



BRUNCH SPECIALTIES

AVOCADO EGG TOAST	Two Eggs over Easy, Creamy Guacamole, Goat Cheese, Red Pepper Flakes, Multigrain Toast	15.95
SHRIMP & GRITS	Sautéed Gulf White Shrimp, Stoneground Grits, Smoked Scamorza Cheese, Lemon Shrimp Emulsion, Andouille Sausage	17.75
VEGETARIAN THREE-EGG OMELET	Broccoli, Peppers, Onions, Tomatoes, Shiitake Mushrooms, Cheddar Cheese, Stone Ground Grits side, Country Italian Toast	17.75
*FRESH CORNED BEEF HASH & TWO FARM POACHED EGGS	Hollandaise Sauce, Country Italian Toast	19.50
CHICKEN & WAFFLES	Crispy Fried Chicken Breast, Belgian Waffle, Cheddar Cheese, Applewood Bacon, Spicy Maple Syrup	23.50
WHITE CHOCOLATE BRIOCHE FRENCH TOAST	Glazed Granny Smith Apples, Rum Soaked Golden Raisins, Cinnamon	16.75
“BANANAS FOSTER” BUTTERMILK PANCAKES	Caramelized Bananas, Chantilly Cream, Crushed Macadamia Nuts	16.95
“NUTELLA” BELGIAN WAFFLE	Toasted Homemade Maple Syrup Marshmallows, Chocolate Brownie, Candied Pecans	16.75
*SLICED SMOKED SALMON PLATTER	Sliced Plum Tomatoes, Shaved Red Onions, Capers, Chive Cream Cheese, Toasted Bagel	18.95
EASTERN SHRIMP OMELET	Three Eggs, Sautéed Gulf Shrimp, Ginger, Scallions, Sweet Chili Sauce Drizzle, Stone Ground Grits side, Country Italian Toast	19.75
*STEAK & EGGS	Sliced Grilled Beef Tenderloin ¼ lb., Sunny-Side-Up Eggs, Roasted Fingerling Potatoes, Parsley Sauce	24.95
*THREE SALAD PLATTER	Traditional Tuna, Sliced Chicken Breast Salad & Egg Salad	17.75

EGGS BENEDICTS

*JUMBO LUMP CRAB CAKE	Pan Poached Egg, Hollandaise, Salt & Pepper Potatoes	24.00
*TRADITIONAL	Black Forest Ham, Hollandaise, Toasted English Muffin, Salt & Pepper Potatoes	18.25
*FRIED GREEN TOMATO	Bacon, Grain Mustard Hollandaise, Salt & Pepper Potatoes	16.95
*SMOKED SALMON	Potato Blini, Chive Hollandaise, Crispy Vidalia Onions, Thin Green Beans	19.50

SANDWICHES

TRIPLE GRILLED CHEESE & ROASTED TOMATO SOUP	BBC French Bread	16.50
CHICKEN BREAST SALAD CLUB	Avocado, Red Onion, Tomato, Blue Cheese Mayo, Applewood Bacon, Toasted Sunflower Wheat	17.50
“CUBAN” PANINI - BRAISED PORK SHOULDER	Smoked Ham, Swiss Cheese, Mustard, Mayo, Pickles, Pain de Mie Bread	17.25
*TWO PAN FRIED EGGS “GRILLED CHEESE B.L.T.”	Melted Gruyere, Bacon, Bibb Lettuce, Tomato, Mayo, Toasted Country Italian	17.95
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

SALADS

Hearts of Romaine Caesar	11.50
Café Harvest	11.95

GRITS

Turnpike Mill Stone Ground Grits	4.75	V GF
Turnpike Mill Grits “Du Jour”	4.75	V GF
Turnpike Mill Cheddar Cheese	4.75	V GF

CEREALS

Steel Cut Oatmeal & Brown Sugar	5.50	V GF
Roasted Granola & Fresh Berries	9.50	V GF
Choice of Milk or Greek Yogurt		

SIDES

Fresh Made Corned Beef Hash	10.95
Applewood Smoked Bacon (4 pcs)	6.50 GF
Black Forest Ham	6.95 GF
Homemade Sausage Patties	5.50 GF
Chicken Sausage Links	6.95 GF
French Fries	6.00

A la CARTE PASTRIES

Bagel with Cream Cheese & Jams	4.95
Ham & Cheese Croissant	5.95
Muffins – Chocolate Chip, Banana, Blueberry	4.50
Croissants – Chocolate, Cheddar, Pretzel, Multi, Vegan	5.50
Pastries – Danishes, English Scones, Cinnamon Roll	4.75

Take Home Fresh Baked Breads, Brownies, Muffins and More from our Bakery!

*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. Prices subject to change. 01.24.25