

# - BRUNCH MENU -

## - BENEDICTS -

*served with your choice of one side*

### TRADITIONAL | 16

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

### FLORENTINE | 16

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

### SOUTHERN | 14

Country ham, poached egg, 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 one side*

### WESTERN OMELET | 14

Sauteed peppers and onions, ham, and pepperjack cheese.

### CREATE YOUR OWN | 14

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

peppers  
onions  
tomatoes  
mushrooms  
spinach

bacon  
sausage  
turkey sausage  
ham  
tofu

## - WAFFLES & PANCAKES -

### WAFFLE | 10

One large Belgian waffle and your choice of side.

### PANCAKES | 10

3 pancakes with your choice of side.

## - SALADS -

### HOUSE GARDEN SALAD | 12

Fresh mixed arcadian greens topped with cucumber slices, cherry tomatoes, and pickled onions. Served with your choice of dressing.

### CAESAR SALAD | 12

Chopped baby romaine tossed in our house made caesar dressing, topped with croutons, and shared parmesan.

*add: Sauteed Shrimp 13 | Grilled Chicken 9  
Fried Oysters 10 | Salmon\* 12*

### KALE SALAD | 12

Fresh kale topped with crumbled bacon, soaked pear and bleu cheese crumbles. Served with balsamic vinaigrette.

### QUINOA AND ARUGULA SALAD | 15

Generous portion of quinoa on a bed of peppery arugula topped with roasted sweet potato cubes and sliced apples. Served with sweet apple cider vinaigrette.

*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 -

SAUSAGE OR BACON EGG & CHEESE CROISSANT | 12

REUBEN | 15

Corned beef, sauerkraut, Swiss cheese and thousand island dressing on toasted rye bread.

BRUNCH BURGER | 20

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

- ENTRÉES -

CORNED BEEF HASH AND EGGS | 16

Chopped house made corned beef, sauteed with peppers, onions, diced potatoes, and topped with 2 eggs cooked to your liking.

FRIED CHICKEN AND WAFFLES | 18

Topped with sweet chili maple glaze and a choice of side.

EGGS | 18

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

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 | 25

Fresh tail-on shrimp over cheddar grits, topped with tasso ham gravy, peppers and onions 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 | gluten free toast

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

potato of the day | 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

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