

Nashville, Tennessee

Brunch

AT
SKULL'S RAINBOW ROOM

Chef Chris Johnson

APPETIZERS

Breakfast Board & Oats

Old-fashioned oats with brown sugar, accompanied by a board full of ingredients for that perfect bowl 18

Beignets

Fried dough topped with powdered and crystalized sugars 12

Avocado Toast

Toasted wheat berry topped with fresh avocado spread. Served with wildberry purée 15

ENTRÉES

Steak & Biscuits*

Grilled filet medallions and buttermilk biscuits served with our red wine and rosemary demi-glace for dipping.
Served with fries 32

Shrimp & Grits*

Sautéed shrimp plated with fried grit cakes and topped with our house crawfish and shrimp cream sauce 30

Bananas Foster French Toast*

Caramelized bananas and maple syrup atop French baguette slices, draped in house custard and seared golden brown.
Topped with candied rum pecans 28

Southwest Breakfast Bowl*

Potatoes O'Brien smothered with black beans, cheddar cheese, adobo-braised prime rib, two eggs over easy,
avocado slices, poblano cream sauce, cilantro and red onions 34

French Dip Sandwich*

Shaved prime rib with melted swiss cheese on a toasted French baguette.
Served with au jus for dipping and fries 30

Skull's BLT*

Toasted wheat berry with roasted red pepper aioli, slices of heirloom tomatoes, bacon strips and arcadian mix.
Served with fries 26

Salmon with Everything Bagel Seasoning*

Pan seared Atlantic salmon encrusted with everything bagel seasoning and Boursin cream spread.
Served with Potatoes O'Brien 35

Prime Rib & Eggs*

Two eggs cooked to order with Potatoes O'Brien and au jus 48

Skull's Steak Medallion Breakfast*

Tenderloin strips grilled then topped with red wine and rosemary demi-glace and Danish Blue cheese crumbles.
Comes with two eggs cooked to order and Potatoes O'Brien 38

20% gratuity added for parties of 7 or more.

*The consumption of raw or undercooked meats, shellfish, poultry, seafood and eggs may increase the risk of foodborne illness.

MONSTER BLOODY MARY*

The ultimate hangover cure!

Mixed in a goblet then adorned with low country shrimp, bacon and jalapeño cheese poppers

28

COCKTAILS

Classic Mimosa

Cava with orange juice

15

Seasonal Mimosa

Cava with rotating seasonal juice

15

The Rainbow Room

Heroes Vodka, ginger, pineapple, orange, cava

15

Casino

Gin, Luxardo, lemon, orange, Luxardo cherry

15

Morning Vibe

Vodka, lemon, cranberry, cava

14

CAFFEINATED SELECTIONS

Sailor's Coffee

Rum, Kaluha, Bailey's cinnamon coffee, nutmeg

15

Espresso Martini

Heroes Vodka, cold brew, espresso beans

15

OTHER BEVERAGES

Coffee 2.50 | Juice 3.50 | Iced Tea 2.50

World Famous
SKULL'S
RAINBOW ROOM
• Since 1948 •

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