



Griddle Cakes

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

BUTTERMILK OR GLUTEN FREE PANCAKES Short Stack 7 Tall Stack 9	FRENCH TOAST	10
BLUEBERRY PANCAKES Short Stack 9 Tall Stack 11	MAKE IT A COMBO A small portion of your favorite Griddle Cake Two Eggs Any Style & Choice of Meat	11
BELGIAN WAFFLE		10

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 | Whites

TWO EGGS ANY STYLE Choice of Starch, Toast & Meat	11	CREATE A THREE EGG OMELET Fixin's: Spinach Peppers Mushrooms Tomatoes Onions CarveMaster Ham Sausage Bacon Cheddar American Swiss Choice of Starch, Toast & Meat	13
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 Berries Warm Milk Brown Sugar	9

Sides

MEATS CarveMaster Ham Chicken Sausage Patty Hickory Smoked Bacon Sausage Links	5	TOAST English Muffin Wheat Rye White GF	3
HASH BROWNS OR HOME FRIES	3	BUTTERMILK BISCUIT Whipped Butter House Preserves	3
ONE EGG ANY STYLE*	2	CHEESY GRITS	4
		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
FRESHLY BREWED COFFEE	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.*



Brunch Buffet

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

\$23 - Adult | \$12.50 Child (4-10)

INCLUDES THE FOLLOWING ADDITIONAL ITEMS:

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

Breakfast Cocktails - 11

MIMOSA MARGARITA

Pueblo Viejo Tequila | Lime Juice | Orange Juice | Cava

CUCUMBER COLLINS

The Botanist Gin | Cucumber | Simple Syrup | Lime | Soda

CARAMEL CAPPUCINO

Bailey's | Espresso | Caramel Syrup |
Steamed Milk | Whipped Cream

LONG ISLAND ICED COFFEE

Deep Eddy Vodka | Cane Run Rum | Pueblo Viejo Tequila |
Bailey's | Kahlua | Coffee

DOGWOOD COCKTAIL

Deep Eddy Vodka | White Grapefruit Juice |
Elderflower Liqueur | Raspberry

SWEET TEA MINT JULEP

Mint Sweet Tea | Four Roses Bourbon | Lemon

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Soup & Salads

SOUTHERN SEAFOOD CHOWDER GF	8	SEASONAL SALAD GF	12
Mussels Shrimp Calamari Seasonal Fish Mirepoix		Golden Beets Asian Pears Radish Pickled Red Onions Quinoa Baby Arugula Rosemary~Infused Honey Vinaigrette	
MS. CAROLYN'S SALAD GF	9 14	CAESAR SALAD GF	9 14
Mixed Greens Feta Dried Cranberries Pickled Red Onion Pecans Raspberry~White Balsamic Vinaigrette		Romaine Hearts Rosemary Focaccia Croûtons Parmesan Roasted Garlic & Anchovies Dressing	
CHOPPED GF	9 14	SALAD ADD ONS	
Romaine Maple Bacon Blue Cheese Tomato Red Onion		Chicken: Grilled or Crispy	7
		Sliced Beef Tenderloin*	12
		Seared Salmon*	11
		Grilled Shrimp	9

Appetizers

HERBED GOAT CHEESE STUFFED SALMON CAKE	13	BOILED PEANUT HUMMUS	10
Vidalia Onion Aioli Pickled Vegetable Slaw		Spoon Bread Harissa~Spiced Chow Chow GA Olive Oil	
PIMENTO DEVEILED EGGS	9	CAST IRON BAKED BRIE	12
Cajun Pork Skin Crumble Pepper Jelly		Orchard Fruit Compote Confit Garlic Crostini	
GRIDDLED CORN CAKES	10	FRIED GREEN TOMATOES	10
Butternut Squash Kale Salad Spiced Pepitas		Goat Cheese Arugula Pesto Crispy Prosciutto	

