

## BRUNCH

### APPETIZERS

<p><b>FRENCH ONION SOUP</b> caramelized onions, rich broth with gruyere cheese and croutons      <b>cup \$4.95 bowl \$6.95</b></p> <p><b>CRAB SOUP</b> sweet crab, cream and sherry      <b>cup \$4.95 bowl \$6.95</b></p> <p><b>SOUP DU JOUR</b>      <b>market price</b></p> <p><b>HOUSE SMOKED SALMON</b> Atlantic Salmon with a bagel and chive cream cheese      <b>\$7.95</b></p> <p><b>HOUSE SALAD</b> mixed greens      <b>\$5.95</b></p> <p>With choice of dressing: <i>Blue Cheese, Ranch, Thousand Island, Red Wine Vinaigrette, Green Goddess</i></p>	<p><b>MESCLUN SALAD</b> mixed greens, vegetables, berries, candied nuts and red wine vinaigrette with goat cheese      <b>\$6.95</b></p> <p><b>LOCAL ONION TART</b> puff pastry, house made bacon and Roquefort cheese      <b>\$7.95</b></p> <p><b>HOUSE CHARCUTERIE</b> daily selection      <b>market price</b></p> <p><b>CHEESE PLATE</b> selection of artisan cheeses      <b>market price</b></p> <p><b>FRIED GREEN TOMATOES</b> with goat cheese, pepper relish and tomato jam      <b>\$6.95</b></p>
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### ENTREES

<b>CRÈME BRULEE FRENCH TOAST</b> served with Grand Marnier and strawberries	<b>\$7.95</b>
<b>EGGS BENEDICT</b> on toasted bread with smoked pork, hollandaise, served with french fries	<b>\$8.95</b>
<b>GRILLED CHEESE</b> fresh herbs, three cheeses and oven dried tomatoes	<b>\$6.95</b>
<b>QUICHE OF THE DAY</b> served with mesclun salad	<b>\$8.95</b>
<b>CRAB CREPE</b> crab, smoked bacon, egg, cheese, tomato chive hollandaise, with a mesclun salad	<b>\$11.95</b>
<b>SHORT RIB GRATIN</b> layered potatoes, caramelized onions and cheese, served with haricot verts	<b>\$8.95</b>
<b>TWO EGGS ANY STYLE</b> choice of fries or grits, bacon or sausage	<b>\$5.95</b>
<b>OMELETTE OF THE DAY</b> served with french fries	<b>priced daily</b>
<b>SHRIMP AND GRITS</b> peppers and onions, with tasso gravy	<b>\$10.95</b>
<b>PULLED BBQ DUCK SANDWICH</b> with house made BBQ sauce, blue cheese slaw and fries	<b>\$9.95</b>
<b>CHICKEN POT PIE</b> with peas, carrots, onions, herbs, creamy broth with a salad	<b>\$8.95</b>
<b>FRIED EGG SANDWICH</b> two fried eggs, cheddar cheese, bacon, lettuce, tomato, mayonnaise on grilled potato caraway bread	<b>\$6.95</b>
<b>HAMBURGER</b> grilled 10oz. in-house ground beef, with lettuce, tomato, served with french fries with cheese \$.75 bacon \$.75 mushrooms \$.50 caramelized onions \$.50 pimento cheese \$.50 fried green tomato \$1.00, fried pickle chips \$.50	<b>\$9.95</b>
<b>SHRIMP COBB SALAD</b> grilled shrimp, tomatoes, avocado, grilled onions and blue cheese	<b>\$11.95</b>
<b>GRILLED BUTCHER'S STEAK</b> caramelized onions, served with french fries	<b>\$8.95</b>
<b>GRILLED PORTABELLO SANDWICH</b> lemon vinaigrette, lettuce, tomato, onion served with french fries	<b>\$6.95</b>
<b>FRIED SHRIMP</b> served with cocktail, tartar sauces, blue cheese cole slaw and fries	<b>\$14.95</b>
<b>FAT HEN BURRITO</b> scrambled eggs, chorizo, avocado, smothered in cheese and red and green chile sauces	<b>\$9.95</b>

### SIDES

Bacon \$2.50	French Toast \$2.00	Sausage \$2.50	Bagel \$2.00
Fruit \$2.00	Grits \$2.95	Toast \$1.25	Egg \$1.95

\*Kid's portions available please ask your server.

\*The purchaser or immediate customer must be notified in advance that "a possible health risk may exist in eating under cooked ground beef at an internal temperature of less than 155 Fahrenheit or 68 Celsius"