



Griddle Cakes

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

BUTTERMILK OR GLUTEN FREE PANCAKES

Short Stack 7 | Tall Stack 9

APPLE & OAT PANCAKES

Short Stack 7 | Tall Stack 9

Buttermilk Pancakes | Toasted Almonds |
Apple-Pear Chutney

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

Choice of Starch, Toast & Meat

10

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

EGGS & AVOCADO TOAST

Fried Eggs | Chunky Avocado | Tomato Salsa

13

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

CarveMaster Ham
Chicken Sausage Patty
Hickory Smoked Bacon
Sausage Links

5

TOAST

English Muffin | Wheat | Rye | White | GF

3

BUTTERMILK BISCUIT

Whipped Butter | House Preserves

3

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

**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.*



Soup & Salads

FRENCH ONION SOUP <small>GF upon request</small>	7	CHOPPED <small>GF</small>	7 14
Gruyère Cheese Brioche Croûton		Iceberg Bacon Blue Tomato Cucumber Red Onion Ranch Dressing	
BLACK EYED PEA & HAM HOCK BROTH <small>GF</small>	7	FARM HARVEST COBB <small>GF</small>	7 14
Swiss Chard		Roasted Squash Pears Apples Walnuts Avocado Cheddar Cider Vinaigrette	
MS. CAROLYN'S SALAD <small>GF</small>	7 14		
Mixed Greens Feta Dried Cranberries Oranges Pecans Raspberry~White Balsamic Vinaigrette			

SALAD ADD ONS

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

Appetizers

RICOTTA GNOCCHI	11	ORANGE GLAZED CHICKEN BITES <small>GF</small>	9
Sweet Potato Puree Fried Sage Brown Butter Parmesan		Brussel Sprout Slaw	
CRISPY CLAM STRIPS	12	PIMENTO CHEESE FRITTERS	8
Remoulade		Smoky Bacon Burnt Ends	
SEARED AHI TUNA <small>GF</small>	10	FRIED GREEN TOMATOES	7
Soy Sauce Chili Lime Wakame Salad Edamame		Goat Cheese Arugula Pesto Crispy Prosciutto	

Entrées

SHRIMP & GRITS <small>GF</small>	23	HARVEST VEGETABLES <small>GF</small>	15
Ham Tomato & Smoked Gouda Grits		Roasted Carrots & Parsnips Sweet Potato Purée Beets Potatoes Cipollini Onions Chard Fennel	
CIDER HONEY GLAZED PORK CHOP <small>GF</small>	24	ROASTED ATLANTIC SALMON	21
Sweet Potato Purée Braised Fennel Apple~Pear Chutney		Crab-Cornbread Crust Parsnip Purée Swiss Chard	
SOUTHERN FRIED CHICKEN	18	COUNTRY PORK STUFFED CABBAGE <small>GF</small>	23
Buttermilk Mashed Potatoes White Pepper Gravy Green Beans		Tomato & Onion Braised Creamy Cheddar Grits Glazed Carrots	
GRILLED BEEF TENDERLOIN FILET <small>GF</small>	29	ANGUS BEEF PATTY MELT *	13
Loaded Hash Brown Casserole Honey Roasted Carrots & Parsnips		Grilled Sourdough Caramelized Onions Swiss	
GRILLED BONELESS CHICKEN THIGHS	18	CRISPY CORN CRUSTED CATFISH & CHIPS	19
Creamy Farro Risotto Butternut Squash Cipollini Onions Swiss Chard		Warm Brussel Sprout & Ham Slaw Mustard Dressing Seasoned Fries	
SLOW COOKED BONE IN BEEF SHORT RIB	27	LAMB CUTLET	26
Smoked Cheddar Mac & Cheese Crispy Onions Green Beans		Warm Goat Cheese Roasted Broccolini, Tomato & Chickpeas Walnuts	

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Sweets

CHOCOLATE FLOURLESS TORTE GF 6

Raspberry Sorbet

WARM CAKE DOUGHNUT 6

Rocky Road Ice Cream | Chocolate Sauce | Toasted Coconut

BANANAS FOSTER CRÈME BRÛLÉE GF 6

CINNAMON SPICED COFFEE CAKE & APPLES 6

Warm Brandy Apples | Vanilla Ice Cream

ARTISAN ICE CREAM SCOOP GF 4

Rocky Road

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 | Bushmills 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	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