



Brunch

Starters

Eggs Benedict \$9
Two Soft Poached Eggs, Petit Jean Mountain Ham,
Ciabatta, Whole Grain Mustard Hollandaise

Biscuits and Gravy \$6.5
House-Made Biscuits,
Black Pepper Sausage Gravy

Waffles \$8
Our waffles originated in the 18th century in the city of Liège and are an
adaptation of Brioche Bread Dough, Served with Fresh Fruit and Whipped
Cream

Shrimp & Grits \$11.50
Pan Seared Tiger Shrimp with Sweet Paprika Butter,
Andouille Sausage and Jalapeno Pepper Jack Grits

Omelets \$9

Cowboy
Petit Jean Mountain Ham, Caramelized Onions,
Potatoes and White Cheddar

Indian
Baby Zucchini, Baby Sunburst Squash, Tomatoes, Parmesan, Basil

Mexican
Apple Wood Smoked Slab Bacon, Scallions, Avocado, Jalapenos, Pepper Jack
Cheese and Topped with Cholula Hot Sauce

Sandwiches

Croque-a-Cheval \$8

Crispy Ciabatta, Petit Jean Mountain Ham with Gruyere Cheese, Mornay, Caramelized Onions and Topped with a Sunny Side Up Egg

BLT... & C \$10

Bacon, Lettuce, Tomato and Crab Cake Sandwich

Bleu Cheese Burger \$10

Creamy Bleu Cheese Crumbles with Fig Marmalade, Spring Mix and Roasted Red Onions

Hangover Burger \$9.75

Apple Wood Smoked Slab Bacon, Fried Egg Over Easy, Crispy Hashbrowns and American Cheese

Shiitake and Swiss Burger \$10

Sweden Creek Farms Shiitake Mushrooms with Gruyere Cheese and Caramelized Onions

Cheeseburger \$7.25

A Classic American
Favorite Simply Prepared

Sides

Toast \$1

Fries \$3

Applewood Smoked Bacon \$2.5

Two Eggs Cooked to Preference \$2.5