

Sunday Brunch

<u>French Toast</u> French bread soaked in cinnamon, brown sugar, and egg. Served with meat or side	\$ 7.95
<u>Poached Eggs</u> All served over a toasted English Muffin with hollandaise, fruit, and hash browns or grits	
<u>Benedict</u> – Canadian bacon	\$8.95
<u>Florentine</u> – Spinach and Tomato	\$ 8.95
<u>Amanda</u> – Veggie Sausage	\$8.95
<u>Christine</u> – Crab cakes, Spinach, and Tomato	\$10.95
<u>Pecan Crusted Trout</u> Grilled potatoes, wilted spinach, chevre, and brown sugar meuniere	\$12.95
<u>Egg Plate</u> Two eggs cooked “your way” with toast or biscuit, grits or hash browns, choice of meat, and fruit	\$ 7.95
<u>Biscuit and Gravy</u> Fluffy Biscuit covered in sausage gravy with two eggs, grits or hash browns, and fruit	\$ 7.95
<u>Pancake Platter</u> Three pancakes served with whipped butter, meat or side, and fruit	\$ 7.50
<u>Huevos Rancheros</u> Three fried eggs over grilled corn tortillas with black beans, cheese, green chili salsa, rancheros sauce, and cilantro sour cream	\$ 8.95
<u>Shrimp and Grits</u> Sautéed shrimp with tomatoes, mushrooms, scallions, onions, and canadian bacon in a garlic wine sauce over grits	\$13.95
<u>Cavatappi Pasta</u> Tossed with sun dried tomatoes, mushrooms, asparagus, and feta in a light cream sauce	\$10.95
<u>Pork Tenderloin</u> Fried pork tenderloin over a fluffy biscuit with red eye gravy, two eggs, grits or hash browns, and fruit	\$ 8.95
<u>Omelet</u> Create your own with four fixings: tomato, cheese, mushrooms, onions, green peppers, black olives, salsa, black beans, spinach, feta, bacon, ham. Served with grits or hash browns and fruit	\$ 8.95
<u>Organic Oatmeal</u> With granola, raisins, and brown sugar. Served with fruit and two eggs	\$ 7.95
<u>Nap Time Plate</u> Grilled flank steak over cheesy hash browns topped with grits, three fried eggs, salsa, and rancheros sauce	\$11.95

Salads

Ranch, house vinaigrette, parmesan peppercorn, blue cheese, sun dried tomato vinaigrette, honey mustard, fat free raspberry vinaigrette, low calorie italian, poppy seed, sesame vinaigrette, greek, thousand island	
<u>House</u> Lettuce mix, cucumbers, tomatoes, onions, peppers, mushrooms, and croutons	small \$3.75 large \$ 5.25
<u>Crab Cakes</u> Mixed greens with lemon caper aioli, tomatoes, cucumbers, sprouts, and caramelized onions	\$10.95
<u>Spinach</u> Bacon, sun dried cranberries, mushrooms, onions, blue cheese crumbles, and cucumbers	\$ 7.25
<u>Grilled Chicken</u> Lettuce mix, parmesan cheese, tomatoes, cucumbers, sprouts, grilled mushrooms, and croutons	\$ 7.95
<u>Blackened Shrimp Caesar</u> with tomatoes, eggs, croutons, and parmesan	\$10.95
<u>Quiche</u> please check for today’s selection. Served with a small house salad	\$ 6.95

Sandwiches

Grits, hash browns, pasta salad, baked potato salad, slaw, macaroni salad, potato chips, or tortilla chips and salsa	
<u>Tuna Melt</u> On grilled wheat with swiss cheese, thousand island, and grilled onions	\$ 6.75
<u>Seasoned Burger</u> On a kaiser roll with lettuce, tomato, and mayo. Choice of cheese: provolone, swiss, American, cheddar, havarti, or gouda	\$ 5.85
<u>Marinated Chicken Breast</u> On a kaiser roll with lettuce, tomato, and mayo	\$ 5.75
<u>Bacon, Egg, and Cheese Croissant</u>	\$ 6.95
<u>Smoked Turkey</u> baked on a croissant with granny smith apples and havarti	\$ 6.95
<u>Monte Cristo</u> Ham and swiss on grilled egg battered sour dough. Served with powdered sugar and jelly	\$ 7.95
<u>Grouper Wrap</u> with grilled potatoes, pineapple, havarti, spring mix, onion, and cilantro sour cream	\$ 8.95

Ala Carte

Toast \$.75 Biscuit \$1.25 Croissant \$1.50 Hash Browns \$2.00 One Egg \$1.50 Bacon, Link sausage, Patty Sausage, or Veggie Sausage \$3.00 Country Ham \$3.50 Two Pieces French Toast \$4.00 One Pancake \$2.50 Small Grit \$1.50 Biggy Grit \$3.50 Red Eye or Sausage Gravy \$4.00
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Beverages

Sodas Coke, Diet Coke, Sprite, Mr. Pibb, Mello Yellow, and Lemonade	\$ 1.50
Tea Sweet, Unsweet, or Red Zinger. Ask about our selection of hot and herbal teas	\$ 1.50
Dr. Browns Sodas Cream Soda, Diet Cream Soda, Ginger ale, and Black Cherry	\$ 1.75
Fruit Juices Apple, Orange-Mango, Cranberry	\$ 1.75
Perrier Sparkling Water	\$ 1.75
Coffee Regular or Decaf	\$ 1.75
IBC Root Beer	\$ 1.75
Bottler Water	\$ 1.75
Fresh Squeezed Orange Juice	small \$2.50 large \$ 4.00
Mimosa Champagne and Orange Juice	\$ 5.00

Beer

Draft

Featured Draft	\$ changes
New Castle Brown Ale	\$ 3.75
Michelob Light	\$ 3.00
Pabst Blue Ribbon	\$ 2.00

Bottles

Budweiser	\$ 2.50
Bud Light	\$ 2.50
Coors Light	\$ 2.50
Miller Light	\$ 2.50
Michelob Ultra	\$ 2.50
Heineken	\$ 3.00
Bass Ale	\$ 3.50
Red Stripe	\$ 3.50
Corona	\$ 3.00
Negra Modelo	\$ 3.50
Pilsner Urquell	\$ 3.50

Wine

White Wines

Vignale Pinot Gritio	\$5.00	\$18.00
Chateau Ste. Michelle Reisling	\$5.75	\$21.50
14 Hands Chardonnay	\$5.00	\$18.00
Berringer White Zinfandel	\$4.25	\$15.00
Yellowtail Chardonnay	\$4.25	\$15.00

Red Wines

Featured Pinot Noir	\$ changes	
Raymond "R" Collection Merlot	\$5.75	\$21.50
Ravenswood Shiraz	\$4.75	\$16.00
Yellowtail Cabernet	\$4.25	\$15.00

Please...No Smoking of cigars, pipes, or cloves
Twenty percent gratuity may be added to parties of six or larger