Entrées

BLACKENED SALMON BOWL * GF	24	LOUISIANA STYLE MUSSELS GF	24
Ranch Riced Cauliflower Cucumber Carrot Avocado Chickpeas Edamame Cilantro Honey~Lime Vinaigrette		Andouille Sausage Red Beans Creamed Tomato Ragout Garden Herbs	
SOUTHERN FRIED CHICKEN	23	BLACK COD GF	28
Smoked Mac & Cheese Habanero Honey Butter Green Beans		Parsnip Purée Hot Honey Cherries Warm Quinoa Salad Almond & Country Ham Crumble	
GRILLED BEEF TENDERLOIN* GF	34	BACON CHEESE BURGER *	14
Duck Fat Potato & Root Vegetable Hash Herb Butter		7oz Burger LTO Brioche Bun Choice: American Blue Cheddar Swiss	
CURRIED SHRIMP RISOTTO	24	GRILLED PORK CHOP * GF	24
Sweet Potato Brussels Sprouts Coconut Milk Thai Basil		Buttermilk Whipped Potatoes Tasso Ham Braised Collard Greens Red Eye Gravy	
CHICKEN & BISCUIT	23	BRAISED BONE~IN BEEF SHORT RIB	32
Roasted Chicken Thighs Braised Dinosaur Kale Chicken Sausage Gravy		Brown Butter Gorgonzola Gnocchi Roasted Butternut Squash Baby Spinach	

 indicates heart-healthy meal

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COCKTAILS - 11

PEAR OF THIEVES

Wild Roots Pear Vodka | Pear Purée | Crème de Poire

MAGNOLIA MULE

Deep Eddy Vodka | Sparkling Apple Cider | Ginger Beer

EVENING PROMENADE

Deep Eddy Vodka | Pomegranate Juice | Pomegranate Syrup | Triple Sec

AUTUMN APIARIST

Martin Miller’s Gin | Honey Syrup | Lemon

EARLY BIRD

Martin Miller’s Gin | Earl Grey Syrup | Lemon | Club Soda

CELLAR DOOR

Captain Morgan’s Spiced Rum | Apple Cider | Pomegranate Syrup

ALCHEMIST’S APPLE

Buffalo Trace Bourbon | Sweet Vermouth | Apple Cider | Orange Bitters

SOUTHERN BELLE

Bowman Bros. Small Batch Bourbon | Blackberry~Sage Syrup

PEAR SPECTIVE

Remy Martin VSOP | Elijah Craig Rye | Pear Purée | Triple Sec

GOLD LAGOON

Elijah Craig Rye | Honey Syrup | Cava

Beers

DOMESTIC BY BOTTLE 4.25

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite

CRAFT BY BOTTLE 6

Allagash “Curieux”
Barrel Aged Belgian Ale
New Belgium “Fat Tire”
Terrapin “Up Hi” IPA

IMPORT BY BOTTLE 5.25

Dos Equis
Guinness
Heineken
Stella Artois



Sweets

ROSEMARY CRÈME BRÛLÉE GF 8

Whipped Cream | Berries

FLOURLESS CHOCOLATE TORTE GF 8

Whipped Cream | Raspberry Sorbet


CRUMB CAKE FRENCH TOAST 9

Grand Marnier Crème Anglaise |
Granola Crumble | Vanilla Ice Cream

OREO TURTLE CAKE 7

Roasted Peanuts | Chocolate Sauce |
Caramel Chips | Salted Caramel Ice Cream

ARTISAN ICE CREAM SCOOP GF 6

Chocolate
Old Fashioned Vanilla Bean
Raspberry Sorbet 

Cocktails 11

ESPRESSO MARTINI

Espresso~infused Vodka | Kahlua | Beans

IRISH COFFEE

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

TOASTED ALMOND

Kahlua | Disaronno | Cream

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EARLY BIRD

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Blackberry~Sage Syrup

PEAR SPECTIVE

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Pear Purée | Triple Sec

GOLD LAGOON

Elijah Craig Rye | Honey Syrup | Cava



~REYNOLDS BARREL SELECT WHISKEY~

Jefferson's Reserve "Voyage 22" Very Small Batch	17
George Dickel 15yr Single Barrel	16
Sagamore Spirit 7yr Rye	16

~BEERS~

DOMESTIC BY BOTTLE 4.25

Bud Light

Budweiser

Coors Light

Michelob Ultra

Miller Lite

IMPORT BY BOTTLE 5.25

Dos Equis

Guinness

Heineken

Stella Artois

CRAFT BY BOTTLE 6

Allagash "Curieux"
Barrel Aged Belgian Ale

New Belgium "Fat Tire"

