i>	
<b>SHRIMP TACOS (3)</b>	18
BLACKENED or FRIED Jumbo Shrimp, Street Corn, Cotija Cheese, Pickled Red Onion, Wasabi Avocado Creme, Lime, Cilantro, Flour Tortilla (GL FREE Corn Tortilla Available)	
<b>COWBOY CAVIAR</b>	12
Roasted Corn, Jalapeno, Red Peppers, Scallions, Black Beans, Avocado Mousse, Corn Tortilla Strips	
<b>SHRIMP COCKTAIL</b>	13.5
Chilled Colossal Shrimp (5), Cocktail Sauce, Charred Lemon, Old Bay	
<b>POKE TUNA NACHOS</b>	22
6 oz of *Ahi Tuna, Poke Sauce, *Blackberry Aioli, Cabbage, Coconut, Wasabi Avocado Creme, Jalapeno, Cotija Cheese, Radish, Scallions, Blackberries, Gyoza Chips	
<b>WINGS</b>	8 / 17 or 16 / 30
<b>WING FLAVORS:</b> DBK Buffalo / Bourbon BBQ / Roasted Garlic Parmesan / Tatonka (Ranch & Buffalo)	
<b>DIPPING SAUCE:</b> *DBK Blue Cheese OR Ranch	

**+4 For All Flats or Drums**

**(Yes, it's expensive, We really don't like doing it)**

## SALADS

**ADD-ONS:** Chicken 6 Salmon 9 Shrimp 8 Sirloin 8

**DRESSINGS:** \*DBK Blue Cheese / Ranch / Oil & Vinegar / 1,000 Island / Sherry Vinaigrette / Balsamic Vinaigrette

<b>THE GARDEN DISTRICT</b>	11
Mixed Greens, Cucumbers, Red Onions, Radish, Baby Heirloom Tomatoes, Croutons	
<b>BEET COBB SALAD</b>	18
Roasted Beets, Goat Cheese, Bacon Lardons, Granny Smith Apples, Pickled Red Onions, Radish, Arugula, Romaine, Sherry Vinaigrette, *DBK Blue Cheese	
<b>CAESAR</b>	13.5
Crisp Hearts Of Romaine, Homemade Caesar Dressing, Shaved Aged Parmesan, Croutons	

## SIDES

<b>TATER TOTS</b>	8	<b>EGGS (2)</b>	5
(Add Queso for \$2)		(Eggs your way, Except Poached)	
<b>FRENCH FRIES</b>	7	<b>BACON (3)</b>	5
(Add Queso for \$2)			
<b>PARMESAN FRIES</b>	10	<b>KIELBASA</b>	5
(served w/ *Truffle Aioli)			
<b>FRIED GREEN TOMATOES (2)</b>	5	<b>EVERYTHING BAGEL</b>	5
		(served with Cream Cheese)	
<b>CHEESY GRITS</b>	5	<b>TOAST (2)</b>	4
		(Challah or Rye)	
<b>DISTRICT POTATOES</b>	6	<b>BELGIUM WAFFLE</b>	8
		(served w/ Maple Syrup & Butter)	

GLS CARAFE

## BOOZE

<b>BIG ASS MIMOSA</b> (Like our fans...)	8	15
16 oz of Bubbles, Fresh Orange Juice		
<b>BLOOD ORANGE MIMOSA</b>	10	18
16 oz of Bubbles, Fresh Blood Orange Juice		
<b>WATERMELON MIMOSA</b>	10	18
16 oz Bubbles, Fresh Pressed Watermelon Juice		
<b>PASSION FRUIT MIMOSA</b>	10	18
16 oz Bubbles, Passion Fruit		
<b>HAWAIIAN SPRITZ</b>	11	20
Rum Haven Coconut Rum, Fresh Pineapple Juice, House Bubbles, Pineapple Wedge		

## BRUNCH PLATES

<b>STEAK &amp; EGGS</b>	23
Grilled Sirloin, Fried Egg, *Herb Hollandaise, Fried Green Tomatoes, Grilled Sourdough, DBK Potatoes	
<b>CHICKEN &amp; WAFFLES</b>	16
Sweet Belgium Waffle, Hot Honey Chicken Tenders, Brown Sugar Cinnamon Butter, Maple Syrup	
<b>SUPER FRENCH TOAST</b>	19
Thick Cut Challah, Vanilla Custard, Bacon Lardons, House Whipped Cream, Walnuts, Blackberries, Maple Syrup	
<b>CHORIZO SHRIMP &amp; GRITS</b>	21
(6) Blackened Jumbo Shrimp, Red Pepper Chorizo Cream Sauce, Cheesy Stone-Ground Grits, Scallions	
<b>SOUTHERN COMFORT BREAKFAST</b>	19
TWO Eggs, Fried Green Tomatoes	
<b>Choice of:</b>	
• Cheesy Grits OR DBK Potatoes	
• Smoked Kielbasa OR Thick Cut Bacon Bacon	
• Challah OR Rye Toast (+1 for Everything Bagel w/ Cream Cheese)	

