



BRUNCH COLLECTION

Saturdays & Sundays | 8:00 AM to 2:00 PM



Chef's Kitchen

Shelby's Seasonal Muffins ^{\$10}

Chef's butter or sauce, flavors change periodically

Ask your server

Shelby's Mushroom Soup

| Cup ^{\$5} | Bowl ^{\$10}

A comforting classic—our house-made tangy mushroom soup

Kale & Spinach Salad ^{\$16}

Fresh strawberries, feta, & almond panko crunch, with mustard vinaigrette

Roasted Chicken Breast over Field Greens ^{\$20}

Sliced oven-roasted chicken breast on a crisp spring mix salad, cucumbers, tomatoes, carrots, shredded cheddar cheese, house-made ranch

Shrimp & Grits ^{\$23}

Smoked gouda cheese grits
& paprika tomato sauce

Herbed Chicken Salad & Cranberries Sandwich ^{\$14}

Wellington's house-made chicken salad, fresh herbs, sweet cranberries, served on a flaky crossiant

Breakfast Bacon Egg Burger ^{\$20}

Half-pound Angus beef patty, cheddar cheese, applewood bacon, egg your way, toasted bun, home fries

Signature Libations

Francois Montand Brut (187 mL) ^{\$14}

Dry sparkling wine

Lamarca Prosecco ^{\$12}

Semi-dry sparkling wine

Mimosa Flight ^{\$30}

Bottle of Wycliff Brut
with orange, cranberry, & pineapple juices

Titos Loaded Bloody Mary ^{\$12}

Celery, olive, lemon, lime, & house selected fixins'

Aperol Spritz ^{\$12}

Aperol, sparkling wine, orange

Morning Mule ^{\$10}

Vodka, orange juice, ginger beer

Zero-Proof ^{\$8}

Unfashionable

Wellington's house-made non-alcoholic spirit, Demerara, Angostura bitters, orange, cherry

Honey Glow

Honey ginger, orange, lemon, ginger beer

NY Sour

Wellington's house-made non-alcoholic spirit, sour, dealcoholized red wine float

Blueberry Cran Sangria

Dealcoholized white wine, cranberry, lime, fresh blueberries, Sprite

No alcohol service until 10:00 AM on Sunday per state law