Terrapin "Up Hi" IPA



BY THE GLASS

Sparkling

NV	CAMPO VIEJO RESERVA BRUT	8
	Cava	
NV	RUFFINO PROSECCO ROSÉ	12
	Italy	
NV	MUMM NAPA BRUT PRESTIGE	13
	Napa Valley	

Chardonnay

2021	CANYON ROAD	7
	California	
2020	TREFETHEN	11
	Oak Knoll District of Napa Valley	
2021	SONOMA CUTRER	14
	Sonoma Coast	

Sauvignon Blanc

2022	STONELEIGH	10
	Marlborough	
2021	REYNOSO	12
	Alexander Valley	

Pinot Grigio & Pinot Gris

2021	CANYON ROAD	7
	California	
2019	KING ESTATE	11
	Willamette Valley	

Interesting Whites & Pinks

2021	ACROBAT ROSÉ	10
	Oregon	
2021	HYLAND ESTATES RIESLING	11
	Willamette Valley	

Intriguing Reds

2017	MORGAN COTES DU CROW'S GRENACHE/SYRAH BLEND	11
	Monterey	
2019	TAPIZ MALBEC	11
	Mendoza	

Pinot Noir

2021	CANYON ROAD	7
	California	
2021	INSCRIPTION BY KING ESTATE	11
	Willamette Valley	
2021	BOEN	13
	Russian River Valley	

Zinfandel

2021	SEGHECIO	12
	Sonoma Co.	

Merlot

2020	PARCEL 41	11
	North Coast	

Cabernet Sauvignon & Blends

2021	CANYON ROAD	7
	California	
2020	ESHCOL BY TREFETHEN	12
	Oak Knoll District of Napa Valley	
2020	GREENWING BY DUCKHORN	14
	Columbia Valley	



BY THE BOTTLE

Sparkling

NV	CAMPO VIEJO RESERVA BRUT	31	NV	J VINEYARDS BRUT ROSÉ	76
	Cava			Russian River Valley	
NV	MUMM NAPA BRUT PRESTIGE	51	NV	G.H. MUMM CORDON ROUGE BRUT	88
	Napa Valley			Champagne	
2019	SCHRAMSBERG BLANC DE BLANCS	69	NV	PERRIER JOUET “GRAND BRUT”	115
	North Coast			Épernay	

Chardonnay

2021	CANYON ROAD	28	2021	ROMBAUER	79
	California			Carneros	
2020	TREFETHEN	43	2015	BREWER-CLIFTON	84
	Oak Knoll District of Napa Valley			Sta. Rita Hills	
2019	GUNDLACH BUNDSCHU	47	2021	CAKEBREAD	88
	Sonoma Coast			Napa Valley	
2018	SONOMA CUTRER	55	2017	“JAYSON” BY PAHLMeyer	92
	Sonoma Coast			North Coast	
2021	STAG’S LEAP WINERY	56	2019	PLUMPJACK RESERVE	105
	Napa Valley			Napa Valley	
2021	JEAN-PAUL AND BENOIT DROIN	60	2015	DUMOL	118
	Chablis			Russian River Valley	
2019	RAMEY	66	2016	SIGNORELLO “HOPE’S CUVÉE”	128
	Russian River Valley			Napa Valley	
2019	GRGICH HILLS	71			
	Napa Valley				

Sauvignon Blanc

2022	STONELEIGH	39	2020	HENRI BOURGEOIS SANCERRE LES BARONNES	58
	Marlborough			Loire Valley	
2021	REYNOSO	47	2021	CADE	60
	Alexander Valley			Napa Valley	
2018	WHITEHALL LANE	49	2019	GRGICH HILLS	65
	Napa Valley			Napa Valley	
2020	ROUND POND ESTATE	53	2014	LAIL “GEORGIA”	175
	Rutherford			Napa Valley	

Pinot Grigio & Pinot Gris

2021	CANYON ROAD	28	2021	KING ESTATE	43
	California			Willamette Valley	
2020	J VINEYARDS	34	2019	JERMANN	46
	California			Friuli Giulia	



BY THE BOTTLE

Interesting Whites & Pinks

2021	ACROBAT ROSÉ	39	2019	TREANA VIOGNIER	51
	Oregon			Central Coast	
2021	HYLAND ESTATES RIESLING	43	2018	TRIMBACH PINOT BLANC	55
	Willamette Valley			Alsace	

