

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, Avocado **SY G**

Wagyu Steak Tartare* Smoked Bone Marrow Aioli, Grain Mustard,

House Sriracha, Pickles, Olive Oil, Puffed Beef Tendon **D M**

Mizuna & Baby Spinach Salad Dried Tomato, Spring Onion, Sesame & Soy Dressing **SY S**

SEAFOOD TOWER

Prat Ar Coum Oysters*

"Sicilian" Salmon Crudo*

Chilled Prawns

Smoked Trout Dip & Saltine Chips

Blue Swimmer Crab

Chilled Marinated Mussels

"Deep South" Seafood Cocktail

Tarragon Vinegar

House Hot Sauce

Cocktail Sauce **G D ***

HOT PLATES

Buttermilk Fried Chicken Date-Chipotle Pûrée, Malt Vinegar Aioli, House Pickles **G D**

Mussels Flatbread Smoked Chili Butter, Pistachio Pesto, Parmesan **D N G**

Grilled Padron Peppers Labneh, Crispy Garlic **D V**

WOOD OVEN & GRILL

Please choose one dish

Steak Frites* US Angus Striploin,
Green Peppercorn, Herb Butter,
Hand Cut Fries **D G A**

Corn Fed Chicken Shio-Koji + Garlic,
Smoked Veal Ham, Fior de Latte,
Creamed Corn, Tarragon **D A**

Wood-Fired King Prawns Yuzu
Brown Butter, Hot Sauce, Wild
Mushroom Fried Rice **D G SY**

Wild Sea Bass White Onion, Sesame
Greens, Smoked Chili & Soy **D**

Wagyu "Smash" Burger Double
Stack, American Cheddar,
Grilled Onions, Deep South
Sauce, B&B Pickles, Brioche,
Hand Cut Fries **D G**

Orecchiette White "Impossible"
Ragu, Charred Kale, Parmesan **D V**

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

Sticky Date Pudding Bourbon Caramel, Ginger Ice Cream **D A G**
Milk Chocolate Tart Pistachio, Crème Fraîche **D N G**
"Deep South" Beignets Powdered Sugar, Espresso Cream **D G**

THE DRINKS

Experience some of the
best cocktails from
different states of the Deep
South in FireLake style!

SIGNATURE COCKTAILS

Deep South Highball Whiskey, Strawberry Yuzu Sharbat,
Passionfruit Pûrée, Apple Juice, Fresh Lemon
Gin Gen Z Lemon Grass And Basil Infused Gin, Fresh Lemon Juice, Simple Sugar Syrup
Southside Summer Fizz Jalapeno Infused Vodka, Fresh Lemon
Juice, Chili Wine Syrup, Soda
Cucumber Aperol Spritz Aperol, Vodka, Homemade Cucumber
Syrup, Fresh Lemon, Prosecco
Tropical Old Fashioned Spiced Rum, Homemade Coconut
Pandan Syrup, Angostura Bitters

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CLASSIC COCKTAILS

Old Fashioned Bourbon, Angostura Bitters, Orange Zest, Demerara Syrup
Espresso Martini Vodka, Café Liqueur, Espresso, Vanilla Syrup
Frozen Daiquiri Rum, Fresh Lime Juice, Simple Syrup
Ask your server to make it fruity (strawberry, passionfruit or mango)
Hugo spritz Gin, Elderflower Liqueur, Fresh Lemon Juice,
Elderflower Syrup, Gran Ventino Prosecco
Aperol Spritz Aperol, Gran Ventino Prosecco, Soda

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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 Premium Beers and Sparkling Wine

BRUNCH SHOTS MENU

AED 79 for 4 shots
AED 22 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**

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