



## Griddle Cakes

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

### BUTTERMILK OR GLUTEN FREE PANCAKES

Short Stack 7 | Tall Stack 9

### ALMOND & PEACH PANCAKES

Short Stack 7 | Tall Stack 9

Buttermilk Pancakes | Toasted Almonds |  
Peach 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

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

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## Soup & Salads

- |   |               |   |               |
|---|---------------|---|---------------|
| <b>FRENCH ONION SOUP</b> GF upon request<br>Gruyère Cheese   Brioche Croûton  | <b>7</b>      | <b>CHOPPED</b> GF<br>Iceberg   Bacon   Blue   Tomato   Cucumber  <br>Red Onion   Ranch Dressing | <b>7   14</b> |
| <b>MS. CAROLYN'S SALAD</b> GF<br>Mixed Greens   Feta   Dried Cranberries   Oranges  <br>Pecans   Raspberry~White Balsamic Vinaigrette | <b>7   14</b> | <b>PEACH, BURRATA &amp; RADICCHIO</b> GF<br>Heirloom Tomatoes   Peach Vinaigrette   Almonds     | <b>7   14</b> |
| <b>TRADITIONAL CAESAR</b> GF, ask for no croûtons   | <b>7   14</b> |   |               |

### SALAD ADD ONS

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

## Appetizers

- |  |           |  |          |
|--|-----------|--|----------|
| <b>SMOKED TROUT STUFFED MUSHROOMS</b> GF                                     | <b>9</b>  | <b>CRISPY PORK QUESADILLA</b>                    | <b>9</b> |
| <b>GRILLED OYSTER ON THE HALF SHELL</b> GF<br>Tarragon-Fennel Butter         | <b>12</b> | Green Tomato Chutney   Cilantro   Chipotle Ranch |          |
| <b>SEARED AHI TUNA</b> GF<br>Soy Sauce   Chili Lime   Wakame Salad   Edamame | <b>10</b> | <b>PIMENTO CHEESE FRITTERS</b>                   | <b>8</b> |
|  |           | Sherry Vinegar & Honey Roasted Peppers           |          |
|  |           | <b>FRIED GREEN TOMATOES</b>                      | <b>7</b> |
|  |           | Goat Cheese   Arugula Pesto   Crispy Prosciutto  |          |

## Entrées

- |   |           |   |           |
|---|-----------|---|-----------|
| <b>BEER BATTERED SHRIMP</b><br>Cocktail Sauce   Pickled Kirby Cuc   Sautéed Squash                              | <b>23</b> | <b>MIXED VEGETABLE GRILL</b> GF, Vegan  | <b>15</b> |
| <b>JUMBO BAKED MEATBALLS</b><br>Eggplant Caponata   Pasta   | <b>19</b> | Eggplant Caponata   Grilled Squash   Portabella<br>Mushroom   Charred Cauliflower   Crispy Chickpeas &<br>Edamame   Herb Tomato |           |
| <b>GRILLED PORK CHOP</b> GF<br>Loaded Stone-Ground Corn Grits   Green Onion   Bacon  <br>Cheddar   Charred Corn | <b>24</b> | <b>SEARED SALMON BOWL</b> GF  | <b>21</b> |
| <b>SOUTHERN FRIED CHICKEN</b><br>Buttermilk Mashed Potatoes  <br>White Pepper Gravy   Green Beans               | <b>18</b> | Chilled Summer Salad of Hearts of Palm   Mango   Pickled<br>Radish   Kirby Cuc   Chickpeas   Lime                               |           |
| <b>GRILLED BEEF TENDERLOIN FILET</b> GF<br>Buttermilk Mashed Potatoes   Green Beans                             | <b>29</b> | <b>GRILLED BONELESS CHICKEN THIGHS</b> GF   | <b>18</b> |
| <b>GRILLED ANGUS BEEF BURGER*</b> GF, ask for GF bread<br>Your Choice of: Swiss   Cheddar   Blue                | <b>13</b> | Creamed Leeks   Charred Cauliflower & Potato  <br>Portabella Mushrooms  |           |
|   |           | <b>BRONZED GEORGIA CATFISH</b>  | <b>19</b> |
|   |           | Crispy Rice Corn Cake   Stewed Tomato & Black Eye Peas  <br>Crispy Okra   |           |

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## Sweets

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

Raspberry Sorbet

### **STRAWBERRY KRONUT SHORTCAKE 6**

Grand Marnier Macerated Strawberries | Salted Caramel |  
Strawberry Crunch

### **PEACH & ALMOND NAPOLEON 6**

Almond Cookie Crunch | Old Fashioned Vanilla Bean Ice Cream |  
Peach Compote | Raspberry Sauce

### **TROPICAL MELT AWAY BAR 6**

Toasted Coconut | Walnuts | Caramelized Pineapple Chutney

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

Coffee

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