Intriguing Reds

2018	MORGAN COTES DU CROW'S GRENACHE/SYRAH BLEND	43	2016	MULLAN ROAD CELLARS RED BLEND	82
	Monterey			Columbia Valley	
2019	TAPIZ MALBEC	43	2019	ORIN SWIFT "MACHETE" PETITE SIRAH	89
	Mendoza			California	
2018	HALTER RANCH SYRAH	51	2017	VIETTI BAROLO	110
	Paso Robles			Castiglione	
2019	PIETRADOLCE ETNA ROSSO	55	2016	E. GUIGAL	115
	Sicily			Châteauneuf-du-Pape	
2019	LANG & REED CABERNET FRANC	66	2018	DARIOUSH CABERNET FRANC	118
	North Coast			Napa Valley	
2019	STAGS' LEAP "INVESTOR" RED BLEND	67			
	Napa Valley				

Pinot Noir

2021	CANYON ROAD	28	2018	RAMEY	82
	California			Russian River Valley	
2021	INSCRIPTION BY KING ESTATE	43	2021	FRANK FAMILY	85
	Willamette Valley			Carneros	
2021	BOEN	51	2017	TWOMEY	98
	Russian River Valley			Willamette Valley	
2021	KEN WRIGHT	55	2018	GARY FARRELL "RUSSIAN RIVER COLLECTION"	105
	Willamette Valley			Russian River Valley	
2021	BELLE GLOS "LAS ALTURAS"	68	2020	DUMOL	110
	Santa Lucia Highlands			Russian River Valley	
2019	JOSEPH DROUHIN	75	2018	MERRY EDWARDS	115
	Côte de Beaune-Villages			Russian River Valley	
			2019	DOMAINE SERENE "EVENSTAD RESERVE"	128
				Willamette Valley	

Zinfandel

2021	SEGHECIO	47	2019	RIDGE CELLARS "EAST BENCH"	65
	Sonoma Co.			Dry Creek Valley	
NV	PRISONER WINE CO. "SALDO"	54	2014	HEITZ CELLAR	78
	California			Napa Valley	
2015	FROG'S LEAP	58	2019	TURLEY "BUCK COBB VINEYARD"	82
	Napa Valley			Amador - Sierra Foothills	
2017	GRGICH HILLS	62	2018	FRANK FAMILY	90
	Napa Valley			Napa Valley	



BY THE BOTTLE

Merlot

2020	PARCEL 41	43	2015	FROG'S LEAP	78
	North Coast			Rutherford	
2018	STAGS' LEAP WINERY	55	2016	SILVERADO "MT. GEORGE VINEYARD"	89
	Napa Valley			Coombsville	
2018	DUCKHORN	69	2014	CHÂTEAU QUINAULT L'ENCLOS	95
	Napa Valley			Saint-Emilion Grand Cru	
2018	GRGICH HILLS	81	2018	PLUMPJACK	110
	Napa Valley			Oakville	

Cabernet Sauvignon & Blends

2021	CANYON ROAD	28	2017	GRGICH HILLS	102
	California			Napa Valley	
2020	ESHCOL BY TREFETHEN	47	2019	ORIN SWIFT "PALERMO"	108
	Oak Knoll District of Napa Valley			Napa Valley	
2020	GREENWING BY DUCKHORN	55	2018	CAKEBREAD	110
	Columbia Valley			Napa Valley	
2020	AUSTIN HOPE	60	2018	DARIOUSH "CARAVAN"	115
	Paso Robles			Napa Valley	
2019	ZD	65	2019	STAG'S LEAP WINE CELLARS "ARTEMIS"	120
	Napa Valley			Napa Valley	
2019	VINEYARD 29 CRU	71	2013	HEITZ CELLAR	126
	Napa Valley			Napa Valley	
2019	TREFETHEN	76	2017	JORDAN	130
	Oak Knoll District of Napa Valley			Alexander Valley	
2020	FAUST	78	2017	SILVER OAK	140
	Napa Valley			Alexander Valley	
2018	HANATORO OCTAVE VINEYARD	88	2019	STAG'S LEAP WINERY LIMITED EDITION RESERVE	145
	Walla Walla			Napa Valley	
2016	RAMEY	92	2017	GROTH RESERVE	185
	Napa Valley			Oakville	
2015	GUNDLACH BUNDSCHU	98			
	Sonoma Valley				