



## BRUNCH

### THE GOOD START

TWO EGGS ANY STYLE SERVED WITH APPLEWOOD BACON OR TURKEY SAUSAGE, HOME FRIES OR HASH BROWNS, AND TOAST WITH FRUIT PRESERVES. \$11.50

### EGGS BENEDICT

THE CLASSIC, POACHED EGGS, GRILLED BACK BACON, ENGLISH MUFFIN, AND HOLLANDAISE, SERVED WITH HOME FRIES OR HASH BROWNS. \$13

### CRAB BENEDICT

OUR CRAB CAKES TOPPED WITH POACHED EGGS OVER ENGLISH MUFFIN WITH FRESH GREENS, TOPPED WITH HOLLANDAISE SAUCE, AND SERVED WITH HOME FRIES OR HASH BROWNS. \$18

### SALMON BENEDICT

SMOKED SALMON, POACHED EGGS, CREAM CHEESE, ENGLISH MUFFIN, AND HOLLANDAISE, SERVED WITH HOME FRIES OR HASH BROWNS. \$18

### STEAK AND EGGS

SEASONED NEW YORK STEAK, FIRE GRILLED WITH TWO EGGS ANY STYLE, TOPPED WITH BEARNAISE SAUCE, SERVED WITH HOME FRIES OR HASH BROWNS. \$19

### SKILLET BOWL **GF**

HASH BROWNS, BACON, PEPPERS, TOMATOES, TOPPED WITH TWO EGGS AND CHEESE \$13

### FRENCH TOAST **v**

FOUR TRIANGLES OF THICK BRIOCHE BREAD, DIPPED IN OUR HOUSE VANILLA, CINNAMON EGG MIXTURE, SERVED WITH SYRUP. \$8  
– ADD BACON \$3 ADD GLAZED BANANAS AND PECANS \$5

### BELGIAN WAFFLE **v**

ONE LARGE WAFFLE TOPPED WITH WHIPPED BUTTER, MIXED FRUIT, AND MAPLE SYRUP. \$11

### BUTTERMILK PANCAKES **v**

FOUR BUTTERMILK PANCAKES SERVED WITH BUTTER AND MAPLE SYRUP. \$9  
– ADD FRUIT \$4

### CHICKEN AND WAFFLE

BELGIAN WAFFLE TOPPED WITH FRESH CHICKEN TENDERS AND SERVED WITH HOME FRIES OR HASH BROWNS. \$18

### TRADITIONAL GERMAN BREAKFAST

GOUDA, SWISS CHEESE, BLACK FOREST HAM, SALAMI, SMOKED SALMON, TOMATOES, CUCUMBERS, SERVED WITH BRÖTCHEN, AND PRESERVES. \$18  
– ADD POACHED EGG \$2

### FRUIT BOWL **GF v**

A BOWL OF MIXED FRUIT, WITH GREEK YOGURT, GRANOLA, AND HONEY. \$13

## SALADS

### HOUSE SALAD **GF v**

MIXED BABY GREENS, WITH CUCUMBERS, CARROTS, AND FRESH TOMATOES. \$11

### CAESAR SALAD **GF**

OUR HOUSE DRESSING, FRESH ROMAINE HEARTS, PARMESAN CHEESE, CROUTONS AND FRESH BACON \$12

### COBB SALAD

SHREDDED LETTUCE, BACON, TOMATO, CUCUMBER, BOILED EGG, RED ONION, AVOCADO, ROASTED CORN, AND BLUE CHEESE. \$17  
– Vegan Option - opt no egg, bacon, blue cheese

### ISLAND SALAD

STRAWBERRIES, ARUGULA, AVOCADO SPREAD AND FETA CHEESE, TOPPED WITH AN ORANGE SHALLOT VINAIGRETTE, AND HOT COCONUT SHRIMP. \$19

### GREEK VILLAGE SALAD **GF v**

FRESH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FETA CHEESE, KALAMATA OLIVES MARINATED WITH OLIVE OIL, OREGANO, GARLIC AND BALSAMIC VINEGAR. (NO LETTUCE) \$15

Add Grilled Chicken, OR Pecan Chicken \$7 Add Shrimp, Salmon OR Grouper \$10

## HOUSE FAVORITES

### AVOCADO CHICKEN SANDWICH

CHICKEN BREAST, APPLEWOOD BACON, CHEDDAR, AVOCADO SPREAD, LETTUCE, TOMATO AND OUR HOUSE SEASONED MAYO ON FOCACCIA BREAD, SERVED WITH FRIES \$16

