





OMELETS

Prepared with 3 farm fresh eggs & served with a choice of home fries, grits, fruit or apple slices. All omelets come with a choice of toast. Substitute egg whites for \$2.28

NORWEGIAN SALMON \$15.25

Cold smoked salmon, American & Bordeaux Brie cheeses, caramelized onions, , diced tomatoes, capers & avocado crema

ATLANTIC SEAFOOD \$20.31

Choice of blackened shrimp or scallops with spinach, roasted red peppers, diced tomatoes, caramelized onions, topped with hollandaise sauce

THE SUPREME \$15.29

Applewood smoked bacon, sausage, caramelized onions, green peppers, mushrooms & Cheddar-Jack cheese

MEDITERRANEAN \$14.55

Spinach, sun dried tomatoes, roasted red peppers, kalamata olives and feta cheese

JUNGLE \$15.02

House made corned beef hash, diced tomatoes, spinach, caramelized onions and melted brie cheese

HEY SPICY \$15.12

Chorizo sausage, caramelized onions, banana peppers, Cheddar-Jack cheese, sour cream and salsa

MAKE YOUR FAVORITE \$13.76

Choose 2: broccoli, spinach, tomatoes, onions, green peppers, roasted red peppers, mushrooms, capers, olives

Choose 1: bacon, sausage, ham, corned beef hash, chorizo, kielbasa Choose 1: American, Cheddar, Cheddar-Jack, Brie, Feta, Swiss, Goat

BENEDICTS

Our benedicts are made with two poached eggs & topped with hollandaise sauce. Served with a choice of home fries, grits, fruit, or apple slices

EGGS BENEDICT \$13.45

Grilled breakfast ham on an English muffin, topped with poached eggs, hollandaise and green onions.

HASH BENEDICT \$14.47

Homemade corned beef hash on an English muffin

FLORENTINE BENEDICT \$12.36

Sautéed spinach, tomatoes & sliced avocado on an English muffin

SMOKED SALMON BENEDICT \$13.85

Cold smoked salmon, sliced red onion, tomatoes and cream cheese on a bagel

COUNTRY BENEDICT \$13.74

Applewood smoked bacon or sausage and fried green tomatoes on a grilled biscuit

CRAB CAKE BENEDICT \$19.47

House made lump crab cake, fried green tomatoes, on an English muffin. Served with a side of remoulade

SKILLETS

All skillets are served over country home fries, with scrambled eggs and a side of hollandaise & artisan white toast

SUN AND SHINE \$12.95

Sauteed mushrooms, onions, banana peppers, tomatoes, kielbasa, bacon, topped with cheddar-jack cheese and green onions.

LOBSTER \$21.95

Sauteed lobster, onion, spinach, roasted red peppers, topped with cheddar-jack cheese and baby spring mix.

GROUND CHORIZO \$13.57

Ground chorizo, tomatoes, spinach, onions, black beans, topped with cheddar-jack cheese and green onions.

WESTERN \$13.67

Bacon, ham, green peppers, onions, topped with Cheddar-Jack cheese and green onions.

VEGETARIAN FIELDS OF FLOWERS \$12.77

Tomatoes, fried green tomatoes, broccoli, onions, mushrooms, topped with cheddar-jack cheese and green onions.

GREEN MOUNTAINS \$13.85

Corned beef, mushrooms, sliced avocados, red onions and jalapenos, topped with cheddar-jack cheese and green onions

SPECIALTIES

DAY STARTER \$10.96

Two eggs any style, served with bacon or sausage and a choice of home fries, grits or fresh fruit, with white or whole wheat toast. Substitute city ham, corned beef hash, or pork belly for \$2

BANANA BLUEBERRY MUFFIN & EGGS \$12.65

Two eggs any style, served with bacon or sausage, a grilled blueberry muffin and green apple slices with peanut butter

BREAKFAST OF TOASTY \$16.02

Two eggs any style, choice of bacon or sausage, choice of home fries, grits or fruit and a short stack of pancakes or French toast

STEAK AND EGGS \$21.30

Two eggs any style, served with a 6oz sirloin steak. Choice of home fries, grits, or fruit. Served with white or whole wheat toast

CHICKEN & WAFFLES \$19.24

A Belgian style waffle served with a maple-battered and deep fried chicken breast. Dusted with powered sugar and served with whipped butter and warm maple syrup

SUNRISE SPINACH SCRAMBLER \$15.02

Scrambled eggs filled with fresh spinach, bacon and onions, topped with Jack cheese. Served with an English muffin

