

WEEKEND BRUNCH

10:00 am - 2:30 pm

CAJUN SHRIMP & GRITS \$20

Sausage & Cheese Fillo Wrap, Apple Cider Collard Greens, & Tasso Gravy

BRUNCH PIZZA \$15

Scrambled Eggs, Pecan Wood Smoked Bacon, Spinach,
Fontina, Mozzarella, & Cheddar Cheeses

*BRUNCH SAMPLER \$15

One Egg Benedict, One Fillo Wrapped Sausage & Cheese, Tasso Gravy
Choice of Home Fries, Anson Mills Stone Ground Golden Grits, or Fresh Fruit

*SALMON - CRAB CAKE BENEDICT \$16

Poached Eggs & Hollandaise Sauce
Choice of Home Fries, Anson Mills Stone Ground Golden Grits, or Fresh Fruit

*EGGS BENEDICT \$15

Poached Eggs, Pecan Wood Smoked Bacon, English Muffin, & Hollandaise Sauce
Choice of Home Fries, Anson Mills Stone Ground Golden Grits, or Fresh Fruit

MALTED BELGIAN WAFFLES \$13

Fresh Strawberries & Fresh Whipped Cream
Choice of Breakfast Sausage or Bacon

CHICKEN AND WAFFLES \$16

Buttermilk Fried Chicken with a Sweet Pepper Jelly & a Belgian Waffle

QUICHE \$13

Chef's Choice of the Day with Breakfast Sausage &
Choice of Home Fries, Anson Mills Stone Ground Golden Grits, or Fresh Fruit

SOUP & QUICHE \$16

Choice of our New England Clam Chowder, Mulligatawny, or French Onion Soup

BUTTERMILK FRIED CHICKEN \$20

Boneless Breast with Tasso Gravy, Anson Mills Stone Ground Golden Grits
& Apple Cider Collard Greens

*BRUNCH MEATLOAF \$21

Charred Tomato Tasso Gravy, Poached Egg, Hollandaise,
Anson Mills Stone Ground Golden Grits, & Asparagus

*GRILLED SALMON \$24

Sun-Dried Tomato Butter, Anson Mills Stone Ground Golden Grits & Grilled Asparagus

~ COMPLIMENTARY ON SUNDAYS ~

Limited Availability

House Made Banana Bread & Almond Poppy Seed Muffins

☞ ITEMS THAT CAN BE MADE TO BE GLUTEN FREE

CONSUMER ADVISORY

*CONSUMING UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

* MENU ITEMS THAT WE CAN UNDERCOOK EXCEPT FOR SMALL CHILDREN: EGGS, BURGERS, SALMON,
BEEF TENDERLOIN, & PRIME RIB

* WE CANNOT OFFER ANY KIDS ITEMS RAW/UNDERCOOKED