

# Breakfast

ITEMS SERVED WITH CHOICE OF TOAST: white, wheat, rye, multigrain, sourdough, homemade biscuit or english muffin.  
/ sub raisin toast +1 / sub bagel +1 / sub bagel & cream cheese +2

## Headliners

### MINI\* 8

one egg any style, one pancake, one sausage link, one slice of bacon  
/ sub french toast +2

### BIG BOY\* 13

two eggs any style, two slices of bacon, two sausage links & your choice of two pancakes or two slices of french toast

### COUNTRY SPECIAL\* 14

our homemade biscuits & sausage gravy with two eggs any style, bacon or sausage links and your choice of home fries, hash browns or grits

### FARMERS BREAKFAST\* 10

three scrambled eggs, onions, peppers, home fries & toast  
/ sausage, bacon or diced ham +2  
/ ham steak or sausage patty +3

### TWO EGGS ANY STYLE\* 9

served with your choice of home fries, hashbrowns or grits  
/ bacon or sausage links +2  
/ ham steak +3  
/ turkey or sausage patty +3

### HAM N CHEESE SCRAMBLE\* 9

diced ham and choice of cheddar, swiss, american, provolone, feta or pepperjack cheese with your choice of home fries, hash browns or grits & toast

### COUNTRY FRIED STEAK\* 17

fried steak topped with our homemade sausage gravy served with two eggs any style and your choice of home fries, hash browns or grits & toast

### STEAK AND EGGS\* 23

8 oz. tender Flat iron steak with Mom's special seasoning, two eggs any style served with home fries, hashbrowns or grits  
/ sauteed onions +2  
/ sauteed mushrooms +2  
/ upgrade to 12 oz ribeye +10

## Benedicts

served with home fries, hashbrowns or grits  
sub: / bagel +1 / fruit cup +4  
/ cheddar grits +1  
add: / tomato +1 / avocado +3

### TRADITIONAL EGGS BENEDICT 16

two poached eggs served on english muffin with canadian bacon & hollandaise sauce

### IRISH BENEDICT 14

home-made corned beef hash, poached eggs on a toasted english muffin & hollandaise sauce

## FROM THE Griddle

ask for real maple syrup +4  
/ bacon strips or sausage links +2  
/ ham steak +3  
/ turkey or pork sausage patties +3

### BELGIAN WAFFLE 10

large, golden-brown belgian style waffle

### FRENCH TOAST 9

two challah bread slices

### FULL-STACK PANCAKE 9

three pancakes

### SHORT STACK 7

two pancakes

### CHICKEN AND WAFFLES 16

our large golden brown belgian style waffle topped with crispy fried chicken breast  
/ add toppings: blueberries, strawberries, bananas, chocolate chips, pecans +2  
/ whipped cream free of charge

## SIGNATURE

## Omelettes

our three-egg omelettes are served with home fries, grits or hashbrowns & your choice of toast, english muffin or homemade biscuit  
/ extra egg or egg whites +2  
/ sub bagel or raisin toast +1  
/ sub fruit cup +4

### WESTERN 15

onions, ham, cheddar cheese & green peppers

### SPICY MEXICAN 15

spicy ground beef, mushrooms, tomatoes, onions & cheddar cheese

### IRISH 14

corned beef hash, green peppers, onions & American cheese

### MEAT LOVERS 18

corned beef, pastrami & brisket topped with your choice of cheese

### GREEK 16

gyro meat, spinach, feta, tomatoes & onions

### BUILD YOUR OWN OMELETTE

CHEESE\* 11  
choice of one cheese: cheddar, american, swiss, feta, provolone or pepperjack  
/ additional cheese +1 each

veggies: tomatoes, mushrooms, onions, green peppers, spinach, scallions, jalapeños, olives, salsa, black beans or sour cream +1 each

meats: bacon, ham, sausage, turkey, spicy ground beef, chili, or chicken +2 each  
gyro, roast beef, corned beef, or pastrami +4 each



# DINNER

SERVED DAILY 3PM - CLOSE

## Sandwiches

served on your choice of:

white, wheat, rye, multigrain, sourdough or brioche bun with a side of french fries  
/ sub sweet potato fries +2 / onion rings +3

