



## Breakfast Buffet

\$16.00 Adult

\$10.50 Child (4-10)

Includes the following items:

Scrambled Eggs

Pancakes

French Toast

Sausage

Bacon

Breakfast Potatoes

Fresh Fruit Medley

Yogurt and Granola

English Muffins, Bagels and Toast

Coffee

Juice



## Brunch Buffet

Starting at 10 AM

\$21.00 Adult

\$12.50 Child (4-10)

Includes the following additional items:

Omelet Station

Fried Chicken

Chef's Entrée

Seasonal Vegetable

Seasonal Salads

Assorted Desserts



## Soup & Salads

<b>FRENCH ONION SOUP</b> GF upon request	<b>7</b>	<b>BLACKENED SALMON BOWL</b> * GF	<b>21</b>
Gruyère Cheese   Brioche Croûton		Ranch Riced Cauliflower   Cucumber   Carrot   Avocado   Chickpeas   Edamame   Cilantro   Honey~Lime Vinaigrette	
<b>MS. CAROLYN'S SALAD</b> GF	<b>7   14</b>	<b>POWER GRAIN BOWL</b> GF	<b>18</b>
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	
<b>CHOPPED</b> GF	<b>7   14</b>		
Iceberg   Bacon   Blue   Tomato   Cucumber   Pickled Red Onion   Ranch Dressing		<b>SALAD ADD ONS</b>	
<b>JUMBO HEIRLOOM TOMATO</b> GF	<b>10</b>	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

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

## Entrées

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

indicates heart-healthy meal

\*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.



## 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