SOUTHWEST SCRAMBLER \$15.45

Scrambled eggs filled with chorizo, onions, tomatoes and banana peppers, topped with Cheddar Jack cheese. Served with an English muffin

BISCUITS & GRAVY \$12.55

House-recipe country sausage gravy over and over-sized biscuit, two eggs any style, and two house-made sausage patties

SAKSHUKA \$11.90

3 cage free eggs cooked with spicy tomato sauce, paprika and cumin. Served with hot pita bread on the side

SWEET INDULGENCES

Add fresh fruit, pecans, or ice cream for \$2.55. Vermont maple syrup \$2.63. Add chocolate chips for \$1.00

PANCAKES (2) \$7.77 (3) \$11.15

Made with real buttermilk and dusted with powered sugar. Served with whipped butter and warm syrup

SWEET POTATO PANCAKES (3) \$11.99

Made with real sweet potato and served with pecans, whipped butter and cinnamon syrup

CLASSIC FRENCH TOAST \$11.61

Sliced brioche bread topped with whipped butter and served with warm syrup

BANANA FOSTERS FRENCH TOAST \$14.60

Sliced brioche bread topped with caramelized bananas in a spiced rum sauce and whipped cream

CINNAMON ROLL FRENCH TOAST \$12.65

A warm, home made cinnamon roll, topped with fresh berries. Served with whipped cream and warm syrup

BELGIAN WAFFLE \$10.02

Made with real country batter and farm fresh eggs, our waffles are cooked until golden brown and dusted with powdered sugar. Served with whipped butter and warm syrup

BOURBON STREET PANCAKES \$14.95

Three house-recipe cakes with bananas, pecans, rum butter sauce drizzle and fresh whipped cream

FRENCH TOAST BLAST \$13.99

Three slices of brioche bread with bananas, strawberries, and blueberries then topped with powdered sugar and whipped cream. Served with warm syrup.

PANCAKE BLAST \$13.99

Three house-recipe cakes with banana, blueberries & strawberries, topped with powdered sugar and whipped cream. Served with warm

Consuming raw or undercooked food may result in foodborne illness. Gluten friendly items not guaranteed to be gluten free. Please no substitutions. A 20% gratuity will be added to all groups of 6 or more. Price reflects 3% cash discount.



STEEL CUT OATS \$6.56

Made to order, topped with fresh berries, wildflower honey & ground cinnamon

GRANOLA \$11.07

Chobani Greek yogurt layered with granola and a triple berry compote. Topped with fresh berries and bananas, dried Turkish figs & coconut flakes

HEALTHY OMELET \$14.02

Made with real egg whites, broccoli, roasted red peppers, diced tomatoes, caramelized onions & goat cheese. Served with a fresh fruit medley

SKINNY OMELET \$14.85

Made with real egg whites, a trio kale mix, green onions & fresh avocado. Topped with an avocado mousse & served with a fresh fruit medley

GLUTEN FREE PANCAKES OR WAFFLE \$10.63

Made from scratch and gluten friendly. Served with whipped butter and warm syrup

SMALL PLATES

FRIED GREEN TOMATOES \$13.48

A southern favorite, served with Thai chili sauce.

CRAB CAKE \$14.12

House made lump crab cake, served with Caribbean style coleslaw and a remoulade sauce.

BRUSSEL SPROUTS \$11.10

Crispy sliced brussel sprouts & grape tomatoes, tossed in a balsamic glaze and topped with applewood goat cheese and smoked bacon or grilled chicken

TUNA TATAKI GF \$13.88

Peppered and seared Ahi tuna, served with baby spring mix, soy sauce & wasabi mayo

HUSH PUPPIES \$8.60

Made with hush puppy \min and corn. Served with honey butter and blueberry jam

ENTREES

SHRIMP & GRITS \$21.22

Sautéed shrimp, smoked bacon, & kielbasa over Cheddar-Jack stone ground grits with celery, onions and your choice of a bloody mary sauce or alfredo sauce.

ISLANDER \$22.02

Choice of grilled salmon or mahi-mahi, blackened bay scallops, and jumbo shrimp with sauteed spinach, diced tomatoes, mushrooms and garlic butter. Served with toast.

