



Entrées

Coffee & Hot Tea are included with entrées

EGGS & AVOCADO TOAST 	16	TRADITIONAL EGGS “BENNY”	18
Grilled Sourdough Avocado		English Muffin Canadian Bacon Poached Eggs	
Fried Eggs Tomato & Arugula Salad		Hollandaise	
Lemon & Sesame Seed Vinaigrette			
CREATE A THREE EGG OMELET* (GF)	16	TWO EGGS ANY STYLE*	15
Fixin’s: Spinach Peppers Mushrooms Tomatoes		Choice of Starch, Toast, & Meat	
Onions CarveMaster Ham Sausage Bacon			
Cheddar American Swiss			
Choice of Starch, Toast & Meat			
SMASHED CROISSANT	12		
BREAKFAST SANDWICH			
CarveMaster Ham Bacon Scrambled Eggs			
American Cheese			

Griddle Cakes

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

BUTTERMILK OR GLUTEN FREE PANCAKES		MAKE IT A COMBO	16
Short Stack 10 Tall Stack 14		A small portion of your favorite Griddle Cake	
		Two Eggs Any Style & Choice of Meat	
BELGIAN WAFFLE	12	ADD-ONS	2
FRENCH TOAST	14	Chocolate Chips Apple Cobbler Blueberries	
		Candied Pecans Sweet Citrus Labneh	

Small Plates

SELECTION OF COLD CEREAL	5	TOASTED BAGEL & CREAM CHEESE	4
Rice Chex (GF) Frosted Mini Wheats		STEEL-CUT IRISH OATMEAL 	9
Cinnamon Toast Crunch		Berries Warm Milk Brown Sugar	
PROTEIN PARFAIT 	8		
Chia Labneh Plum Bee Pollen Granola			

Sides

MEATS (GF)	5	TOAST	3
CarveMaster Ham		English Muffin Wheat Rye White GF Bread	
Chicken Sausage Patty		BUTTERMILK BISCUIT	3
Hickory Smoked Bacon		Whipped Butter House Preserves	
Sausage Links		CHEESY GRITS (GF)	4
HASH BROWNS OR HOME FRIES	3	MEDLEY OF FRESH FRUIT (GF) 	4
ONE EGG ANY STYLE* (GF)	3		

Beverages 3

ASSORTED FRUIT JUICES	MILK
Orange Cranberry Tomato Apple	Whole Vanilla Almond Chocolate

Coffee

BREWED COFFEE	3
ESPRESSO	4
CAFÉ AU LAIT	5
ESPRESSO CON PANNA	5
CAPPUCCINO	6
CAFFÈ AMERICANO	5
LATTE	6

Hot Tea 5

ENGLISH BREAKFAST
EGYPTIAN CHAMOMILE
ORGANIC PEPPERMINT
RED RASPBERRY
JAPANESE SENCHA

 indicates heart-healthy meal | GF items/modifications available upon request.

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Soup & Salads

BUTTERNUT SQUASH BISQUE	14	CAESAR SALAD	14 16
Fennel Lemon Cream Popped Quinoa		Romaine Hearts Rosemary Focaccia Croutons	
		Parmesan Roasted Garlic & Anchovy Dressing	
MS. CAROLYN'S SALAD (GF)	14 16	<u>SALAD ADD-ONS</u>	
Mixed Greens Feta Cranberries		Chicken: Grilled or Crispy	9
Pickled Red Onions Pecans		Steak*	12
Cranberry White Balsamic Vinaigrette		Salmon*	12
		Grilled Shrimp	11
FALL SEASONAL SALAD (GF)	14 16		
Winter Greens Goat Cheese Speck			
Poached Pears Spiced Almonds			
Lemon Ginger Honey			

Appetizers

STUFFED CRAB CAKE	16	SWEET POTATO & HATCH CHILE FRITTERS	11
Herb Goat Cheese Red Pepper Coulis Charred Lemon Aioli		Spiced Cognac Butter	
LIVER AND ONIONS	12	BRAISED PORK BELLY (GF)	14
Chicken Liver Mousse Grilled Baguette Pickled Mustard Seed		Carrot Ginger Purée Southern Slaw	
Caramelized Onion Jam Chicken Skin			
GRILLED OYSTERS (4)	14	FRIED GREEN TOMATOES	12
Tomato Pepper Relish Chipotle Butter		Goat Cheese Arugula Pesto Crispy Speck	
Herb Pangrattato			

