

Griddle Cakes

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

BUTTERMILK OR GLUTEN FREE PANCAKES

Short Stack 9 | Tall Stack 12

BELGIAN WAFFLE

12

FRENCH TOAST

13

MAKE IT A COMBO

14

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

ADD ONS

2

Chocolate Chips | Strawberries | Blueberries
Candied Pecans | Warm Apple & Cranberry Compote

Entrées

EGGS & AVOCADO TOAST

15

Grilled Sourdough | Avocado
Fried Eggs | Tomato & Arugula Salad
Lemon & Sesame Seed Vinaigrette

CREATE A THREE EGG OMELET*

15

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

SMASHED CROISSANT BREAKFAST SANDWICH

12

CarveMaster Ham | Bacon | Scrambled Eggs
American Cheese

SOUTHERN EGGS “BENNY”

16

Buttermilk Biscuit | Brown Sugar Ham |
Poached Eggs | Hollandaise

TWO EGGS ANY STYLE*

13

Choice of Starch, Toast & Meat

Eggs*

Eggs: Whole | Whites

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

Small Plates

SELECTION OF COLD CEREAL

5

GREEK YOGURT ~ GRANOLA PARFAIT

6

Granola | Honey | Mixed Berries

TOASTED BAGEL & CREAM CHEESE

4

STEEL-CUT IRISH OATMEAL

9

Berries | Warm Milk | Brown Sugar

Sides

MEATS (GF)

5

CarveMaster Ham
Chicken Sausage Patty
Hickory Smoked Bacon
Sausage Links

TOAST

3

English Muffin | Wheat | Rye | White | GF Bread

BUTTERMILK BISCUIT

3

Whipped Butter | House Preserves

HASH BROWNS OR HOME FRIES

3

CHEESY GRITS

4

ONE EGG ANY STYLE* (GF)

3

MEDLEY OF FRESH FRUIT (GF)

4

Beverages 3

**Coffee & Hot 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

 indicates heart-healthy meal | GF items/modifications available upon request.

**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. For the enjoyment of all Members and guests, the audible use of cellular phones is prohibited inside the restaurant.*

Soup & Salads

SMOKED BACON & POTATO SOUP Yukon Gold Potatoes Smoked Bacon Mirepoix	9
MS. CAROLYN'S SALAD (GF)  Mixed Greens Feta Dried Cranberries Pickled Red Onions Pecans Cranberry White Balsamic Vinaigrette	11 16
SOUTHERN SEASONAL SALAD Baby Kale Apple Pepitas Bacon Quinoa Goat Cheese Pomegranate Apple Cider Vinaigrette	11 16

CAESAR SALAD 	11 16
Romaine Hearts Rosemary Focaccia Croutons Parmesan Roasted Garlic & Anchovy Dressing	
SALAD ADD ONS	
Chicken: Grilled or Crispy	8
Sliced Beef Tenderloin*	12
Seared Salmon*	11
Grilled Shrimp	9

Appetizers

BLACKENED SHRIMP STACK Crispy Rice Cake Avocado Lemon & Horseradish Aioli Heirloom Cherry Tomatoes	15
PIMENTO DEVEILED EGGS (GF) Cajun Pork Skin Crumble Pepper Jelly	9
OVEN-ROASTED FETA Charred Tomatoes Confit Garlic Olive Oil Grilled Baguette Basil Oil	13

SHORT RIB CROQUETTES	14
Roasted Vidalia Onion Soubise Pickled Shallots Sweet Pepper Relish	
GRILLED BAYOU CHICKEN WINGS	14
Bacon Honey Mustard Cajun Spice	
FRIED GREEN TOMATOES	11
Goat Cheese Arugula Pesto Crispy Prosciutto	

Entrées

SESAME CRUSTED TUNA (GF)  Carrot & Ginger Coulis Crispy Rice Croutons Shaved Fennel Salad Fresno Chilies	26
PAN-SEARED RED FISH (GF)  Stone Milled Grits Crispy Brussels Sprouts Tomato Jam	29
BACON CHEESEBURGER * 7oz Burger LTO Brioche Bun Choice: American Blue Cheddar Swiss	15
CRISPY ATLANTIC COD Thick Cut French Fries Cole Slaw Cajun Remoulade	26
BLACKENED SALMON BOWL * (GF)  Cauliflower Rice Shredded Brussels Sprouts Red Onions Edamame Kimchi Cucumbers Cilantro Lime Vinaigrette	28

