

Sunday Brunch

11AM - 2PM

Served with Chef's House Made Charcuterie, Pastries and Breakfast Breads

Omelets

Egg Whites Available Upon Request

Corned Beef Hash & Smoked Gouda	15
Hollandaise•Home Fries	
Asparagus, Tomato & Buffalo Mozzarella	15
Hollandaise•Home Fries	
Red, White & Blue	16
Royal Red Shrimp•Lump Blue Crab	
Jack Cheese•Hollandaise•Home Fries	

Benedicts

*Crab Cakes	17
Poached Eggs•Hollandaise•Field Greens	
*Smoked Salmon	15
Poached Eggs•Hollandaise•Field Greens	
*Filet Mignon	17
Poached Eggs•Hollandaise•Cheese Grits	

Favorites

*Fried Oysters & Grits	16
Surry Sausage Pepper Milk Gravy	
White Cheddar Cheese Grits•Poached Egg	
Chicken & Waffles	16
Orange & Black Pepper Syrup•Citrus Butter	
White Cheddar Cheese Grits	
Vanilla Mascarpone French Toast	15
Fresh Berries•Maple Sausage	
Bananas Foster Pancakes	15
Meyers Rum•Maple Sausage	

Children's

Served with Bacon

French Toast	8
Pancakes	8
Cheese Omelet	8

Sides

Maple Sausage	4
White Cheddar Cheese Grits	4
Home Fries	4
Applewood Smoked Bacon	4

Sweets

Chocolate Indulgence	9
2013 Tastefully Yours Best Dessert	
House-Fried Doughnuts	7
Salted Carmel Pecan Dipping Sauce	

Morning Pick-Me-Ups

Mimosa	5
Bloody Mary	5
Irish Coffee	7

**Items May Be Cooked to Your Specification*

**Consumption of Raw or Undercooked Food Can Increase The Chance of a Foodborne Illness*

Executive Chef Kyle Fowlkes