

- BRUNCH MENU -

- BENEDICTS -

served with your choice of one side

TRADITIONAL | 16

Canadian bacon, english muffin, poached eggs, and hollandaise.

FLORENTINE | 15

Sauteed spinach, mushrooms,
poached eggs, hollandaise, and english muffin.

SOUTHERN | 15

Country ham, poached eggs, sausage gravy, and biscuit.

SMOKED SALMON* | 18

Smoked salmon, english muffin, poached eggs, and hollandaise.

CRABCAKE BENEDICT | 18

Seared crabcakes, poached eggs, and hollandaise.

- OMELETS -

*served with your choice of potatoes, grits, or oatmeal
and your choice of toast, biscuit, or english muffin*

WESTERN OMELET | 16

Sauteed peppers and onions, ham, and pepperjack cheese.

DUCK CONFIT OMELET | 18

Sauteed confit, diced onion, fresh herbs, & smoked gouda.

SEAFOOD OMELET | 18

chopped onions & peppers with Shrimp, crab, and havarti cheese.

CREATE YOUR OWN | 16

Choose 3 ingredients for your omelet
or add more ingredients for \$.50 each.

peppers	bacon
onions	sausage
tomatoes	turkey sausage
mushrooms	ham
spinach	tofu

- WAFFLES & PANCAKES -

WAFFLE | 10

One large Belgian waffle and your choice of protein.

PANCAKES | 10

2 pancakes with your choice of side.

- SALADS -

HOUSE SALAD | 11

arcadian harvest mixed greens, grape tomatoes, cucumbers, shredded
carrots, and pickled onions

STRAWBERRY AND ARUGULA SALAD | 13

with feta and roasted pine nuts

CAESAR SALAD | 12

Crisp chopped hearts of romaine, garlic croutons, house made caesar dressing and fresh shredded parmesan

*add: Sauteed Shrimp 12 | Grilled Chicken 8
Fried Oysters 10 | Salmon* 12 | Crab Cake 12*

*House-made dressings: Ranch | Bleu Cheese | Balsamic
Vinaigrette | Sweet Basil | Pomegranate Vinaigrette*

**These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness, especially if you have certain medical conditions.*



- SANDWICHES -

EGG & CHEESE CROISSANT WITH SAUSAGE OR BACON | 12

BREAKFAST SANDWICH | 12

Your choice of sausage, bacon, ham, fried chicken, or egg and cheese. croissant, biscuit, or toast

BRUNCH BURGER | 20

Brisket burger on a brioche bun with lettuce tomato bacon your choice of cheese, fried egg, and hollandaise sauce.

- ENTRÉES -

EGGS | 18

3 eggs cooked to your liking, with your choice of 3 sides.

TRADITIONAL ENGLISH BREAKFAST | 20

House made english bacon, black sausage, over easy eggs, seared tomatoes, mushrooms, with beans and toast

STUFFED FRENCH TOAST | 18

Local blackberries blended with cream cheese and stuffed in battered french bread with bourbon maple syrup served with your choice of protein or side

BISCUITS AND GRAVY | 15

House made sausage gravy over 2 biscuits, 2 eggs* cooked to your liking, and potato of the day.

WEEKLY QUICHE DU JOUR AND SALAD | 15

Individual homemade quiche with small side salad and your choice of dressing.

SHRIMP AND GRITS | 21

Fresh tail-on shrimp over cheddar grits, topped with tasso ham gravy, peppers and onions, and finished with shaved parmesan and a fried egg.

SMOKED SALMON PLATTER* | 20

Smoked salmon slices with a toasted bagel, red onion, and a hardboiled egg.
Garnished with capers and whole grain mustard.

- SIDES -

wheat | white | rye | bagel | croissant | biscuits

bacon | sausage | liver mush | seared tofu | country ham

grits | oatmeal | fresh cut fruit | side of pancakes

- 6 -

SPLIT PLATE FEE | 6

A gratuity of 20% will be added to parties of 6 or more •  Vegan  Contains Peanuts  Vegetarian  Contains Sesame Seeds

*These menu items are cooked to order and may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.