



Griddle Cakes

Choice of one side, sweet cream butter, warm maple syrup

BUTTERMILK OR GLUTEN FREE PANCAKES

Short Stack 7 | Tall Stack 9

BLUEBERRY PANCAKES

Short Stack 7 | Tall Stack 9

BELGIAN WAFFLE

10

FRENCH TOAST

10

MAKE IT A COMBO

11

A small portion of your favorite Griddle Cake
Two Eggs Any Style & Choice of Meat

Eggs*

Starch: Hash Browns | Home Fries | Cheesy Grits

Toast: Biscuit | English Muffin | Wheat | Rye | White | GF

Meat: CarveMaster Ham | Chicken Sausage Patty | Hickory Smoked Bacon | Sausage Links

Eggs: Whole | Beaters | Whites

TWO EGGS ANY STYLE

10

Choice of Starch, Toast & Meat

EGGS & AVOCADO TOAST

13

Fried Eggs | Chunky Avocado | Tomato Salsa

CREATE A THREE EGG OMELET

12

Fixin's: Spinach | Peppers | Mushrooms | Tomatoes |
Onions | CarveMaster Ham | Sausage | Bacon |
Cheddar | American | Swiss
Choice of Starch, Toast & Meat

Small Plates

SELECTION OF COLD CEREAL

5

GREEK YOGURT ~ GRANOLA PARFAIT

6

Peaches | Local Honey | Candied Pecans

TOASTED BAGEL & CREAM CHEESE

4

STEEL CUT IRISH OATMEAL

8

Berries | Warm Milk | Brown Sugar

Sides

MEATS

5

CarveMaster Ham
Chicken Sausage Patty
Hickory Smoked Bacon
Sausage Links

TOAST

3

English Muffin | Wheat | Rye | White | GF

BUTTERMILK BISCUIT

3

Whipped Butter | House Preserves

HASH BROWNS OR HOME FRIES

3

CHEESY GRITS

3

ONE EGG ANY STYLE*

2

MEDLEY OF FRESH FRUIT

4

Beverages 3

**Coffee & Tea are included with entrées

ASSORTED FRUIT JUICES

Orange | Cranberry | Tomato | Apple

FRESHLY BREWED COFFEE

A SELECTION OF HERBAL TEA

MILK

Whole | Vanilla Almond | Chocolate

**Advisory: The consumption of raw or undercooked foods, such as meat, fish, and eggs, which may contain harmful bacteria, could cause serious illness or death. As a courtesy to other patrons, please refrain from cell phone use in the restaurant.*



Breakfast Buffet

\$16 - Adult | \$10.50 Child (4-10)

INCLUDES THE FOLLOWING ITEMS:

Scrambled Eggs
Pancakes | French Toast
Sausage | Bacon
Breakfast Potatoes
Fresh Fruit Medley
Yogurt & Granola
Toast | Bagels | English Muffins
Coffee
Juice

Brunch Buffet

Available in addition to the breakfast buffet on Sundays from 10am - 2pm

\$21 - Adult | \$12.50 Child (4-10)

INCLUDES THE FOLLOWING ADDITIONAL ITEMS:

Omelet Station
Breakfast Potatoes
Bacon | Sausage | Chicken Sausage
Pancakes | French Toast
Toast Station
White | Wheat | Rye | Plain Bagel | Everything Bagel | English Muffin
Grits
Fruit
Cinnamon Rolls
Salad Station
Two Seasonal Salads
Fried Chicken
Weekly Chef Entrée Special
Weekly Chef Vegetable Special
Cookie & Dessert Bar

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Soup & Salads

FRENCH ONION SOUP GF upon request
Gruyère Cheese | Brioche Croûton

MS. CAROLYN'S SALAD GF 
Mixed Greens | Feta | Dried Cranberries | Pickled Red
Onion | Oranges | Pecans | Raspberry~White Balsamic
Vinaigrette

CHOPPED GF
Iceberg | Bacon | Blue | Tomato | Cucumber |
Croûtons | Ranch Dressing

7 GOLDEN BEET & RICOTTA SALAD GF  **10**
Arugula | Orange | Pistachio | Pickled Honey
Mustard Vinaigrette

7 | 14 BRUSSELS & IRISH CHEDDAR GF **10**
Crispy Onions | Smoky Bacon | Roasted Grapes |
Beer~Braised Onion Vinaigrette

7 | 14

SALAD ADD ONS


Chicken: Grilled or Crispy	6
Sliced Beef Tenderloin*	9
Seared Salmon*	7
Grilled Shrimp	7

Appetizers

HUSH PUPPIES
Pot Liquor Gravy | Green Tomato Jam

CREOLE STYLE MUSSELS
Andouille Sausage | Piquillo Peppers | Roasted
Garlic Butter | Crusty Bread

**SMOKED CHICKEN &
PIMENTO CHEESE DIP**
Country Crackers | Pepper Jelly

9 SMOKED SALMON "ROLL" GF  **12**
Sushi Rice | Asparagus | Cucumber | Avocado |
Sriracha Cream | Wasabi | Soy

12 ROASTED SQUASH & BLACK BEAN QUESADILLA Veg.  **9**
Cumin & Cilantro Sour Cream | Pico de Gallo

8 FRIED GREEN TOMATOES **8**
Goat Cheese | Arugula Pesto | Crispy Prosciutto

Entrées

BLACKENED SALMON BOWL * GF 
Ranch Riced Cauliflower | Cucumber | Carrot |
Avocado | Chickpeas | Edamame | Cilantro |
Honey~Lime Vinaigrette