### REUBEN 18

tender baked corned beef, with swiss, sauerkraut & thousand island dressing on grilled rye bread  
/ sub mahi +3

### CLUB 16

stacked high with turkey or ham, bacon, lettuce & tomato on your choice of bread  
/ hamburger, meatloaf, or grilled chicken +2  
/ roast beef, corned beef, or pastrami +3

### FRIED FISH 18

beer battered atlantic cod served on a brioche bun with home-made tartar sauce, tomato, lettuce & pickles  
/ cheese +1

### BUILD YOUR OWN BURGER 15

100% angus patty flame grilled to order served with lettuce, tomato & onion on a brioche bun with a pickle & fries  
/ add: american, cheddar, feta, pepperjack, bleu cheese, swiss or provolone +1 brie +2  
/ add: veggies, meats, and such; mushrooms, bacon, grilled onions or fried egg +2 each / avocado +3

### PHILLY OR CHICKEN CHEESESTEAK 17

choose chicken or steak philly style with peppers, onions, mushrooms, & melted provolone on a hoagie roll

### POT ROAST GRILLED CHEESE 18

slow braised seasoned beef chuck and cup of tomato basil soup served on your choice of bread with melted brie cheese & caramelized onions

### CHICAGO STYLE HOT DOG 12

vienna beef hot dog, mustard, onion, tomato, green relish, sport peppers, celery salt & pickle served on a poppyseed bun

### SPICY FRIED CHICKEN SANDWICH 18

crispy fried chicken breast served on a brioche bun with lettuce, tomato, pickle & spicy aioli

### CUBAN SANDWICH 18

roasted pork, ham & mortadella with mayo mustard & pickles served on cuban bread

## Early Bird DINNER SPECIAL

3pm-6pm  
INCLUDES SODA OR TEA  
Reduced portion size / Dine in only

ONLY  
\$18

### PICK A STARTER

CUP OF SOUP

SIDE SALAD

### PICK AN ENTRÉE

REAL DEAL TURKEY

DAD'S MEATLOAF

CHICKEN POT PIE

POT ROAST

### PICK TWO SIDES

MASHED POTATOES & GRAVY

SAUTEED VEGETABLES

FRENCH FRIES

POTATO SALAD

COLE SLAW

CORN

\*\* 20% MINIMUM GRATUITY CHARGE FOR PARTIES LARGER THAN 6 \*\*

\*Consuming raw or undercooked food may increase your risk of food borne illness. For our customers with food allergies and or sensitivities, please inform us prior to ordering. We make every commercially reasonable effort to accommodate your request. We reserve the right to refuse service to anyone.

## Appetizers

### MOZZARELLA WEDGES 9

two large breaded, deep-fried mozzarella wedges served with our savory marinara dipping sauce

### POTATO SKINS 12

four halves loaded with bacon, cheddar cheese, chives & a side of sour cream

### BRAISED BEEF RISOTTO 12

house made pot roast, mushrooms, spinach, & parmesan cheese  
*suggested wine pairing:*  
/ Gran Cru Pinot Noir 8

### AVOCADO DEVILED EGGS 10

four halves of classic deviled eggs with avocado, crispy bacon, pickled red onion, spicy aioli and micro greens

### DYNAMITE SHRIMP 14

four crispy fried jumbo shrimps tossed in Mom's special yum yum sauce  
*suggested wine pairing:*  
/ Collevento921 Sauvignon Blanc 10  
/ Albertoni Chardonnay 10

### SPICY CHICKEN SLIDERS 16

three homemade buttermilk biscuits, pimento cheese spread, coleslaw, hot honey & cornichon pickle  
*suggested wine pairing:*  
/ Mendoza Malbec 10

### JUMBO LUMP CRAB CAKE 16

One pan seared jumbo lump crab cake, sweet corn salsa & old fashioned remoulade  
*suggested wine pairing*  
/ Collevento921 Sauvignon Blanc 10