CRANBERRY BRAISED BEEF SHORT RIB (GF)	29
Celeriac Puree Stewed Vegetables	
SOUTHERN FRIED CHICKEN	24
Crispy Chicken Thighs Buttered Mashed Potatoes Green Beans & Bacon White Pepper Gravy	
GRILLED BEEF TENDERLOIN* (6oz)	41
Sweet Potato Hash Caramelized Onion Gravy	
GRILLED PORK CHOP * (GF)	28
Butternut Squash & Sage Puree Broccoli Rabe Smoked Stone Fruit Butter	
GRILLED SHRIMP & ANDOUILLE (GF)	28
Jasmine Rice Holy Trinity Okra Lemon Pepper Butter	

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COCKTAILS - 12

AUTUMN EMBER

Four Roses Small Batch Bourbon | Smoked Maple Syrup | Chocolate Bitters | Angostura Bitters

APER-FALL SPRITZ

Aperol | Apple Cider | Pear Syrup | Cava

BACK PORCH BLACKBERRY SMASH

Elijah Craig Small Batch Bourbon | Blackberries | Mint | Agave

GOLDEN HOUR

The Botanist Gin | Fig Jam | Honey Syrup | Lemon Twist

FIRESIDE MARGARITA

Maestro Dobel “Humito” Smoked Tequila | Blood Orange Liqueur | Agave

SPICED SOLSTICE

Kraken Gold Spiced Rum | Rumchata Pumpkin Spice | Shanky’s Whip | Demerara Syrup

AURORA PEACH

Lalo Blanco Tequila | Peach Puree | Cinnamon Sugar

SPIRITLESS - 9

FLOP SHOT

Lucano NA Amaro |
Green Apple Juice | Ginger Ale

SUNDAY SCRAMBLE

Bare Zero Proof Gin | Lemon Juice |
Simple Syrup | Blackberries | Mint

BEER

DOMESTIC BY BOTTLE	4.25	CRAFT BY BOTTLE	6	IMPORT BY BOTTLE	5.25
Bud Light		Creature Comforts “Classic City” Lager		Amstel Light	
Budweiser		Cigar City “Jai Alai” IPA		Guinness	
Coors Light		Sierra Nevada Pale Ale		Heineken	
Michelob Ultra		Allagash White		Stella Artois	
Miller Lite		Woodchuck Amber		Corona	
		Athletic Brewing Co. “Upside Dawn”		Peroni (NA)	
		Golden Ale (NA)			

HARD SELTZER - 6

High Noon Black Cherry
High Noon Grapefruit
High Noon Pineapple

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Sweets

ESPRESSO CRÈME BRÛLÉE 9

Chewy Molasses Cookie

FLOURLESS CHOCOLATE TORTE (GF) 9

Whipped Cream | Raspberry Sorbet

APPLE & CRANBERRY COBBLER 9

Served with a scoop of Vanilla Bean Ice Cream

“CUPCAKE” 7

Freshly Baked Cake in a Cup | Flavors Change Weekly

Ask Server for More Details

ARTISAN ICE CREAM SCOOP (GF) 6

Chocolate | Old-Fashioned Vanilla Bean | Raspberry Sorbet

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Cocktails 12

CARAJILLO

Cuervo Tradicional Blanco Tequila | Licor 43 |
Espresso | Dehydrated Orange

IRISH COFFEE

Bushmills Irish Whiskey | Demerara Syrup |
Fresh Coffee | Whipped Cream

TOASTED ALMOND

Kahlua | Disaronno | Cream

Dessert Wines

NV TAYLOR FLADGATE LBV 8

Portugal

NV QUINTA NOVAL 10YR TAWNY PORTO 17

Portugal

2015 JACKSON-TRIGGS RESERVE VIDAL ICE WINE 14

Columbia Valley

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