

## OMELETS

*Served with smoked bacon or Southern sausage, stoneground grits or breakfast potatoes and a Southern Style Biscuit*

- \*Louisiana Omelet** – andouille sausage, roasted red peppers, green peppers, pepperjack 17
- \*Smoked Bacon & Cheddar Omelet** – caramelized onions, portobello mushrooms 16
- \*Four Cheese Omelet** - pepperjack, cheddar, American, mozzarella 14
- \*Western Omelet** – Virginia ham, peppers, onion, cheddar cheese 17
- \*Greek Omelet** – feta, spinach, tomatoes, roasted onions & peppers, olive tapenade 16
- \*Northwest Omelet** – salmon, goat cheese, spinach, portobello mushrooms 19
- \*Carolina Eggs “Benedict”** – smoked bacon, poached egg, American cheese  
Southern cream gravy, English muffin 19

## FRENCH TOAST & WAFFLES

*Served with smoked bacon or Southern sausage*

- Traditional French Toast** – orange & cinnamon battered, grade A maple syrup, confectioner’s sugar 14
- Strawberries & Cream French Toast** – fresh strawberries, crème fraiche 16
- Belgian Waffles** – grade A maple syrup, sweet butter, confectioner’s sugar 17
- Chocolate Infused Waffles** – Belgian dark chocolate laced, raspberry coulis, confectioner’s sugar 18
- Chicken & Waffles** – fresh fried tenderloins, grade A maple syrup 19

## SALADS

- Village** – roasted chicken, bacon, mixed field greens, apples, walnuts, goat cheese ‘croutons’  
balsamic vinaigrette dressing 16
- Cobb** – roasted chicken, mixed field greens, crumbled egg, tomatoes, cheddar,  
house croutons, ranch dressing 18
- ‘Greek Town’** - mixed field greens, lemon-oregano chicken, feta cheese, tomatoes  
cucumbers, red onion, green peppers, olive tapenade, Aegean dressing 16
- \*Grilled Salmon** – Atlantic salmon, mixed field greens, chopped pear, candied walnuts  
salt & pepper asparagus, crumbled blue cheese, red peppers, balsamic vinaigrette dressing 18
- The Jackson Square** – house made seafood salad, mixed field greens, cucumbers  
artichoke hearts, avocado, cherry tomatoes, sliced egg, citrus dijon vinaigrette, captain’s wafers 16

## HANDHELDS

*Served with choice of one side – french fries, cajun waffle fries, creole cole slaw, or wild rice*

- \*Bistro Burger** – smokehouse bacon, pepperjack, leaf lettuce, tomato, red onion  
VG burger sauce, brioche bun 16
- \*Pub Burger** – cheddar, ale onions, VG burger sauce, brioche bun 17
- Turkey Burger** – mozzarella, leaf lettuce, tomato, cucumber, avocado, remoulade, brioche bun 17
- Deluxe BLT** – smokehouse bacon, provolone, sliced avocado, tomato, lettuce,  
herbed mayo, toasted country white 14
- Shrimp or Oyster Po' Boy** – flash fried, shredded lettuce, tomato, creole sauce, toasted roll 19
- Crab Cake Sandwich** – leaf lettuce, tomato, chili remoulade, maque choux, brioche bun 19
- Classic Muffuletta** – mortadella, ham, salami, mozzarella, provolone,  
olive tapenade, herbed mayo, JJ Cassone torpedo roll 15
- Pearl's Favorite Chicken Salad** – walnut & cranberry chicken salad, sliced egg, leaf lettuce  
red onion, sliced tomato, herbed mayo, French croissant 15
- Cajun Chicken BLT** – quick fried chicken tenderloins, cajun bacon, lettuce, tomato  
spicy remoulade sauce, brioche bun 17

## MAINS

- Gulf Fried Seafood Plate** – flounder, shrimp, oysters, French fries  
cocktail & spicy remoulade sauces 19
- \*Grilled Atlantic Salmon** – lemon-pepper & dill seasoned, red peppers  
lemon butter basted, wild rice 18
- Maverick Shrimp & Grits** – pan seared shrimp, smoked bacon, andouille sausage  
Southern cream gravy, stoneground grits 21
- Crab Cakes Devon** – blue crab Gulf style, chili remoulade, maque choux, creole slaw 24
- Lemon Pepper Shrimp Pasta** – lemon pepper sauteed shrimp, wilted spinach  
garlic butter sauce, capellini pasta, cherry tomatoes, shredded parmesan, garlic bread 18
- \*Flat Iron Steak** – marinated & grilled, fried onion twists, french fries, VG steak sauce 22

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk your risk for foodborne illnesses