Entrées

SOUTHERN SHRIMP FRIED RICE (GF)	26	BRAISED SHORT RIBS (GF)	33
Winter Squash Black-Eyed Peas Calabrian Aioli		Parsnip Purée Roasted Carrots Grilled Asparagus	
Blackened Shrimp		Red Wine Cipollini Sweet Peas	
PAN-SEARED REDFISH	29	CHICKEN & DUMPLINGS	26
Tomato Bacon Ragout Scallion Potato Cakes		Chicken Velouté Mirepoix Peas Potato Gnocchi	
BACON CHEESEBURGER*	17	BEEF TENDERLOIN (GF)	42
Burger Lettuce Tomato Onion Brioche Bun		Mashed Potato Sautéed Green Beans	
Choice: American Blue Cheese Cheddar Swiss			
or Plant-Based Burger		CAROLINA PORK CHOP (GF)	28
		Butternut Squash Purée Broccoli Raab Plum Agrodolce	
BABY BACK RIBS	30	AIRLINE CHICKEN BREAST	26
Pomegranate Molasses BBQ Sauce Tasso Ham Collards		Leek Bread Pudding Sweet Potato Cranberry Relish	
Mac & Cheese		Chicken Demi	

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COCKTAILS - 12

APPLE BUTTER OLD FASHIONED

Forbidden Bourbon | Apple Butter | Apple Cider | Cinnamon Syrup | Orange Bitters

CRANBERRY APEROL SPRITZ

Aperol | Cranberry Juice | Orange Juice | Club Soda | Sparkling Wine

MARRAKECH MULE

Ketel One Vodka | Lime Juice | Orange Blossom Water | Owen’s Ginger Beer

VANILLA ESPRESSO MARTINI

Smirnoff Vanilla Vodka | Kahlúa | Owen’s Espresso | Salt | Bitters

PEAR COSMO

Burnt Church Pear Vodka | Triple Sec | Pear Syrup | Lemon Juice

CINNAMON PEACH SIDECAR

Peach Syrup | Triple Sec | Four Roses Small Batch Bourbon | Lemon Juice | Cinnamon

MAPLE EMPRESS

Empress Gin | Pear Syrup | Maple Syrup | Lemon Juice

SPIRITLESS - 9

FLOP SHOT

Lucano NA Amaro
Green Apple Juice | Ginger Ale

SUNDAY SCRAMBLE

Bare Zero Proof Gin | Lemon Juice
Simple Syrup | Blackberries | Mint

BEER

DOMESTIC BY BOTTLE 4.25	CRAFT BY BOTTLE 6	IMPORT BY BOTTLE 5.25
Bud Light	Creature Comforts “Classic City” Lager	Amstel Light
Budweiser	Cigar City “Jai Alai” IPA	Guinness
Coors Light	Sierra Nevada Pale Ale	Heineken
Michelob Ultra	Allagash White	Stella Artois
Miller Lite	Woodchuck Amber	Corona
	Athletic Brewing Co. “Upside Dawn”	Peroni (NA)
	Golden Ale (NA)	

HARD SELTZER - 6

High Noon Black Cherry
High Noon Grapefruit
High Noon Pineapple

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Sweets

Handcrafted in our Pastry Kitchen

SPICED APPLE BREAD PUDDING 10

Spiced Vanilla Ice Cream | Cinnamon Whiskey Caramel

CHOCOLATE CARAMEL TART 10

Sea Salt Caramel | Vanilla Chantilly Cream

PEAR ALMOND BROWN BETTY 10

Almond Frangipane | Candied Almonds

PISTACHIO BASQUE CHEESECAKE 10

Raspberry Coulis | Pistachio Dust

ICE CREAM & SORBET (GF) 8

Chocolate Ice Cream | Spiced Vanilla Bean Ice Cream
Mandarin Orange Sorbet

Coffee

BREWED COFFEE 3

ESPRESSO 4

CAFÉ AU LAIT 5

ESPRESSO CON PANNA 5

CAPPUCCINO 6

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Cocktails 12

COZY CLOVER

Irish Coffee

Bushmills Irish Whiskey | Demerara Syrup
Fresh Coffee | Whipped Cream

NUTTY PROFESSOR

Maple Pecan White Russian

Deep Eddy Vodka | Kahlúa | Rivulet Pecan Liqueur
Maple Syrup | Cream | Toasted Pecans

Sweet Finishes

Dessert Wines

2024 CHÂTEAU MONCONTOUR DEMI-SEC 11
Vouvray

2019 JACKSON-TRIGGS ICEWINE 14
Columbia Valley

2017 DOLCE BY FAR NIENTE LATE HARVEST 22
Napa Valley

Fortified Wines

NV TAYLOR FLADGATE LBV PORTO 8
Portugal

NV R. STUART & CO. TAWNY DESSERT WINE 15
Red Mountain

NV QUINTA NOVAL 10YR TAWNY PORTO 17
Portugal

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