SOUTHERN FRIED CHICKEN
Buttermilk Mashed Potatoes |
White Pepper Gravy | Green Beans

GRILLED BEEF TENDERLOIN FILET * GF
Twice Baked Loaded Potato | Asparagus | Onion Rings

GRILLED BONELESS CHICKEN THIGHS GF
Cauliflower & Squash Casserole | GA Apple
Gastrique | Sautéed Kale

MEATLOAF
Mashed Potatoes | Green Beans

21 BRAISED VEAL CHEEKS GF **29**
Parsnip & Potato Mash | Snap Peas | Tomatoes |
Mushrooms | Chimichurri

18 CRISPY BABY BACK RIBS **23**
BBQ Sauce | Slaw | Fries | Baked Beans |
Bread & Butter Pickles

29 ANGUS BEEF PATTY MELT * **13**
Grilled Sourdough | Caramelized Onions | Swiss

18 GRILLED PORK CHOP * GF **24**
Sweet Potato Mash | Roasted Brussel Sprouts
& Bacon | Arugula Salad

18 PAN~SEARED GULF REDFISH GF **24**
Cheesy Grits | Braised Greens | Green Tomato Jam

 indicates heart-healthy meal

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COCKTAILS

Hand Crafted 10

BRAMBLE

Gilbey's Gin | Merlet Crème de Mure | Fresh Squeezed Lemon | Simple Syrup | Blackberry & Lemon Garnish

THROUGH THE GRAPEVINE SANGRIA

Kelsey's Secret & Special Recipe

ROCK & ROLLA

Buffalo Trace Bourbon Barreled Old Fashioned

SMOKE ON THE WATER

Patrón Silver | Ginger Syrup | Lemon Juice | Smoked Salt Rim

Shaken Not Stirred 11.5

FORTUNATE SON

Sagamore Spirit "Signature" Rye Whiskey | Grand Marnier | Apple Cider | Orange Twist

VESPER

Botanist Gin | Ketel One Vodka | Kina Lillet | Lemon Twist

MORNING DEW

Wheatley Vodka | Cinnamon~Pear Purée | Ginger Syrup | Lemon

Fresh & Crisp 10.5

FRENCH 75

Sparkling Wine | Gilbey's Gin | Fresh Squeezed Lemon | Simple Syrup | Lemon Twist

GINGER~PEAR FIZZ

Gilbey's Gin | Merlet Crème de Poire | Ginger Syrup | Kenwood "Yalupa" Brut

BAD & BOUJEE

Beefeater Gin | Ginger Syrup | Lemon Juice | Kenwood Brut | Lemon Twist

Beers

DOMESTIC BY BOTTLE 4.25

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite

CRAFT BY BOTTLE 6

Allagash White Wheat Ale
Bell's 2-Hearted Ale
New Belgium "Fat Tire"
Terrapin HI-5 IPA

IMPORT BY BOTTLE 5.25

Dos Equis
Guinness
Heineken
Pilsner Urquell
Stella Artois



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Sweets

CHOCOLATE FLOURLESS TORTE GF 6

Raspberry Sorbet

KEY LIME PIE 6

Whipped Cream

CARAMELIZED APPLE FUNNEL CAKE 6

Vanilla Ice Cream

WARM OREO COOKIE CAKE 6

Cookies & Cream Ice Cream | Chocolate Syrup

ARTISAN ICE CREAM SCOOP GF 4

Pumpkin Spice Latte

Cookies & Cream

Old Fashioned Vanilla Bean

Raspberry Sorbet 

Cocktails 10

HOT APPLE PIE

Apple Cider | Frangelico | Whipped Cream | Cinnamon

IRISH COFFEE

Bushmills Irish Whiskey | Demerara Syrup |

Fresh Coffee | Whipped Cream

PUMPKIN CHAI MARTINI

Wheatley Vodka | Godiva White Chocolate |

Chai | Pumpkin Syrup | Cinnamon

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Whiskey

1792 Small Batch	10
Buffalo Trace	12
Sazerac 6yr Rye	12
Blade & Bow	15
E.H. Taylor Small Batch	25
WhistlePig 10yr Rye	25
Russell's Reserve Single Barrel	26
WhistlePig FarmStock	30
Crown Royal XR	35
WhistlePig Old World Cask Finish	40
WhistlePig 12yr Madeira Cask Finish	35
WhistlePig 12yr Tokaji Cask Finish	35
WhistlePig 15yr Rye	60
WhistlePig "Boss Hog" Rye	100

The Macallan Experience

Macallan 12yr	14
Macallan No. 2 Edition	18
Macallan No. 3 Edition	18
Macallan 15yr Fine Oak	30
Macallan 17yr Fine Oak	47
Macallan Rare Cask	75
Macallan 21yr Fine Oak	85

Cognac

Merlet Bros. Blend Cognac	11
Larressingle Armagnac VSOP	12
Remy Martin VSOP	13
Remy Martin 1738 Accord Royal	15
Martell Cordon Bleu	18
Remy Martin XO	39
Hennessy XO	39

Port

Fonseca Ruby Port	8
Quinta Noval 10yr Tawny	10
Taylor Fladgate LBV Port 2009	12