### GRILLED SALMON FILET **GF**

FRESH SALMON FILET GRILLED, SERVED ON A BED OF RICE WITH ASPARAGUS, AND TOPPED WITH HOLLANDAISE SAUCE. \$24

### FISH AND CHIPS

TEMPURA BATTERED COD FILETS, HOUSE TARTAR SAUCE, SERVED WITH FRIES. \$18

### SAUSAGE TRIO

CHAR-GRILLED KNACKWURST, BRATWURST, AND KIELBASA SAUSAGE, SERVED ON A BED OF SAUERKRAUT, WITH SPICY MUSTARD, AND A PRETZEL ROLL. \$18

### CHICKEN SCHNITZEL

PAN-FRIED BREADED CHICKEN BREAST, TOPPED WITH A CREAMY VEGETABLE WINE SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$19

### JÄGER SCHNITZEL

PAN-FRIED BREADED PORK CUTLET, TOPPED WITH A RED WINE SAUCE, SERVED WITH GARLIC SMASHED POTATOES, AND SEASONAL VEGETABLES. \$20

### PECAN CRUSTED GROUPEL

FRESH GROUPEL FILET, ENCRUSTED IN A PECAN CRUST, TOPPED WITH A FRESH FRUIT SALSA, SERVED WITH RICE PILAF, AND SEASONAL VEGETABLES. \$23

### CAJUN SHRIMP AND GRITS

JUMBO SHRIMP, SAUSAGE, TOMATO, CREAM, BLACKENED SEASONING, AND "HOLY TRINITY", SERVED OVER CHEESE GRITS. \$22

### CITY BURGER

HOUSE GROUND BEEF BLEND, SEASONED MAYO, APPLEWOOD BACON, SAUTÉED MUSHROOMS, ONION, SWISS CHEESE, AND ONION STRAWS, SERVED WITH FRIES \$17

### THE REUBEN

HOUSE CORNED BEEF, SAUERKRAUT, SWISS CHEESE, THOUSAND ISLAND DRESSING ON THICK RYE BREAD, SERVED WITH FRIES \$16

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## SIDES

### FRENCH FRIES GF V

\$4

### EGG GF

\$2

### SMASHED AVOCADO VEGAN

\$4

### CROISSANT v

\$4

### HASHBROWNS VEGAN GF

\$4

### BISCUITS AND GRAVY v

\$8

### BACK BACON

\$4

### HOME FRIES v

\$5

### MIXED FRUIT VEGAN GF

\$6

### BACON

\$3

### TOAST v

\$2

### TURKEY SAUSAGE

\$4

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## BEVERAGES

### FILTERED COFFEE

\$2.95

### ESPRESSO

SGL2.95 DBL5.50

### CAPPUCCINO

\$4.50

– Add Whipped Cream \$1

### CAFÉ MOCHA

\$5

### CAFÉ AMERICANO

\$4

### HOT CHOCOLATE

\$2.95

– Add Whipped Cream \$1

### LATTE

\$4.50

### JUICE

\$4

– (Apple, Orange, Cranberry, Pineapple)

### SODAS

\$3.25

### ICED TEA

2.95

### TEA

\$2.95

– Select from chest

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## BRUNCH COCKTAILS

### MIMOSA

\$7

– Champagne with a choice of orange, apple, pineapple or cranberry juice

### RUM SPRITZ

\$8

– Prosecco, Soda and a choice of Don Q Rum flavor of: Cranberry Orange, Coco Pineapple, Orange Passion

### APEROL SPRITZ

\$10

– Prosecco, Aperol, Soda and a splash of Don Q Orange

### SPICY BLOODY MARY

\$12

– Stolichnaya Hot Jalapeno Vodka

### SPICY MARTINI

\$12

– Stolichnaya Hot Jalapeno Vodka, Cointreau, and a splash of orange juice

GF Gluten free V Vegetarian Vegan

NO SUBSTITUTIONS ALLOWED

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For our customers with food allergies and/or sensitivities, please inform your server prior to ordering. Our dishes are made fresh and prepared-to-order, so individual foods may encounter one another due to shared cooking and preparation areas/utensils. We cannot guarantee that cross-contact with foods containing gluten/nuts will not occur but will make every effort to avoid it.

PLEASE TAKE NOTE OF THE FOLLOWING CHARGES: \*\*\*Gratuuity of 20% to all parties of seven or more. \*\*\*Split plate charge of \$5.

\*\*\*We prefer Cash, 3% surcharge on credit card payments, WE DO NOT MAKE ANY MONEY ON THIS FEE, IT IS A BANK FEE\*\*\*