



"EYE OPENERS"

B.H.D. BLOODY MARY (available after 12:30)	7.95
"CHAMPAGNE MIMOSA" (available after 12:30) choice of valencia orange or ruby red grapefruit	8.50
FRESH SQUEEZED VALENCIA ORANGE JUICE	3.50

LITTLE SNACKS.....

<i>Original</i> WARM BLUE CHEESE CHIPS <i>...We Made Famous in 1987</i>	8.95	NAVA-THREE CHILI MUSSELS Bar Harbor Maine, grilled country bread	9.95
CHARLIE'S CHICKEN & SHRIMP GUMBO jasmine rice	6.50	GF TRUFFLE DEVEILED HAM & EGGS (4) shallot mayo, bibb lettuce	6.75
FRESH ROASTED SPRING TOMATO SOUP parmesan croutons	5.95	FLORIDA ROCK SHRIMP TACOS (2) "pow pow" sauce, cilantro, shredded iceberg	8.75
AHI TUNA POKE quinoa, scallion, ginger, sesame, citrus soy sauce	9.75	KOREAN "BBQ BEEF BRISKET" BAO BUNS (2) shredded cabbage, cucumber, carrot slaw, cilantro, toasted sesame seeds	8.75
CRISPY GA. WHITE SHRIMP SPRING ROLLS <i>lettuce wrap</i> , chili, soy, sesame, dipping sauce	8.95	MAC & CHEESE "TOTS" truffle blue cheese dipping sauce	7.95
"SWEET-HEAT" THAI CHILI CALAMARI roasted peanuts, red & yellow peppers, scallions	9.75	JUMBO LUMP CRAB CAKE grainy lemon mustard butter, vinegar chips	11.95

SALADS.....

GF ROASTED BABY RED BEET SALAD local goat cheese, pickled red onion, organic arugula, raspberry vinaigrette	8.75	GF TUSCAN KALE SALAD shaved fennel & gala apple, port cranberries, toasted almonds, fresh apple cider vinaigrette	8.95
ROMAINE CAESAR caesar dressing, crushed parmesan croutons	8.50	LOCAL MESCLUN GREENS lemony vinaigrette & crispy goat cheese fritters	8.95

GRILLED CHEESES.....

FOUR CHEESE GRILLED CHEESE & TOMATO SOUP perfectly melted on parmesan crusted egg bread	12.95	GEEZER GARDEN VEGETABLE MELT grilled vegetables, portobello, provolone, fresh arugula, dijon aioli on toasted herb focaccia	12.95
GRILLED CHEESE GA CURED HAM & FONTINA MELT spinach, granny smith apple, grain mustard aioli, on butter toasted artisanal whole wheat	12.95	*TWO FRIED EGGS GRILLED CHEESE B.L.T. provolone, bibb, bacon, mayo, country Italian, grits of the day	13.95

BURGERS & SANDWICHES...BBC Artisan Breads.....

*"C.B.S." BURGER custom blended chuck, brisket & short rib burger, lettuce, tomato, onion, pickle on toasted BBC bun <i>...Add Fries 2.00</i>	14.00	"CUBA" CUBANO slowww!!! roasted fresh pork, georgia cured ham, mojo, pickles, melted swiss cheese on pane med bread	13.50
<i>Hamburger Additions:</i> cheddar, blue or provolone cheese, smoked bacon, avocado, portobello, or fried egg	1.00	*GRILLED ATLANTIC SALMON B.L.T. "OPEN-FACE" shallot-dill mayo, toasted egg bread, HM chips	15.75
AMERICAN KOBE BEEF HOT DOG ½ Lb. cherry pepper, green tomato chow-chow, mustard aioli <i>... Add Fries 2.00</i>	11.50	GRILLED CHICKEN BREAST PRETZEL CLUB applewood smoked bacon, provolone, bibb lettuce, vine tomato, dijon mayo, pretzel bun	15.50
HOUSE-MADE HOT PASTRAMI PILED HIGH red cabbage slaw, melted swiss, dark ale mustard, marble rye	14.50	FRESH FISH FILET dill mayo , bibb lettuce, tomato, butter toasted egg bun, HM chips	15.50

GF GLUTEN FREE

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 09/16



BRUNCH ENTREES.....