**All Handhelds Served with DBK Chips & \*Malt Vinegar Aioli**  
**SUBSTITUTE:** French Fries 3 Parmesan Fries (w/ Truffle Aioli) 5  
 Seasonal Vegetables 3 / Side Salad 3 / Side Caesar 3  
 Fried Brussel Sprouts 4 / DBK Potatoes 3 / Cheesy Grits 3

## HANDHELDS

<b>BLACKBERRY GRILLED CHEESE</b>	17
THICK CUT BACON or SMOKED KIELBASA, Goat Cheese Blackberry Basil Honey Jam, Mozzarella, Butter Toasted Sourdough	
<b>CHICKEN B.L.A.T.</b>	17
Marinated Grilled Chicken Breast, White American Cheese, Thick Cut Bacon, Iceberg Lettuce, Avocado Mousse, Fried Green Tomatoes, Brioche Bun	
<b>SALMON BURGER</b>	16
Fresh Salmon, Mixed Greens, *Blackberry Aioli, Wasabi Avocado Creme, Blackberries, Brioche Bun	
<b>DBK BREAKFAST BURGER</b>	19.5
(2)- 1/4# Brisket & Short Rib Smash Patties, Over Easy Egg, Thick Cut Bacon, American Cheese, Caramelized Onions, *Roasted Garlic Aioli, Sweet Hottie Pickles, Brioche Bun	

\*\*\* Substitute Gluten Free Bun - \$1\*\*\*

## PIZZAS

**ADD-ONS:** Chicken 6 Bacon Lardons 4 Ricotta 4  
 Goat Cheese 3 Blue Cheese Crumbles 3 Mushrooms 3  
 \*(7" x 9" Medium Gluten Free Option Available - \$18)\*\*

<b>CLASSIC PEPPERONI</b>	(M) 17	(L) 24
Pepperoni, Brick Cheese, Mozzarella, Pizza Sauce		
<b>MARGHERITA</b>	(M) 18	(L) 25
Brick Cheese, Mozzarella, Heirloom Tomatoes, House Made Ricotta, Basil, Balsamic Glaze		
<b>BACON, EGG &amp; CHEESE</b>	(M) 18	(L) 25
Bacon Lardons, Baby Heirloom Tomatoes, Scrambled Eggs, Brick Cheese, Shredded Cheddar, Mozzarella, Parsley, Chives		

## DESSERTS

<b>CHEF's BREAD PUDDING</b>	10
White Chocolate, Blackberries, White Chocolate Drizzle	
<b>CREME BRULEE</b>	10
Sugar Crust, Mint, Blackberry	
<b>STRAWBERRY LAYER CAKE</b>	10
Buttery-Moist Layers, Scratch Cream Cheese Icing, Fresh Strawberry Glaze, White Chocolate Drizzle	
<b>CAPPUCCINO MOUSSE PIE</b>	11
Cappuccino Mousse, Hersheys Dark Fudge, White Chocolate Drizzle	
<b>VANILLA ICE CREAM</b>	6
2 Scoops of French Vanilla Ice Cream	

GLS CARAFE

<b>THE Broadway BLOODY</b>	11	18
Chopin Rye Vodka, FL Cracker Datil Pepper Bloody Mary Mix, Old Bay Rim, Guinness Floater		
<b>GUAVA APEROL SPRITZ</b>	10	18
Aperol, Guava Juice, House Bubbles		
<b>THE BREAKFAST SHOT</b>	8 shot	
Jameson Irish Whiskey, Butterscotch, OJ, Bacon		
<b>Jaume Serra BOUQUET Cava</b>	30 btl	
Choice of 2 juices (OJ, Pineapple, Cranberry, Blood Orange Juice, Fresh Pressed Watermelon)		

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of foodborne illness

\*\* 20% Gratuity will be added to all parties of 12 or more \*There will be an additional charge for all extra sauces