

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, red & green 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
‘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, red peppers, asparagus, crumbled blue cheese, balsamic vinaigrette dressing	18
Chicken Oriental - grilled chicken, mixed greens, napa cabbage, shredded carrot, cucumbers, tomatoes, edamame, wontons & oriental ginger dressing	17
Chicken Tender BLT – fresh tenderloins, mixed greens, smoked bacon, tomatoes, cheddar cheese, green goddess dressing	17

HANDHELDS

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

- 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
- ‘Adult’ Grilled Cheese** – American, provolone & pepperjack cheeses, cajun bacon, caramelized onions, bacon-jalapeno jam, sourdough bread 15
- Shrimp or Oyster Po’ Boy** – flash fried, shredded lettuce, tomato, creole sauce, hoagie roll 19
- Crab Cake Sandwich** – leaf lettuce, tomato, chili remoulade, brioche bun 19
- Classic Muffuletta** – mortadella, ham, salami, mozzarella, provolone, olive tapenade, herbed mayo, JJ Cassone torpedo roll 15
- Grilled Mojito Lime Chicken Sandwich** - pepper Jack, lettuce, tomato, avocado ‘relish’, jalapeno ranch sauce 16
- Flat Iron ‘Patty Melt’** – grilled flat iron, ale onions, toasted pimento cheese, bacon-jalapeno jam, VG steak sauce, grilled sourdough 19

MAINS

- Maverick Shrimp & Grits** – shrimp, smoked bacon, andouille sausage, caramelized onions, Southern cream gravy, stoneground grits 20
- Butter Basted Grilled Salmon** – garlicky wilted baby spinach, lemon butter sauce, rice pilaf 21
- Chef Lucas’ Lump Crab Cake** – chili remoulade, rice pilaf, haricot vert 21
- Shrimp & Penne Pasta** – sauteed Gulf shrimp, broccoli, ‘blistered’ tomatoes, wild mushrooms, smokey tomato sauce 20
- Smothered Pork Chop** – pan seared 8-ounce chop, traditional onion brown gravy, whipped potatoes 19
- Grilled Flat Iron Steak** – sauteed wild mushrooms, whipped potatoes 22