## Salads

Add: chicken breast, salmon or mahi +8  
/ shrimp +6 | marinated skirt steak +9  
/ scoop of tuna, chicken or egg salad +6

### MIXED BABY GREENS 12

cucumbers, grape tomatoes, carrots & balsamic vinaigrette

### CLASSIC CAESAR 12

romaine lettuce, parmesan cheese & toasted croutons

### GREEK SALAD 15

romaine, mixed baby greens, cucumbers, tomatoes, red onion, peppers, kalamata olives, feta cheese & greek dressing

### SOUTHWEST COBB 20

6oz grilled chicken breast, black beans, sweet corn, avocado, chopped romaine, mixed baby greens, cheddar cheese, lime tortilla threads & spicy buttermilk ranch dressing

### APPLE PECAN 19

diced grilled chicken breast, green apples, crumbled bleu cheese, dried cranberries, tomatoes, onions, candied pecans, mixed baby greens & your choice of dressing

## Sides

- southern cooked collard greens 6
- bourbon whipped sweet potatoes 6
- loaded twice baked potato 6
- mashed potatoes 6
- sweet potato fries 6
- french fries 5
- coleslaw 3
- onion rings 6
- sauteed vegetables 5



# DINNER

SERVED DAILY 3PM - CLOSE

## Classic ENTRÉES

### DAD'S MEATLOAF 17

8oz homemade loaf with mashed potatoes, sauteed vegetables & mushroom or brown gravy

### REAL DEAL TURKEY DINNER 19

all white meat sliced turkey over our homemade cornbread and sausage stuffing, mashed potatoes and turkey gravy, with sauteed vegetables and cranberry sauce

### POT ROAST 21

seared seasoned chuck roast cooked to fall apart tender in a zesty broth with herbs, boiled potatoes, carrots, and celery

### FISH N' CHIPS 18

beer battered atlantic cod, french fries, coleslaw, malt vinegar, and house made tartar sauce  
*suggested wine pairing: Impero Chardonnay 8*

### CHICKEN POT PIE 15

pulled slow roasted chicken cooked in a cream sauce with carrots, mushrooms, and peas, baked inside a golden flaky pie crust topped with sesame seeds

### CORNER BEEF AND CABBAGE 21

slow baked fork tender corned beef, served with braised cabbage, potatoes, carrots and celery drizzled with garlic butter

### FRIED CHICKEN 24

½ a seasoned chicken (breast, wing, leg, and thigh) breaded and deep fried to perfection with mashed potatoes and sweet corn

## Signature ENTRÉES

### CREOLE SPICED ATLANTIC SALMON 29

orzo pasta, sun-dried tomatoes, fresh peas, sweet corn, basil cream sauce  
*suggested wine pairing: Impero Merlot 8 or Albertoni Chardonnay 10*

### BOURBON CHICKEN 23

grilled chicken thighs smothered in a sweet and spicy bourbon sauce served over jasmine rice with shaved scallion and toasted sesame seeds  
*suggested wine pairing: Sanguine Di Giuda 10*

### PAN SEARED FLAT IRON STEAK 34

creamed spinach and artichokes, twice baked potato, red wine demi- glacé  
*suggested wine pairing: Impero Cabernet Sauvignon 8*

### SHRIMP AND GRITS 26

sautéed jumbo shrimp, simmered in a new orleans style BBQ sauce, served over creamy cheddar cheese grits with a grilled biscuit  
*suggested wine pairing: Impero Pinot Grigio 8*

### GRILLED 10-OUNCE BONE IN PORK CHOP 30

bourbon whipped sweet potatoes, southern cooked collard greens, caramelized onion sauce  
*suggested wine pairing: Mendoza Malbec 10*

### BEEF STROGANOFF 21

beef ribeye, mushrooms, and onions braised in a sour cream gravy served over egg noodles, parmesan cheese and garnished with chopped parsley  
*suggested wine pairing: Sanguine Di Giuda / producer Calatroni 10*

### JUMBO LUMP CRAB CAKE 32

two pan seared jumbo lump crab cakes, sweet corn salsa & old fashioned remoulade  
*suggested wine pairing: Collevento921 Sauvignon Blanc 10*

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