



BRUNCH SPECIALTIES

AVOCADO EGG TOAST Two Eggs over Easy, Creamy Guacamole, Goat Cheese, Red Pepper Flakes, Multigrain Toast	12.75 V
SHRIMP & GRITS Sautéed Gulf White Shrimp, Stoneground Grits, Smoked Scamorza Cheese, Lemon Shrimp Emulsion, Andouille Sausage	14.50
VEGETARIAN THREE-EGG OMELET Broccoli, Peppers, Onions, Tomatoes, Shiitake Mushrooms, Cheddar Cheese, Stone Ground Grits side, Country Italian Toast	13.95 V GF
*SCRATCH CORNED BEEF HASH & TWO FARM POACHED EGGS Hollandaise Sauce, Country Italian Toast	16.25 GF
CHICKEN & WAFFLES Crispy Fried Chicken Breast, Belgian Waffle, Cheddar Cheese, Applewood Bacon, Spicy Maple Syrup	14.50
WHITE CHOCOLATE BRIOCHE FRENCH TOAST Glazed Granny Smith Apples, Mascarpone Cheese, Rum Soaked Golden Raisins, Cinnamon	14.50 V
“BANANAS FOSTER” BUTTERMILK PANCAKES Caramelized Bananas, Chantilly Cream, Crushed Macadamia Nuts	13.50 V
“NUTELLA” BELGIAN WAFFLE Toasted Homemade Maple Syrup Marshmallows, Chocolate Brownie, Candied Pecans	13.50 V
*SLICED SMOKED SALMON PLATTER Sliced Plum Tomatoes, Shaved Red Onions, Capers, Chive Cream Cheese, Toasted Bagel	15.95
EASTERN SHRIMP OMELET Three Eggs, Garlic Sautéed Shrimp, Ginger, Scallions, Sweet Chili Sauce Drizzle, Stone Ground Grits side, Country Italian Toast	14.50 GF
*STEAK & EGGS Grilled Tenderloin, Sunny-Side-Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce	17.50
*THREE SALAD PLATTER Traditional Tuna, Sliced Chicken Breast, Egg Salad	14.95 GF

EGGS BENEDICTS

*JUMBO LUMP CRAB CAKE Citrus Hollandaise, Salt & Pepper Potatoes, Brioche Toast	17.50
*TRADITIONAL Black Forest Ham, Hollandaise, Toasted English Muffin, Salt & Pepper Potatoes	14.95
*FRIED GREEN TOMATO Bacon, Whole Grain Mustard Hollandaise, Salt & Pepper Potatoes	14.95
*SMOKED SALMON Potato Blini, Chive Hollandaise, Crispy Vidalia Onions, Buttered Thin Beans	16.95 GF

SANDWICHES

TRIPLE GRILLED CHEESE & ROASTED TOMATO SOUP BBC French Bread	12.95
CHICKEN BREAST SALAD CLUB Avocado, Red Onion, Tomato, Blue Cheese Mayo, Applewood Bacon, Toasted Sunflower Wheat	14.95
BRAISED PORK SHOULDER “CUBAN” PANINI Smoked Ham, Swiss Cheese, Mustard, Mayo, Pickles, Pain de Mie Bread	14.95
*TWO PAN FRIED EGGS “GRILLED CHEESE B.L.T.” Melted Gruyere, Bacon, Bibb, Tomato, Mayo, Toasted Country Italian,	13.95
ROASTED ROSEMARY LAMB SANDWICH Arugula, Basil Aioli, Grilled Tomato-Onion Focaccia	15.95

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

PROTEIN SIDES

Scratched Corned Beef Hash	9.95
Applewood Smoked Bacon (4)	5.00 GF
Black Forest Ham	4.50 GF
Homemade Sausage Patties	4.75 GF
Chicken Sausage Links	5.25 GF

SALADS

Hearts of Romaine & Cesar Salad	9.25
Café Harvest	10.95

CEREALS

Steel Cut Oatmeal & Brown Sugar	3.25 V GF
Roasted Granola & Fresh Berries	8.50 V GF
Choice of Milk or Greek Yogurt	

A la CARTE

Bagel with Cream Cheese & Jams	3.95
Scone, Danish <i>or</i> Croissant	3.50

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. 08.05.21