Sunday Brunch

EGGS BENEDICT

ON HOUSE MADE FOCACCIA WITH CHOICE OF CREAMY GRITS, POTATOES, OR SALAD

PETIT JEAN SHAVED HAM

BACON, SAUSAGE OR CREAMY SPINACH

CRAB CAKE WITH SAUTÉED ARUGULA AND RED BELL

FILET MIGNON TWO 2 OZ HAND CUT MEDALLIONS

COLD SMOKED SALMON

THREE EGG OMELETTE

CHOICE OF CREAMY GRITS, POTATOES, OR SALAD AND TOAST OR BISCUIT

VEGGIE FRESH VEGETABLES AND CHEESE TOPPED WITH CREAMY SPINACH SAUCE AND FRESH AVOCADO

MEXICAN WITH PEPPER JACK, AVOCADO, SALSA AND SOUR CREAM ADD CHORIZO

WESTERN HAM, CHEESE, MUSHROOM, RED BELL PEPPER, ONION AND TOMATO

CREAMED SPINACH CHEDDAR AND JACK CHEESE AND AVOCADO

HAM, BACON OR SAUSAGE WITH CHEDDAR AND JACK

CHEESE WITH CHEDDAR & JACK

HUEVOS RANCHEROS

FRIED FLOUR TORTILLAS, SCRAMBLED EGGS, BLACK BEANS, AVOCADO, CHEESE
SOUR CREAM AND RED SALSA ADD CHORIZO

FIRE ROASTED POBLANO

STUFFED WITH SCRAMBLED EGGS, ONIONS, CHEESE, SERVED WITH BLACK BEANS, AVOCADO
MANGO AND RED SALSAS, SOUR CREAM ADD CHORIZO

TRADITIONAL COUNTRY BREAKFAST

TWO EGGS, CHOICE OF CREAMY GRITS OR POTATOES AND BISCUIT OR TOAST WITH BACON OR SAUSAGE

FILET MIGNON & EGGS

HAND CUT 4OZ FILET WITH CHOICE OF CREAMY GRITS, POTATOES, OR SALAD AND BISCUIT OR TOAST

PETIT JEAN SHAVED HAM & EGGS

WITH CHOICE OF CREAMY GRITS, POTATOES, OR SALAD AND BISCUIT OR TOAST

VEGGIE POTATOES OR GRITS

WITH TWO EGGS, FRESH VEGGIES, SALSA, SOUR CREAM AND AVOCADO

BISCUITS & SAUSAGE GRAVY

Gratuity of 20% may be added to separate checks and parties of 6 or more

Sunday Brunch

APPETIZERS

BAKED BRIE served with fresh fruit, toasted almonds and honey lemon sauce

COLD SMOKED SALMON capers, red onion, cream cheese and a toasted bagel

SHRIMP SALAD STUFFED AVOCADO with creamy chipotle dressing

CRAB CAKES with sautéed arugula, red bell, and lime dill sauce

SPINACH ARTICHOKE DIP with tortilla chips

SALADS

FEATURING FRESH HARVEST OLIVE OIL AND BALSAMIC

PEAR PISTOU
pears, basil, toasted pine nuts, parmigiano reggiano, fresh harvest olive oil and balsamic

SPINACH & STRAWBERRIES
with gorgonzola, candied walnuts, fresh harvest olive oil and strawberry balsamic

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QUICHE OF THE DAY
choice of potatoes, creamy grits or salad

PAN SEARED SALMON
served with hollandaise sauce, toasted almonds, asparagus and salad

SANDWICHES

MONTE CRISTO turkey, ham, swiss with raspberry jalapeno jam with fruit

FRENCH DIP house roasted prime rib and swiss on sourdough with au jus and slaw

BREAKFAST SANDWICH on ciabatta with bacon or sausage, egg, and cheese with fruit

AVOCADO & CHEDDAR caramelized onion, and tomato on ciabatta with slaw

ON THE SWEET SIDE

BLUEBERRY FRENCH TOAST BAKE
with pecans, powdered sugar, fresh whipped cream and pure maple syrup

GINGERBREAD WAFFLE
with bananas, strawberries, toasted pecans and pure maple syrup

SOUTHERN BISCUITS & CHOCOLATE GRAVY
with housemade chocolate gravy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness