

Local Flavor | C A F E

Sunday Brunch

9 a.m to 2 p.m.

Eggs Benedict with two poached eggs served with Hollandaise sauce, choice of potatoes

garlic cheese grits or salad

Ham, Spinach Sauce, Bacon or Sausage 10.00

Filet Mignon or Smoked Salmon 14.00

Florentine Benedict with two poached eggs, fresh spinach, avocado, tomato and Hollandaise 11.00

Huevos Rancheros baked flour tortillas, three scrambled eggs, black beans, avocado, cheese and

sour cream and salsa 8.50 with chorizo 10.00

Mexican Scram roasted poblano stuffed with scrambled eggs, onions and cheese, served with

black beans, avocado, mango and red salsas, sour cream and corn tortillas 9.50

with chorizo 11.00

Traditional Country Breakfast two eggs, potatoes or garlic cheese grits, biscuit or toast 5.50

with bacon or sausage 7.50 with 8oz bone in ham steak 11.00

Veggie Hash browns or Veggie Grits veggies, two eggs, salsa, sour cream and avocado 8.50

Prime Rib and Eggs 8oz cut, three eggs, potatoes or garlic cheese grits, biscuit or toast 15.00

Quiche of the Day with choice of potatoes, garlic cheese grits or salad and toast or biscuit 8.50

Pan Seared Salmon with Hollandaise, toasted almonds, asparagus and a house salad 14.00

Omelettes

served with choice of potatoes, garlic cheese grits or salad and toast or biscuit

Cheddar and Jack Cheese 7.50

Mushroom and Cheese 8.50

Ham, Bacon or Sausage and Cheese 8.50

Mexican with pepperjack cheese, avocado, salsa and sour cream 8.50 with chorizo 10.00

Veggie fresh spinach, mushroom, broccoli, zucchini, carrots, red bell pepper, tomato, onion and cheese topped with spinach sauce and avocado 9.50

Fresh Spinach and Tomato with avocado and choice of Feta or Goat Cheese 8.50

Spinach with our Housemade spinach sauce, cheese and avocado 8.50

Western ham, cheese, mushroom, red bell pepper, onion and tomato 9.50

Shrimp and Feta with roasted red bell peppers, garlic and Hollandaise sauce 14.00

Sweet Things

French Toast three slices with powdered sugar 7.00

Stuffed French Toast stuffed with cream cheese and raspberry sauce 8.50

Gingerbread Waffle topped with seasonal fruit, toasted pecans and real maple syrup 9.00

Sides

Two biscuits and gravy 3.50 Potatoes 2.50 One egg 1.00 Toast, Biscuit or English Muffin 1.50

Bacon or Sausage 2.50 Salsa .75 Sour Cream .75 Real Maple Syrup 2oz 1.50

Sunday Lunch

11a.m. to 2 p.m.

Starters

Baked Brie served with fresh pears, apples, toasted almonds and honey lemon sauce 10.50

Spinach Artichoke Dip with tortilla chips 7.50

Cold Smoked Salmon with capers, onions, cream cheese and flatbread crackers 10.00

Shrimp Salad Stuffed Avocado with creamy chipotle dressing 9.00

Salads

Housemade Dressings • Vinaigrette • Garlic Parmesan • Bleu Cheese • Ranch

Sesame Encrusted Goat Cheese on arugula with dried cranberries and balsamic reduction 9.00

Pear Pistou with fresh pears, basil, toasted pine nuts, Parmigiano Reggiano and balsamic reduction 9.00

Spinach & Strawberries with Gorgonzola, toasted walnuts and balsamic reduction 8.00

Greek feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper, tomato and onion 8.00

Chef turkey, ham, cheddar & jack cheese, black olives, carrots, red bell pepper, tomato and onion 9.00

House Salad mixed greens with carrots, red bell peppers, black olives, tomato and red onion 5.00

(served after 10 a.m.)

Local Flavor Bloody Mary 8.00 Ketel One Bloody Mary 9.00

Spicy Serrano & Garlic infused Vodka Bloody Mary 9.00

Mimosas 6.00