CHEF'S SPECIAL OF THE DAY \$MP

SIDES

TWO EGGS ANY STYLE \$4.56 **BACON OR SAUSAGE \$6.65** CITY HAM \$6.26 CHICKEN SAUSAGE \$5.82 CORNED BEEF HASH \$7.22 HOME FRIES OR FRENCH FRIES \$3.61 STONE GROUND GRITS \$3.35 GRITS WITH GOAT CHEESE & PESTO \$4.96 FRUIT MEDLEY \$5.09 **BLUEBERRY MUFFIN \$4.96** CROISSANT \$3.61 **BISCUITS AND GRAVY \$5.95 ENGLISH MUFFIN \$3.71** BUTTERED TOAST OR BISCUIT \$3.34 SINGLE PANCAKE \$3.75 PORK BELLY \$6.75

BEVERAGES & CAFE ITEMS

COLUMBIAN ROAST \$3.70
HOT TEA \$3.76
JUICE 12OZ \$3.81
FRESH BREWED ICED TEA \$3.29
COKE PRODUCTS \$3.29
MILK \$3.69
CHOCOLATE MILK \$4.12
FRESH SQUEEZED OJ \$6.95
ESPRESSO \$4.11
DOUBLE ESPRESSO \$6.68
AMERICANO \$4.11
LATTE \$6.22

ADD KAHLUA OR BAILEYS \$5.12

CAPPUCCINO \$6.22







Our dressings include, homemade blueberry vinaigrette, ranch, blue cheese, honey mustard, and oil & vinegar. Add grilled chicken or shrimp. Add grilled salmon or Ahi tuna. All salads can be prepared gluten friendly and vegetarian.

SOUPS &

SALADS

SOUP OF THE DAY \$6.58

ADD SOUP TO ANY SANDWICH \$3.94

TOASTY CHEF SALAD \$15.48

Salad mix & romaine, olives, sun-dried tomatoes, grape tomatoes, hard boiled eggs, topped with smoked bacon, turkey, ham & Cheddar-jack cheese.

GARDEN SALAD GF \$11.48

Romaine & spring mix with grape tomatoes, red onion, green peppers, carrots with smoked bacon and Cheddar-jack cheese

MEDITERRANEAN GF \$12.95

Romaine and spring mix with grape tomatoes, red onions, sun-dried tomatoes, kalamata olives, roasted red peppers and artichokes topped with Feta cheese

CAESAR \$10.95

Romaine hearts tossed in a creamy Caesar dressing with shaved parmesan cheese, grape tomatoes, garlic croutons & smoked bacon

GREEN AND BLU \$13.95

Romaine & salad mix with pecans, blueberries, red onion, sliced apples & blu cheese crumbles drizzled with a balsamic glaze.

BURGERS & SANDWICHES

Our burgers are made with a 1/2 pound of Angus beef. All burgers and handhelds are served with a choice of fries, sliced apples or fresh fruit. Ask your server about our gluten friendly options.

CLASSIC CHEESEBURGER \$14.16

Flat grilled and cooked to order with red onion, lettuce and tomato served on a warm signature bun. Add bacon \$2.55. Add egg \$2.35.

CHIPOTLE AVOCADO BURGER \$15.48

Cheddar-Jack cheese, sliced avocado, red onion, lettuce and chipotle aioli on a warm signature bun.

GRILLED CHEESE \$11.80

American, Swiss & Cheddar-Jack cheese grilled on artisan white bread. Add bacon, ham or avocado \$2.55.

CHICKEN PESTO \$13.96

Grilled chicken, roasted red peppers, spinach, red onions & feta cheese, with pine nut basil pesto on artisan toast.

BLT \$11.91

Applewood smoked bacon, lettuce and tomato on artisan toast served with mayo.

CRAB CAKE SANDWICH \$17.09

Flat grilled lump crab cake, sliced tomato and lettuce topped with remoulade and Alfalfa sprouts on a warm bun.

GRILLED CHICKEN WRAP \$13.55

Lettuce, roasted red peppers, red onions, cheddar-jack cheese and ranch.

AVOCADO TOAST \$9.95

Toast, avocado, one egg any style, roasted red peppers & spring mix, topped with pine nuts and balsamic glaze.

BURRITO \$13.25

Scrambled eggs, tomatoes, onions, bacon, sour cream, salsa, and Cheddar-Jack cheese.

SOUTHERN CHICKEN SANDWICH \$13.95

Choice of grilled or fried chicken tenders, baked bacon, avocado, lettuce, tomato and pickled red onions with red onions with ranch dressing on a brioche bun.

YOUR WAY \$12.65

Two eggs any style, choice of cheese, on your choice of toast. Add bacon or sausage \$2.42

BISCUIT \$15.20

Two eggs any style, choice of bacon or sausage, with American cheese on a biscuit. Served with a side of sausage gravy