

LARGE PLATES

BISCUITS AND GRAVY ❖◇ \$12

FROM-SCRATCH BISCUITS WITH BECHAMEL SAUCE AND SAUSAGE

VEGGIE FRITTATA ❖ \$14

SPINACH, TOMATOES, ONIONS, MUSHROOMS, GARLIC AND CREAMY CHEESE SAUCE

FRENCH TOAST ❖◇ \$15

CANDIED PECANS, SLICED BANANA, BOURBON CARAMEL SAUCE, POWDERED SUGAR
SERVED WITH TWO SLICES OF BACON

CHICKEN AND FUNNEL CAKE ❖◇ \$17

BONELESS CHICKEN THIGHS BATTERED IN OUR SEASONED FLOUR
SERVED WITH A FUNNEL CAKE, CITRUS HONEY AND POWDERED SUGAR
CHOICE OF STRAWBERRY, BLUEBERRY, SOUR CHERRY OR RASPBERRY SAUCE

TARTARE AND FRIES ❖◇ \$18

ROUGHLY CHOPPED BEEF TENDERLOIN WITH CAPERS,
DIJON MUSTARD, SERRANO CHILIS, SHAVED PARMESAN AND A SINGLE FRESH ORGANIC
FREE-RANGE EGG YOLK SERVED WITH OUR HOUSE-MADE FRIES

HANGOVER HASH ❖ \$19

BRASSTOWN SHORT RIB, CHARRED TOMATO SALSA, DICED POTATOES, ONIONS,
RED PEPPERS, SCALLIONS AND CHEDDAR CHEESE

LOBSTER MAC AND CHEESE ❖◇ \$20

HALF OF A PETITE MAINE LOBSTER. DICED AND TOSSED IN LOBSTER MORNAY SAUCE
TOPPED WITH PARMESAN CHEESE

STEAK AND SCRAMBLE ❖◇ \$20

BLACK ANGUS CULOTTE CUT
SERVED WITH SCRAMBLED EGGS AND BREAKFAST HASH
ADD \$2 FOR THREE EGGS YOUR WAY INSTEAD OF SCRAMBLE

❖DAIRY ◇GLUTEN ◆RAW/UNDERCOOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ALTERATIONS TO THE MENU MAY HAVE AN ADDITIONAL FEE
20% GRATUITY ADDED TO THE BILL FOR GROUPS OF 6 GUESTS OR MORE