



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

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 GF upon request	7	BLACKENED SALMON BOWL * GF	21
Gruyère Cheese Brioche Croûton		Ranch Riced Cauliflower Cucumber Carrot Avocado Chickpeas Edamame Cilantro Honey~Lime Vinaigrette	
MS. CAROLYN'S SALAD GF	7 14	POWER GRAIN BOWL GF	18
Mixed Greens Feta Dried Cranberries Oranges Pecans Raspberry~White Balsamic Vinaigrette		Warm Grains Roasted Beets Curried Cauliflower Portobello Kale Mango Chutney Yogurt Dressing Almonds Herb Salad	
CHOPPED GF	7 14		
Iceberg Bacon Blue Tomato Cucumber Pickled Red Onion Ranch Dressing		SALAD ADD ONS	
JUMBO HEIRLOOM TOMATO GF	10	Chicken: Grilled or Crispy	6
Fennel Slaw Goat Cheese Beets Citrus Chili~Dusted Almonds		Sliced Beef Tenderloin*	9
		Seared Salmon*	7
		Grilled Shrimp	7

Appetizers

RICOTTA GNOCCHI	11	SMOKED SALMON "ROLL" GF	12
Fresh Peas Mint Parmesan Pea Tendril Salad		Sushi Rice Asparagus Cucumber Avocado Sriracha Cream Wasabi Soy	
DRUNKEN CAJUN MUSSELS GF, Ask for no bread	12	DEVILED CRAB FRITTERS	10
Beer Andouille Fennel Grilled Bread		Street Corn Parmesan Cilantro	
CHILLED ROASTED BROCCOLI, CAULIFLOWER & SHISHITO PEPPERS GF	8	FRIED GREEN TOMATOES	8
Cucumber Yogurt Lemon		Goat Cheese Arugula Pesto Crispy Prosciutto	

Entrées

LOW COUNTRY BOIL BAKED POTATO GF	23	GRILLED SWORDFISH * GF	26
Shrimp Corn Andouille Tomato~Fennel Broth		Pancetta Peas Potato Parmesan Poached Egg Mushroom Marsala	
SOUTHERN FRIED CHICKEN	18	CRISPY BABY BACK RIBS	23
Buttermilk Mashed Potatoes White Pepper Gravy Green Beans		BBQ Sauce Slaw Fries Baked Beans Bread & Butter Pickles	
GRILLED BEEF TENDERLOIN FILET * GF	29	ANGUS BEEF PATTY MELT *	13
Crispy Yukon Gold Potato Asparagus Grilled Portobello		Grilled Sourdough Caramelized Onions Swiss	
GRILLED BONELESS CHICKEN THIGHS GF	18	GRILLED PORK CHOP * GF	24
Smoked Cheddar Grits Charred Tomato & Okra		Bacon Kale Corn	
SURF & TURF *	27	BRONZED CATFISH GF	19
Veal Tenderloin Crab & Cornbread Cake Asparagus Green Onion~Citrus Butter		Black Bean Purée Summer Ratatouille	

indicates heart-healthy meal

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Sweets

CHOCOLATE FLOURLESS TORTE GF 6

Raspberry Sorbet

STRAWBERRY WAFFLE BOWL SUNDAE 6

Vanilla Ice Cream | Strawberries | Biscuit Croûtons | Whipped Cream

BANANA PUDDING TRIFLE 6

Banana Jam | Vanilla Wafers | Pudding |
Whipped Cream | Candied Pecans

WARM OREO COOKIE CAKE 6

Cookies & Cream Ice Cream | Chocolate Syrup

ARTISAN ICE CREAM SCOOP GF 4

Cookies & Cream

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	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