



## BRUNCH SPECIALTIES

<b>AVOCADO EGG TOAST</b> Two Eggs over Easy, Creamy Guacamole, Goat Cheese, Red Pepper Flakes, Multigrain Toast	13.50 V
<b>SHRIMP &amp; GRITS</b> Sautéed Gulf White Shrimp, Stoneground Grits, Smoked Scamorza Cheese, Lemon Shrimp Emulsion, Andouille Sausage	15.50
<b>VEGETARIAN THREE-EGG OMELET</b> Broccoli, Peppers, Onions, Tomatoes, Shiitake Mushrooms, Cheddar Cheese, Stone Ground Grits side, Country Italian Toast	14.95 V GF
<b>*FRESH CORNED BEEF HASH &amp; TWO FARM POACHED EGGS</b> Hollandaise Sauce, Country Italian Toast	16.95 GF
<b>CHICKEN &amp; WAFFLES</b> Crispy Fried Chicken Breast, Belgian Waffle, Cheddar Cheese, Applewood Bacon, Spicy Maple Syrup	15.95
<b>WHITE CHOCOLATE BRIOCHE FRENCH TOAST</b> Glazed Granny Smith Apples, Mascarpone Cheese, Rum Soaked Golden Raisins, Cinnamon	14.95 V
<b>“BANANAS FOSTER” BUTTERMILK PANCAKES</b> Caramelized Bananas, Chantilly Cream, Crushed Macadamia Nuts	14.50 V
<b>“NUTELLA” BELGIAN WAFFLE</b> Toasted Homemade Maple Syrup Marshmallows, Chocolate Brownie, Candied Pecans	14.95 V
<b>*SLICED SMOKED SALMON PLATTER</b> Sliced Plum Tomatoes, Shaved Red Onions, Capers, Chive Cream Cheese, Toasted Bagel	16.95
<b>EASTERN SHRIMP OMELET</b> Three Eggs, Sautéed Gulf Shrimp, Ginger, Scallions, Sweet Chili Sauce Drizzle, Stone Ground Grits side, Country Italian Toast	15.95 GF
<b>*STEAK &amp; EGGS</b> Grilled Beef Tenderloin ¼ lb., Sunny-Side-Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce	18.95
<b>*THREE SALAD PLATTER</b> Traditional Tuna, Sliced Chicken Breast Salad, Egg Salad	15.95 GF

## EGGS BENEDICTS

<b>*JUMBO LUMP CRAB CAKE</b> Hollandaise, Pan Poached Egg, Salt & Pepper Potatoes	19.50
<b>*TRADITIONAL</b> Black Forest Ham, Hollandaise, Toasted English Muffin, Salt & Pepper Potatoes	15.95
<b>*FRIED GREEN TOMATO</b> Bacon, Grain Mustard Hollandaise, Salt & Pepper Potatoes	14.95
<b>*SMOKED SALMON</b> Potato Blini, Chive Hollandaise, Crispy Vidalia Onions, Buttered Thin Beans	17.95 GF

## SANDWICHES

<b>TRIPLE GRILLED CHEESE &amp; ROASTED TOMATO SOUP</b> BBC French Bread	13.95
<b>CHICKEN BREAST SALAD CLUB</b> Avocado, Red Onion, Tomato, Blue Cheese Mayo, Applewood Bacon, Toasted Sunflower Wheat	14.95
<b>BRAISED PORK SHOULDER “CUBAN” PANINI</b> Smoked Ham, Swiss Cheese, Mustard, Mayo, Pickles, Pain de Mie Bread	15.50
<b>*TWO PAN FRIED EGGS “GRILLED CHEESE B.L.T.”</b> Melted Gruyere, Bacon, Bibb Lettuce, Tomato, Mayo, Toasted Country Italian	14.95
<b>ROASTED ROSEMARY LAMB SANDWICH</b> Arugula, Basil Aioli, Grilled Tomato-Onion Focaccia	16.95

### SOUPS

Potato Leek Soup	6.95 V GF
Roasted Tomato Soup	6.95 V GF
Vegetable & White Bean Soup	6.95 V GF

### GRITS

Turnpike Mill Stone Ground Grits	3.50 V GF
Turnpike Mill Grits “Du Jour”	3.75 V GF
Turnpike Mill Cheddar Cheese	3.75 V GF

### SIDES

Fresh Made Corned Beef Hash	10.75
Applewood Smoked Bacon (4 pcs)	6.00 GF
Black Forest Ham	5.50 GF
Homemade Sausage Patties	5.50 GF
Chicken Sausage Links	5.95 GF

### SALADS

Hearts of Romaine Caesar	9.95
Café Harvest	11.50

### CEREALS

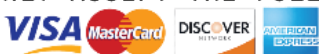
Steel Cut Oatmeal & Brown Sugar	4.50 V GF
Roasted Granola & Fresh Berries	9.50 V GF
Choice of Milk or Greek Yogurt	

### A la CARTE PASTRIES

Bagel with Cream Cheese & Jams	4.25
Ham & Cheese Croissant	4.95
Muffins – Chocolate Chip, Banana, Blueberry	3.95
Croissants – Chocolate, Cheddar, Pretzel, Multi, Vegan	4.25
Pastries – Danishes, English Scones, Cinnamon Roll	4.50

*Fresh Baked Breads, Brownies & Cookies in our Bakery!*

WE ARE A CASHLESS RESTAURANT  
& ONLY ACCEPT THE FOLLOWING



\*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 06.13.2022