



# WEEKEND BRUNCH

**SATURDAY (10AM - 3PM)**  
**Adults** 34.99 each  
**Children (5-10)** 15.99 each  
**Children (under 5)** Free

**SUNDAY (10AM - 3PM)**  
**Adults** 36.99 each  
**Children (5-10)** 15.99 each  
**Children (under 5)** Free

## Brunch Features

**Roasted Prime Rib and Chef's Feature Carving**

**Peel and Eat Shrimp**

**\*Oyster on the Half Shell (seasonal)**

**Brioche French Toast Bites**

**Belgian Waffle Station**

*with Bananas Foster, Fresh Strawberry and Whipped Cream*

**Copeland's Made-to-Order Omelet Station**

## Breakfast & Classics

**Scrambled Eggs**

**Biscuits and Sausage Gravy**

**Pork Link Sausage**

**Sliced Honey Ham**

**Cornbread Dressing**

**Applewood Smoked Bacon**

**Brabant Potatoes**

**Chef's Assorted Pastries**

**Copeland's Cheese Grits**

**Popcorn Shrimp**

**Artichoke and Spinach Dip**

**Jazzy Chicken**

**Blackened Catfish**

**Jambalaya <sup>P</sup>**

**Grilled Chicken**

**Chef's Specialty Salads**

**Crispy Fried Fish**

**Red Beans and Rice <sup>P</sup>**

**Andouille Sausage <sup>P</sup>**

**Macaroni and Cheese**

**Fresh Vegetable Medley**

**Mashed Sweet Potatoes**

## Grand Finale

**Chef's Specialty Dessert**

**Mardi Gras Bread Pudding**

**Chocolate Brownies**

**Seasonal Fruit Cobbler**

**White Chocolate Bread Pudding**

**Fresh Baked Cookies**

**New Orleans King Cake**

**Seasonal Fruit Salad**

<sup>P</sup> Contains Pork



All beverages are A La Carte. 18% service charge will be added to parties of 6 or more

No alcohol served before 11:00 am on Sunday as required by law.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Mimosas

### Mimosa

A true classic made from Wycliff Champagne and our fresh squeezed orange juice. 4.99

### Make Your Own Mimosas (Serves 8-10)

Bottle of Wycliff Champagne with 18oz carafe of our fresh squeezed orange juice. 28.00

## Specialty Mimosas

### Blackberry

Wycliff Champagne, Blackberry Brandy and our fresh squeezed lemonade. 5.99

### Sunrise

Wycliff Champagne, pineapple juice, fresh squeezed orange juice with a touch of strawberry. 5.49

### Tropical

Cruzan Coconut Rum, Wycliff Champagne with a splash of pineapple juice. 5.99

## Daiquiri

### Peach Bellini

Frozen peach lovers delight blended with Peach Schnapps, Bacardi and Wycliff Champagne. 12.99

### Crash and Burn

Served with seven liquors including Cordials, Myers's Dark Rum, Southern Comfort and white Rum. Blended with tropical fruit juices and topped with 151 Rum. 12.99

## Copeland's Favorites

### Applewood Smoked Bacon Bloody Mary

Perfect amount of heat meets flavor with Absolut Peppar infused vodka, Zing Zang Bloody Mary mix & Louisiana hot sauce. 12.99

### Copeland's Margarita

New Orleans very own Texas Margarita...Sauza Tequila, Grand Marnier and made-from-scratch sour mix. Topped with OJ and served with a salt rim. 11.99

### Mardi Gras Punch

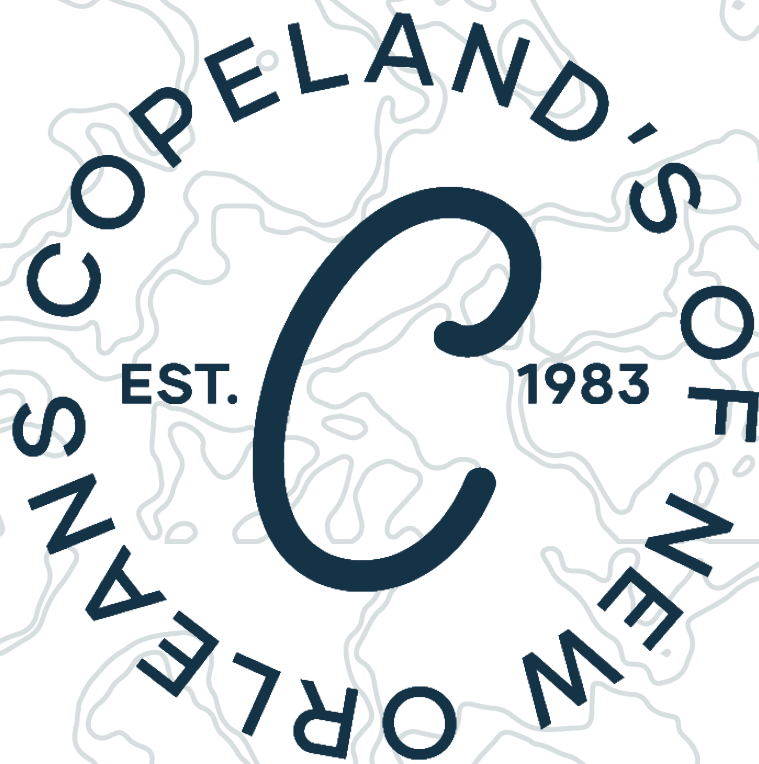
Cruzan Light Aged Rum with Peach Schnapps, pineapple & orange juice. Served over ice and topped with grenadine. 11.99

### Hurricane *est. 1940's*

A must-have from Pat O'Brien's on St. Peter Street in the heart of the French Quarter. Cruzan Light & Dark Aged Rum mixed with Pat O's own passion fruit Hurricane mix. 11.99  
*Top with 151 for \$2 - 13.99*

### 10-yr Old-Fashioned

Eagle Rare kept simple with raw sugar & bitters...as it should be! Garnished with an orange peel & Luxardo cherry. 12.99



## **Brunch Menu**

**[www.CopelandsAtlanta.com](http://www.CopelandsAtlanta.com)**