

# BREAKFAST

DAILY 6 AM – 10 AM

## BREAKFAST EATS

Seasonal Fruit Plate 16  
Vanilla Bean Yogurt, Local Honey

Oakview Farms Steel Cut Oatmeal 14  
Berries & Brown Sugar  
Dairy Free & Gluten Free

Milk & Local Honey Granola 12  
Blueberries & Strawberries

Continental 16  
Assorted Pastries; Juice, Coffee or Tea

House Cured Salmon 20  
Toasted Bagel, Cream Cheese, Ripe Tomatoes, Capers

## CLASSICS

Buttermilk Pancake Stack 14  
Butter, Hot Maple Syrup

Classic Eggs Benedict 18  
Hollandaise Sauce

## EGGS

Two Eggs 16  
Applewood Smoked Bacon, Smoked Conecuh Sausage or Ham,  
Breakfast Potatoes, Wheat Toast, Chilled Juice, Coffee or Tea

Fried Egg Sandwich 16  
Sourdough, Cheddar, Bacon, Tomatoes

Steak & Eggs 22  
House Cut NY Strip, Toast, Breakfast Potatoes

Egg White Omelet 16  
Chef's seasonal Vegetables, Tomatoes, Belle Chèvre  
Goat Cheese  
Vegetarian Option

Belle Chèvre & Eggs 17  
Smoked Tomato, Conecuh Sausage & Potato Hash,  
Belle Chèvre Goat Cheese

## KIDS

Buttermilk Pancakes 10

One Eggs any style 11  
Breakfast Potatoes, Bacon or Sausage

## BEVERAGES

Juice 8  
Orange, Grapefruit, Apple, Cranberry,  
Tomato or Grape  
Pot of Coffee (Regular or Decaf) 12  
Pot of Hot Tea 8  
Pot of Hot Chocolate 12  
Iced Tea 6  
Milk 6  
Skim, 2%, Whole or Chocolate  
Bottled Water (Still) 6  
Bottled Water (Sparkling) 10  
Soda 6

## SIDES

Bacon 10  
Conecuh Sausage 9  
House Made Grits 8  
Breakfast Potatoes 8

Not much of a morning person?  
Just need those extra 15 minutes to get ready?  
No need to hurry-we'll bring breakfast to you.  
Use this card to choose your breakfast,  
then please call 0 for DTS and allow 30 minutes.

ALL DAY  
11 AM - 11

## STARTERS

Roasted Garlic Hummus 14

Fresh Naan Bread Chips, Celery, Baby Carrots  
Vegetarian Option

Chicken Wings 18

Buffalo or Lemon Pepper, Celery, Blue Cheese

Jumbo Lump Crab Cake 25

Mixed Greens, Tabasco Aioli & Lemon

## SALADS

Fried Chicken Cobb 22

Romaine Lettuce, Tomatoes, Carrots, Eggs, Sharp Cheddar,  
Roasted Corn, Ranch Dressing

Caesar Salad 22

Add Chicken...6 Add Shrimp... 8 Add Salmon... 10

Romaine Gems, Croutons, Shaved Parmesan  
Cheese, Creamy Caesar

## BURGERS & SANDWICHES

Served with choice of House-made Chips or Side Salad

House Burger 21

Beef, Aged Cheese, Lettuce, Tomato,  
Beer Onions, House Pickles on a Brioche Bun

Blackened Market Fish 22

Pan Seared with Cajun Spices on Toasted Brioche Bun with  
Lettuce, Tomato, Home-made Tartar Sauce

Alabama Turkey Club 24

Roasted Turkey, Lettuce, Tomatoes, Smoked Cheddar, Hickory  
Smoked Bacon, Red Pepper Mayo, Toasted Sourdough

Portabella 18

Marinated Mushroom, Roasted Red Pepper Mayo, Pickled Red  
Onion, Avocado Goat Cheese Spread, Fresh Focaccia

Vegetarian Option

## ENTREES

Mushroom Ragout 33

House Made Grits, Mushroom Ragout, Heirloom, Tomato Gravy,  
Roasted Oyster, Chanterelle Mushroom

Vegetarian Option

Pan Seared Scallops 40

Squash Risotto, Sage Infused Brown Butter & Toasted Hazelnut  
Crumble

8 oz. Filet 50

Mashed Potatoes, Asparagus

## Desserts

Add Vanilla Ice Cream to any dessert for 5.00

Cheesecake 10

Mascarpone Cheesecake,  
Graham Cracker Crumble, Chantilly Cream

5 Layer Chocolate Cake 12

Callebaut Chocolate, Fresh  
Chocolate Butter Cream, Dutch Processed Cocoa Powder, Rich  
Chocolate Mousse, Garnish with Whipped Cream, Strawberries &  
Caramel

Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase  
your risk of foodborne illness, especially if you have certain medical condition