

DEEP BRUNCH SOUTH SOCIAL

SMALL PLATES

All your cold small plates, seafood tower and hot small plates will be served to the table

COLD PLATES

Yellowfin Tuna Ceviche* Aji Amarillo, White Soy, Herbs * **SY G**
Mizuna & Baby Spinach Miso-Avocado, Cherry Tomato, Spring Onion, Sesame Dressing **S**
Steak Tartare* Japanese Miso Mustard Aioli, Pickled Shimeji, Puffed Beef Tendon * **M**

SEAFOOD TOWER

Prat Ar Coum Oysters
"Deep South" Salmon Crudo
Chilled Prawns & New Orleans Remoulade
Smoked Trout Dip & Saltine Chips
Marinated Mussels & Clams
Blue Crab
Seafood Cocktail
Tarragon Vinegar, House Hot Sauce, Cocktail Sauce * **D G**

HOT PLATES

FireLake Fried Chicken Chipotle-Date Pûrée, Malt, Vinegar Aioli, House Pickles **S G D**
Deville Lump Crab Fritters Chow Chow Pickle, Avocado, Buttermilk Ranch **S D**
Grilled Padron Peppers Labneh, Olive Oil Sea Salt **V D S**

WOOD OVEN & GRILL

Join our chefs for some live fire cooking!

Wagyu Rump MB3+ Crispy Potato, Bone Marrow, "Bloody Mary" Tomato, Bourbon Peppercorn * **D A**

Grilled Lamb Chops Berbere, Yoghurt, Ancient Grains, Mint Chimichurri, Padron * **D A**

Corn Fed Chicken Skewers Shio-Koji, Creamed Farro, Wood Fired Radicchio, Pickled Onions **D G**

Split King Prawns Garlic & Caper Butter, Persillade, Lemon **D**

BBQ Salmon Herb Fregola, Carrot - Langoustine Bisque, Charred Kale, Olive Oil **G D A**

Wagyu "Smash Burger" American Cheddar, Comeback Sauce, Fairground Onions, B&B Pickles, House Fries **D G**

Cauliflower "Chop" Cauliflower Pûrée, Miso Glaze, Dashi Butter, Parmesan **D S V**

BBQ Mushroom & Grits Smoked Tomato, Sunchoke, Pecorino, House Hot Sauce **D**

A Contains Alcohol **N** Contains Nuts **D** Contains Dairy Products
SY Contains Soy **S** Contains Sesame **M** Contains Mustard

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness and are marked with an star.

All prices include 5% VAT, 10% service charge, 7% municipality fee

DESSERT

Served on your table when you're ready, just give us a shout & tell us what you'd like!

Sticky Date Pudding Bourbon Caramel, Ginger Ice Cream **D A G**
Milk Chocolate Tart Vanilla Cream, Roasted Hazelnuts **D N G**
Churros Cinnamon Sugar, Cajeta, Hot Chocolate **D G**



Experience some of the best cocktails from different states of the Deep South in FireLake style at our live bars.

HOUSE PACKAGE

House Beers Ask your server for this week's choice

House Wine Red, White, and Rosé

House Spirits Gin, Vodka, Rum, Whisky, Bourbon, Brandy

Premium Package all the above plus sparkling wine and premium beer

CLASSIC COCKTAILS

FROZEN DAIQUIRI Rum, Fresh Lime Juice, simple syrup

Ask your server to make it fruity (Strawberry, passionfruit or mango)

Espresso Martini Vodka, Espresso, Café Liqueur, Vanilla Syrup

OLD FASHIONED Bourbon, Angostura Bitters, Orange Zest, Demerara Syrup

HUGO SPRITZ Gin, Elderflower Liqueur, Fresh Lemon Juice,

Elderflower Syrup, Gran Ventino Prosecco

APEROL SPRITZ Aperol, Gran Ventino Prosecco, Soda

FIRELAKE SIGNATURES

Millenials Whiskey Punch Whiskey, Homemade Raspberry Syrup, Cane Syrup,

Fresh Lemon Juice, Grapefruit Juice, Islay Mix Spray

GIN GEN Z Lemon Grass and Basil infused Gin, Fresh Lemon Juice, Simple Sugar Syrup

SOUTHSIDE FIZZ Vodka, Fresh Lemon Juice, Simple Sugar Syrup, Foamée, Soda

SPICED RUM OLD FASHIONED Spiced Rum, Homemade Pineapple Syrup, Angostura Bitters, Dehydrated Pineapple

DEEP SOUTH HIGHBALL Whiskey, Strawberry Yuzu Sharbat, Passionfruit

Purée, Apple Juice, Fresh Lemon

BRUNCH SHOTS MENU

AED 79 for 4 shots

AED 25 for shot (30 ml)

Jose Cuervo Tequila Silver | Jose Cuervo Tequila Gold | Amarula
Jägermeister | Jägermeister Cold Brew | Fireball Cinnamon Whiskey

WANT TO CARRY ON THE PARTY?

Extend your drinks package until 6pm for just **AED 175**