



BRUNCH SPECIALTIES

AVOCADO EGG TOAST Two Eggs over Easy, Creamy Guacamole, Goat Cheese, Red Pepper Flakes, Multigrain Toast	14.50 V
SHRIMP & GRITS Sautéed Gulf White Shrimp, Stoneground Grits, Smoked Scamorza Cheese, Lemon Shrimp Emulsion, Andouille Sausage	16.50
VEGETARIAN THREE-EGG OMELET Broccoli, Peppers, Onions, Tomatoes, Shiitake Mushrooms, Cheddar Cheese, Stone Ground Grits side, Country Italian Toast	15.95 V GF
*FRESH CORNED BEEF HASH & TWO FARM POACHED EGGS Hollandaise Sauce, Country Italian Toast	17.95 GF
CHICKEN & WAFFLES Crispy Fried Chicken Breast, Belgian Waffle, Cheddar Cheese, Applewood Bacon, Spicy Maple Syrup	22.00
WHITE CHOCOLATE BRIOCHE FRENCH TOAST Glazed Granny Smith Apples, Mascarpone Cheese, Rum Soaked Golden Raisins, Cinnamon	15.75 V
“BANANAS FOSTER” BUTTERMILK PANCAKES Caramelized Bananas, Chantilly Cream, Crushed Macadamia Nuts	15.50 V
“NUTELLA” BELGIAN WAFFLE Toasted Homemade Maple Syrup Marshmallows, Chocolate Brownie, Candied Pecans	15.95 V
*SLICED SMOKED SALMON PLATTER Sliced Plum Tomatoes, Shaved Red Onions, Capers, Chive Cream Cheese, Toasted Bagel	17.95
EASTERN SHRIMP OMELET Three Eggs, Sautéed Gulf Shrimp, Ginger, Scallions, Sweet Chili Sauce Drizzle, Stone Ground Grits side, Country Italian Toast	18.50 GF
*STEAK & EGGS Sliced Grilled Beef Tenderloin ¼ lb., Sunny-Side-Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce	23.95
*THREE SALAD PLATTER Traditional Tuna, Sliced Chicken Breast Salad & Egg Salad	16.50 GF

EGGS BENEDICTS

*JUMBO LUMP CRAB CAKE Pan Poached Egg, Hollandaise, Salt & Pepper Potatoes	21.50
*TRADITIONAL Black Forest Ham, Hollandaise, Toasted English Muffin, Salt & Pepper Potatoes	15.50
*FRIED GREEN TOMATO Bacon, Grain Mustard Hollandaise, Salt & Pepper Potatoes	16.50
*SMOKED SALMON Potato Blini, Chive Hollandaise, Crispy Vidalia Onions, Thin Green Beans	18.95 GF

SANDWICHES

TRIPLE GRILLED CHEESE & ROASTED TOMATO SOUP BBC French Bread	15.50
CHICKEN BREAST SALAD CLUB Avocado, Red Onion, Tomato, Blue Cheese Mayo, Applewood Bacon, Toasted Sunflower Wheat	16.00
“CUBAN” PANINI - BRAISED PORK SHOULDER Smoked Ham, Swiss Cheese, Mustard, Mayo, Pickles, Pain de Mie Bread	16.50
*TWO PAN FRIED EGGS “GRILLED CHEESE B.L.T.” Melted Gruyere, Bacon, Bibb Lettuce, Tomato, Mayo, Toasted Country Italian	16.50
ROASTED ROSEMARY LAMB SANDWICH Arugula, Basil Aioli, Grilled Tomato-Onion Focaccia	17.95

SOUPS

Potato Leek Soup	6.95 V GF
Roasted Tomato Soup	6.95 V GF
Vegetable & White Bean Soup	6.95 V GF

GRITS

Turnpike Mill Stone Ground Grits	3.50 V GF
Turnpike Mill Grits “Du Jour”	3.75 V GF
Turnpike Mill Cheddar Cheese	3.75 V GF

SIDES

Fresh Made Corned Beef Hash	10.95
Applewood Smoked Bacon (4 pcs)	6.75 GF
Black Forest Ham	6.95 GF
Homemade Sausage Patties	5.50 GF
Chicken Sausage Links	6.50 GF
French Fries	5.75

SALADS

Hearts of Romaine Caesar	10.50
Café Harvest	11.50

CEREALS

Steel Cut Oatmeal & Brown Sugar	4.75 V GF
Roasted Granola & Fresh Berries	9.50 V GF
Choice of Milk or Greek Yogurt	

A la CARTE PASTRIES

Bagel with Cream Cheese & Jams	4.50
Ham & Cheese Croissant	5.50
Muffins – Chocolate Chip, Banana, Blueberry	3.95
Croissants – Chocolate, Cheddar, Pretzel, Multi, Vegan	4.50
Pastries – Danishes, English Scones, Cinnamon Roll	4.75

Fresh Baked Breads, Brownies, Cookies & More in our Bakery!

WE ARE A CASHLESS RESTAURANT
& ONLY ACCEPT THE FOLLOWING



*These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 06.15.23