

HORS D'OEUVRES

French Onion Soup

caramelized onions, rich broth, gruyere cheese, toast points

Cup **\$6.00**
Bowl **\$8.00**

Fried Green Tomatoes

\$8.00

pimento goat cheese, sweet pepper relish, tomato jam

Cheese Plate

\$13.00

selection of artisan cheeses

Roasted Corn, Tomato, Boiled Peanut Salad

\$9.00

mesclun greens, green goddess dressing

gluten-free

Crab Soup

sweet crab, cream, sherry

Cup **\$6.00**
Bowl **\$8.00**

Steak Tartare*

\$11.00

raw hanger steak, Dijon, anchovy, capers, toast points, quail egg

Wedge Salad

\$11.00

iceberg lettuce, bacon lardons, tomato wedges, bleu cheese dressing

ENTREES

Crème Brûlée French Toast

\$9.00

Grand Marnier marinated strawberries

Omelette of the Day

seasonal selection served with pommes frites

. **Priced Daily**

Sausage & French Toast Sandwich*

\$13.00

crème brûlée French toast, house made sausage, fried egg, jam, smoked gruyere, bacon cheese grits

BBQ Brisket, Macaroni & Cheese Open Faced Sandwich

\$13.00

potato caraway bread, pommes frites

Fat Hen Burrito

\$13.00

scrambled eggs, chorizo, avocado, cheese, red and green chili sauces, queso fresco, cilantro, sour cream, guacamole

Country Fried Steak

\$12.00

red eye gravy, bacon cheese grits, collards

Quiche of the Day

\$12.00

served with mixed greens

gluten-free

Shrimp Cobb Salad

\$14.00

grilled shrimp, bacon lardons, tomatoes, avocado, grilled onions, blue cheese crumbles

Eggs Benedict*

\$11.00

toasted bread, Canadian bacon, hollandaise, pommes frites

Shrimp and Grits

\$12.00

peppers, onions, bacon cheese grits, tasso gravy

Two Eggs Any Style*

\$9.00

choice of pommes frites or bacon cheese grits, bacon or house made sausage, toast

Chicken & Biscuit

\$12.00

fried chicken served open face on buttermilk biscuit, black pepper sorghum gravy, bacon cheese grits

Corned Beef, Duck & Apple Sausage Gratin*

\$13.00

layers of crepes, house made sausage, gruyere cheese, onions, fried egg

Grilled Hamburger*

\$13.00

In-house ground beef, lettuce, tomato, onion, pommes frites. Toppings: cheese, bacon, mushrooms, caramelized onions, pimento cheese, fried green tomato
+ Toppings (Each) **\$0.75**

Squash Rice

\$11.00

lentils, rice, butternut squash, roasted tomatoes, artichokes, goat cheese, arugula, olive tapenade, pistou, fines herbs

gluten-free

SIDES

Bacon

\$3.00

Toast

\$1.00

Bacon Cheese Grits

\$5.00

Fruit

\$4.00

Blue Cheese-Bacon Coleslaw

\$5.00

Egg*

\$2.00

Pommes Frites

\$5.00

House Made Sausage Patty

\$3.00

French Toast

\$3.00

BRUNCH COCKTAILS

Bellini

peach juice with champagne

Glass. **\$5.00**
Carafe. **\$12.00**

Bloody Mary

\$7.00

vodka, house made Bloody Mary mix

Mimosa

orange juice with champagne

Glass. **\$5.00**
Carafe. **\$12.00**

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness