

Brunch

Starters

Soup of the Day	5.00
Fresh fruit salad strawberries, pineapple, melons, kiwi, mango, and blueberries. Topped with a dollop of Greek yogurt	4.50
Warm Goat Cheese hazelnut crusted goat cheese served over mixed greens with wine poached red onions and apricot jalapeño vinaigrette	7.00
Grilled Grape Salad arugula and romaine tossed with Great Hill blue cheese vinaigrette, grilled grapes, Bermuda onions, roasted walnuts and drizzled with a white balsamic vinegar reduction	7.00

Entrees

Steel cut oatmeal topped with dried cherries, toasted almonds, and brown sugar	6.50
Eggs benedict with Virginia ham, poached local Grateful Growers natural eggs, asparagus, and citrus hollandaise. Choice of stone ground grits or skillet potatoes	13.50
Ricotta pancakes with fresh berry sauce Choice of applewood smoked bacon or all natural chicken sausage	10.50
Omelet filled with cremini mushrooms, red peppers, spinach, onions, and white cheddar. Served with Novas 8 grain toast. Choice of skillet potatoes or stone ground grits	11.50
Panini Sandwich with prosciutto, arugula, tomato, fresh mozzarella, and avocado. Choice of skillet potatoes, stone ground grits, or French green beans	11.00
Buttermilk fried chicken breast with shallot black pepper gravy. Served with Yukon gold chive mashed potatoes and French green beans	15.50
Southwestern Spinach Salad topped with our buttermilk fried chicken breast tossed with leeks, roasted red peppers, avocado, mushrooms, smoked mozzarella, tortillas, and a creamy sun dried tomato chipotle dressing.	13.50
House made goat cheese ravioli sautéed with shrimp and lobster in a chipotle champagne lime butter sauce	16.50
Garden vegetable tart with leeks, arugula, roasted tomatoes, and a three cheese mix. Served with a roasted beet salad and skillet potatoes	13.50
Crab cakes with cilantro lime remoulade, roasted corn relish, French green beans, and Yukon gold chive mashed potatoes	16.50

Kids Menu

Pancakes with maple syrup, applewood smoked bacon	6.00
Scrambled eggs with cheddar cheese, apple wood smoked bacon	6.00
Fried chicken fingers served with Yukon gold mashed potatoes	6.00
Kids fruit salad with strawberries, pineapple, melons, kiwi, mango, and blueberries	3.50

Side Items

Fresh baked bread basket with sweet muffin, cornbread, and mini biscuits. Served with whipped butter	5.50
Banana, strawberry, and blueberry smoothie blended with orange juice, vanilla yogurt, and a touch of honey	3.50
Skillet fried potatoes with onions	3.00
Stone ground grits	3.00
Creamy tomato cheese grits	3.75
Yukon gold chive mashed potatoes	3.00
Green beans tossed with whole grain mustard vinaigrette	3.00
Roasted beet salad in walnut vinaigrette	3.50
All natural hormone and antibiotic free chicken sausages- <i>2 links</i>	3.00
Applewood smoked bacon- <i>3 pieces</i>	3.00

Beverages - full bar available after 12:00PM

Fresh squeezed orange juice	2.75
Fresh squeezed grapefruit juice	2.75
Lemonade or Limeade	2.00
Espresso, regular & decaffeinated	2.50
Cappuccino, regular and decaffeinated	3.00
Counter Culture Coffee, Durham, NC(<i>available in retail 1lb bags for 14.50</i>)	2.00
Hot Chocolate	2.50
Chocolate milk or regular milk	2.00
Iced tea, hot red zinger, chamomile, & Earl Grey teas	2.00
Red Zinger Iced Tea - <i>lightly sweetened</i>	2.50
Coke, Diet Coke, Sprite, Ginger Ale	2.00
Panna Natural Spring Water	3.00
San Pelligrino Sparkling Water	SM 3.00/LG \$6.00
Mimosa with Aria Brut Reserva and fresh orange juice	6.50
House Bulldozer Martini - ginger syrup-fresh orange juice-splash St. Germain Elderflower Alsatian liquor	7.50
Bloody Mary with house made mix and celery	7.00
House Cappuccino with Baileys and Frangelico	7.00