



Brunch

Roasted Shrimp Cocktail - 14

Wrapped In Prosciutto, Grilled Red Pepper Cocktail Sauce

Strata/Frittata/Quiche - mkt

Inspired Weekly

Three Eggs Any Style - 9

Applewood Smoked Bacon, Canadian Bacon or Breakfast Sausage Links
Multigrain, White or Rye Toast and Skillet Hashbrowns

Build Your Own Omelet - 10

Mushrooms, Roasted Red Peppers, Tomatoes, Onions, Spinach
Applewood Smoked Bacon, Sausage, Canadian Bacon, Add Shrimp - 4
Swiss, Cheddar, Munster and American Cheeses

Belgian Waffle - 9

Whipped Cream, Strawberries, Sweet Butter and Maple Syrup

Peach and Walnut Pancakes - 9

Granola Pancake Batter, Georgia Peaches and Toasted Walnuts
Sweet Butter, Local Maple Syrup

Smoked Salmon Frittata - 12

Open Face Scallion Omelet topped with Smoked Salmon
Baby Lettuces, Fine Diced Red Onions, Capers and Melted Cream Cheese

Eggs Benedict - 10

Two Poached Eggs on Toasted English Muffin, Canadian Bacon, Hollandaise Sauce

Caprese Benedict - 12

Sliced Beefsteak Tomatoes, Fresh Mozzarella, Two Poached Eggs
Aged Balsamic Drizzle, Julienne Fresh Basil

Angus Reserve Sliders - 15

Three Beef Sliders on Brioche Buns, White Truffle – Scallion Aioli
Baby Arugula, Crisp Onion Fries, Hand Cut Fries

À la carte

<i>White, Wheat or Rye Toast</i>	2	Grits - with Cheese	3
<i>Skillet Hashbrowns</i>	3	Toasted English Muffin	3
<i>Two Eggs - any style</i>	4	Bagel and Cream Cheese	4
<i>3 strips of Bacon or Sausage</i>	4	Club Made Granola	5

*Consuming Raw or Undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness, especially if you have certain medical conditions.