

BRUNCH

French Toast - \$13  
sourdough, thick cut bacon, maple syrup, fresh whipped cream & fruit garnish

Lox Plate - \$14  
sourdough, thick cut bacon, maple syrup, fresh whipped cream & fruit garnish

☒ Corned Beef Hash - \$14  
slow roasted corned beef brisket hashed with skillet potatoes, onion & peppers, served with 2 scrambled eggs, rye toast

☒ Shrimp & Grits - \$17  
cajun prawns, chorizo sausage, creamy grits, onions, peppers

☒ Classic Plate - \$12  
2 scrambled eggs, thick cut bacon, home fries or creamy grits, toast or biscuit

Biscuit & Gravy - \$8  
Fresh biscuit, sausage gravy & 2 scrambled eggs

Quiche du Jour - \$12  
on puff pastry crust, salad garnish, choice of creamy grits or skillet potatoes

ADDITIONAL SIDES

Skillet Potatoes or Grits - \$3  
Side Bacon - \$2  
Side Corned Beef Hash - \$7  
1 Egg - \$1.50  
Toast or Biscuit - \$2  
Fries or Onion Rings - \$4

LUNCHIER

☒ SALADS

salads available as a small or entree portion  
Additions - grilled chicken - \$5, shrimp - \$7,

Caesar - \$6/\$11  
crisp romaine, parmigiano, housemade croutons

Garden Salad - \$5/\$10  
seasonal greens, tomato, onion, cucumber & carrot  
Housemade dressings: caesar, ranch, balsamic vinaigrette, 1,000 isle, bleu cheese Extra dressing .75

☒ \*Shrimp Cocktail - \$15

bloody mary accouterments: olives, pickled okra, lemon

Fish & Chips - \$12  
beer battered white fish, fries, tartar, lemon

☒ Chicken Caesar Wrap - \$12

grilled chicken, romaine and parmigiano tossed in caesar dressing, wrapped in tortilla

☒ The Golf Club - \$13

shaved ham, turkey, bacon, lettuce, tomato, mayo, pesto olive oil, toasted sourdough

Please tell your Server if you have any allergies or food aversions, our kitchen likes to get creative!

☒ May not be served Gluten Free, substitutions available. (Please ask your server to note it)  
Add - 1