**ROASTED ROSEMARY LAMB SANDWICH**
Mayo, Pickles, Pain de Mie Bread

**BRAISED PORK SHOULDER “CUBAN” PANINI**
Applewood Bacon, Chive Cream Cheese, Crushed Macadamia Nuts

**CHICKEN BREAST SALAD CLUB**
Eggs, Grilled Tenderloin, Sunny Side Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce

**TRIPL**
Parsley Sauce

**WHITE CHOCOLATE BRIOCH FRENCH TOAST** Glazed Granny Smith Apples, Mascarpone Cheese, Rum Soaked Golden Raisins, Cinnamon

**“BANANAS FOSTER” BUTTERMILK PANCAKES** Caramelized Bananas, Chantilly Cream, Crushed Macadamia Nuts

**“NUTELLA” BELGIAN WAFFLE** Toasted Homemade Maple Syrup Marshmallows, Chocolate Brownie, Candied Pecans

**SLICED SMOKED SALMON PLATTER** Sliced Plum Tomatoes, Shaved Red Onions, Capers, Chive Cream Cheese, Toasted Bagel

**EASTERN SHRIMP OMELETT** Three Eggs, Garlic Sautéed Shrimp, Ginger, Scallions, Sweet Chili Sauce Drizzle, Stone Ground Grits side, Country Italian Toast

**STEAK & EGGS** Grilled Tenderloin, Sunny Side Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce

**THREE SALAD PLATTER** Traditional Tuna, Sliced Chicken Breast, Egg Salad

**EGGS BENEDICTS**

**JUMBO LUMP CRAB CAKE** Citrus Hollandaise, Salt & Pepper Potatoes, Brioche Toast

**TRADITIONAL** Black Forest Ham, Hollandaise, Toasted English Muffin, Salt & Pepper Potatoes

**FRIED GREEN TOMATO** Bacon, Whole Grain Mustard

**SMOKED SALMON** Potato Blini, Chive Hollandaise, Crispy Vidalia Onions

**SANDWICHES**

**TRIPLE GRILLED CHEESE & ROASTED TOMATO SOUP** BBC French Bread

**CHICKEN BREAST SALAD CLUB** Avocado, Red Onion, Tomato, Blue Cheese Mayo, Applewood Bacon, Toasted Sunflower Wheat

**BRAISED PORK SHOULDER “CUBAN” PANINI** Smoked Ham, Swiss Cheese, Mustard, Mayo, Pickles, Pain de Mie Bread

**TWO PAN FRIED EGGS “GRILLED CHEESE B.L.T.”** Melted Gruyère, Bacon, Bibb, Tomato, Mayo, Toasted Country Italian, ROASTED ROSEMARY LAMB SANDWICH

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

**SALADS**
Hearts of Romaine & Cesar Salad 9.25
Café Harvest 10.95

**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

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

**PROTEIN SIDES**
Scratched Corned Beef Hash 6.50
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

**We are a cashless restaurant & only accept the following:**

**BRUNCH SPECIALTIES**
AVOCADO EGG TOAST Two Eggs over Easy, Creamy Guacamole, Goat Cheese, Red Pepper Flakes, Multigrain Toast

SHRIMP & GUT Sautéed Gulf White Shrimp, Stoneground Grits, Smoked Scamorza Cheese, Lemon Shrimp Emulsion, Andouille Sausage

VEGETARIAN THREE-EGG OMELETTE Broccoli, Peppers, Onions, Tomatoes, Shiitake Mushrooms, Cheddar Cheese, Stone Ground Grits side, Country Italian Toast

*SCRATCH CORNER BEEF HASH & TWO FARM POACHED EGGS* Hollandaise Sauce, Country Italian Toast

CHICKEN & WAFFLES Crispy Fried Chicken Breast, Belgian Waffle, Cheddar Cheese, Applewood Bacon, Spicy Maple Syrup

WHITE CHOCOLATE BRIOCH FRENCH TOAST Glazed Granny Smith Apples, Mascarpone Cheese, Rum Soaked Golden Raisins, Cinnamon

*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. 10.2020

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*FRIED GREEN TOMATO* Bacon, Whole Grain Mustard

*SMOKED SALMON* Potato Blini, Chive Hollandaise, Crispy Vidalia Onions, Buttered Thin Beans

**SANDWICHES**

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