GF *THREE EGG CHEF OMELET SPECIAL build your own , served with grits of the day choose from: tomato, spinach, mushroom, peppers, onions, bacon, ham, swiss, yellow cheddar or provolone cheese shrimp, crab, or smoked salmon add 5.	13.95
BANANA BREAD FRENCH TOAST caramelized bananas, copper & kings brandy sauce	13.25
CHEF CHARLIE'S BUTTERMILK PANCAKES peach compote, candied pecans, whipped butter	12.75
LOCAL ORGANIC TAYLOR FARMS BLUEBERRY WAFFLE whipped sweet butter, vermont maple syrup	11.95
* B.H.D. EGGS BENEDICT toasted English muffin, grilled black forest ham steak, california asparagus, georgia stone ground cheese grits	15.95
* "CHICKEN & THE EGG" MIX GRILL two sunny-side eggs, homemade chicken andouille sausage, grilled tomato salsa, smoked bacon, chili cheddar toast	13.95
* HANGER STEAK & EGGS grilled hanger steak 5oz, scallion scrambled eggs, adolfo potatoes	17.95
* SOUTHWEST CORNED BEEF & POTATO HASH two poached eggs with house made corned beef & redskin potatoes, peppers, smoked tomato hollandaise	14.95
* FLORENTINE BENEDICT creamed spinach, two poached eggs, hollandaise, whole wheat crouton, grits of the day	14.95
* CHICKEN & BASIL SAUSAGE BENEDICT two poached eggs, hollandaise, grits of the day	14.75
* MARYLAND JUMBO LUMP CRAB CAKES "OSCAR" two poached eggs, california asparagus, hollandaise	24.00
* GEORGIA SHRIMP, CAROLINA STONE GROUND GRITS & SUNNY SIDE EGG tasso ham	18.75
* SLICED SCOTTISH "SMOKED SALMON" & POTATO PANCAKE BENEDICT two poached eggs, red onions, capers, thin green beans	15.95

EXTRAS.....

GF CHERRYWOOD SMOKED BACON	4.50	HOMEMADE CHICKEN & BASIL SAUSAGES	4.95
GF BLACK FOREST HAM	4.50	GF STONE GROUND CHEESE GRITS	4.50
THIN CUT FRIES, parmesan	4.95		

BIG SALADS.....

* SEARED AHI TUNA NICOISE roasted red peppers, sliced egg, thin green beans, roma tomato, fingerling potato, crouton olive tapenade, sherry mustard vinaigrette	22.00
TUSCAN KALE SALAD add... GF sautéed SALMON 17.95 • GF grilled CHICKEN BREAST 17.95 shaved fennel & gala apple, port cranberries, toasted almonds, cider vinaigrette	
GF POUNDED CHICKEN BREAST "JARDINIERE" wood-grilled with salad of sliced asparagus, cherry tomatoes, shaved radishes, fingerling potatoes, organic arugula, lemon vinaigrette	15.75

"REAL" MILK SHAKES.....

"CHOCONANA" CHOCOLATE & BANANA	5.75
SPANISH VANILLA BEAN	5.75
CHOCOLATE HAZELNUT CARAMEL	5.75
ORANGE CREAMSICLE	5.75
DOUBLE-DOUBLE CHOCOLATE	5.75
STRAWBERRY	5.75

...Add Malt to Any Shake (Free)

FOUNTAIN FAVORITES.....

BLACK COW (ROOT BEER FLOAT)	5.00
COKE FLOAT	5.00
ICE COLD I.B.C. ROOT BEER	3.25
ARNOLD PALMER (½ ICED TEA & ½ LEMONADE)	3.50
ESPRESSO	3.25
CAPPUCCINO / CAFÉ LATTE	3.95

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