



## Griddle Cakes

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

### BUTTERMILK OR GLUTEN FREE PANCAKES

Short Stack 7 | Tall Stack 9

### PUMPKIN PANCAKES

Short Stack 7 | Tall Stack 9

Warm Cider Apples | Caramel | Pecans

### 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: Carve Master Ham | Chicken Sausage Patty | Hickory Smoked Bacon | Sausage Links

Eggs: Whole | Beaters | Whites

### TWO EGGS ANY STYLE

Choice of Starch, Meat & Toast

10

### CREATE A THREE EGG OMELET

12

Fixins': Spinach | Peppers | Mushrooms | Tomatoes |  
Onions | Ham | Sausage | Bacon | Cheddar |

American | Swiss

Choice of Starch, Meat & Toast

13

### EGGS BENEDICT

English Muffin | Hollandaise | Ham

## Small Plates

### SELECTION OF COLD CEREAL

5

### TOASTED BAGEL & CREAM CHEESE

4

### GREEK YOGURT ~ GRANOLA PARFAIT

Peaches | Local Honey | Candied Pecans

6

### STEEL CUT IRISH OATMEAL

8

Berries | Warm Milk | Brown Sugar

## Sides

### MEATS

Carved Master Ham

Chicken Sausage Patty

Hickory Smoked Bacon

Sausage Links

5

### 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

### A SELECTION OF HERBAL TEA

### MILK

Whole | Vanilla Almond | Chocolate

### FRESHLY BREWED COFFEE

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## Soup & Salads

<b>FRENCH ONION SOUP</b> <small>GF on request</small> Gruyère Cheese   Brioche Croûton	<b>7</b>	<b>CHOPPED</b> <small>GF</small> Iceberg   Bacon   Blue   Tomato   Cucumber   Red Onion   Ranch Dressing	<b>7   14</b>
<b>WHITE BEAN</b> <small>GF</small> Smoked Ham Hock Broth   Kale	<b>7</b>	<b>ROAST BEET CARPACCIO &amp; WHEAT BERRY</b>	<b>7   14</b>
<b>MS. CAROLYN'S SALAD</b> <small>GF</small> Mixed Greens   Feta   Dried Cranberries   Oranges   Pecans   Raspberry~White Balsamic Vinaigrette	<b>7   14</b>	Horseradish Goat Cheese   Pistachio   Fennel   Micro Arugula	
<b>TRADITIONAL CAESAR</b> <small>GF, ask for no croûtons</small>	<b>7   14</b>	<b>SALAD ADD ONS</b>	
		Grilled Chicken Breast	6
		Sliced Beef Tenderloin*	9
		Seared Salmon*	7
		Grilled Shrimp	7

## Appetizers

<b>FRIED GREEN TOMATOES</b> Goat Cheese   Arugula Pesto   Crispy Prosciutto	<b>7</b>	<b>STEAMED MUSSELS</b> <small>GF, ask for GF bread</small> Blistered Tomatoes   Fennel Broth	<b>12</b>
<b>CORN CRUSTED OYSTERS</b> Onion Straws   Cajun Remoulade	<b>10</b>	<b>ACORN SQUASH RISOTTO FRITTER</b> Minus 8 Vinegar   Maple   Caramelized Onions	<b>8</b>
<b>TUNA TARTARE</b> <small>GF</small> Miso   Cucumber   Asian Pear	<b>10</b>	<b>SMOKED SALMON DEVEILED EGGS</b> <small>GF</small> Pickled Red Onion Caper Relish	<b>8</b>

## Entrées

<b>BEER BATTERED SHRIMP</b> Cocktail Sauce   Remoulade   Coleslaw   Fries	<b>23</b>	<b>GRILLED ANGUS BEEF BURGER*</b> <small>GF, ask for GF bread</small> Bacon   Mushroom   Boursin	<b>13</b>
<b>SLOW COOKED COLORADO LAMB</b> Goat Cheese Ravioli   Roast Heirloom Honey Carrots   Hunter Sauce	<b>25</b>	<b>ROAST ATLANTIC SALMON</b> <small>GF, no wheat berry salad</small> Fennel Crust   Parsnip Purée   Wheat Berry & Kale Salad	<b>21</b>
<b>GRILLED PORK CHOP</b> <small>GF, no cornbread pudding</small> Cornbread Caramelized Onion Pudding   Cider Glazed Root Vegetables   Pear & Cranberry Chutney	<b>24</b>	<b>BOURSIN STUFFED CHICKEN BREAST</b> <small>GF</small> Smoked Chicken Bacon Butter Beans   Mushrooms   Cheesy Grits	<b>18</b>
<b>SOUTHERN FRIED CHICKEN</b> Buttermilk Mashed Potatoes   White Pepper Gravy   Green Beans	<b>18</b>	<b>PORCINI CORIANDER DUSTED SCALLOPS</b> <small>GF</small> Celery Root   Apple   Roasted Squash Salad	<b>24</b>
<b>GRILLED BEEF TENDERLOIN FILET</b> <small>GF</small> Mustard Parmesan Brussel Sprouts   Rosemary Steak Fries	<b>29</b>	<b>OLD FASHIONED MEATLOAF</b> <small>GF</small> Buttermilk Mashed Potatoes   Green Beans   Mushroom Gravy	<b>19</b>

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## Sweets

### **CHOCOLATE FLOURLESS TORTE GF 6**

Raspberry Sorbet

### **CHOCOLATE BOURBON PECAN PIE 6**

Vanilla Ice Cream

### **APPLE NAPOLEON 6**

Snickerdoodle | Apples | Cinnamon Sugar Ice Cream | Caramel Sauce

### **PUMPKIN CRUMB BAR 6**

Port Wine Dry Fruit Chutney | Chantilly Cream

### **ARTISAN ICE CREAM SCOOP GF 4**

Cinnamon Sugar

Old Fashioned Vanilla Bean

Raspberry Sorbet

## Cocktails

### **WHITE CHOCOLATE MARTINI**

**11.5**

Vanilla Vodka | Godiva White Chocolate Liqueur |  
Licor 43 | Cream | Shaved Chocolate

### **THE "IRISH" COFFEE**

**9**

Fresh Coffee | Jameson Irish Whiskey |  
Green Crème de Menthe | Whipped Cream

### **THE TOASTED ALMOND**

**9**

Amaretto Disaronno | Kahlua Coffee Liqueur | Cream

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# Whiskey

1792 Small Batch	10
Buffalo Trace	12
Sazerac 6yr Rye	12
Blade & Bow	15
E.H. Taylor Small Batch	20
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	45
WhistlePig 12yr Tokaji Cask Finish	45
WhistlePig 15yr Rye	60
WhistlePig "Boss Hog" Rye	135

# The Macallan Experience

Macallan 12yr	13.5
Macallan No. 2 Edition	18
Macallan No. 3 Edition	18
Macallan 15yr Fine Oak	30
Macallan 17yr Fine Oak	47
Macallan Rare Cask	70
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
Taylor Fladgate LBV Port 2009	12
Quinta do Noval 10yr Tawny	24