



## Breakfast and Brunch Menu

### **Pancakes**

Classic Buttermilk Pancakes with fresh berries  
Blueberry Pancakes with blueberry compote  
Pancake Flavors (Red Velvet, Sweet Potato, Strawberry Banana, Cheesecake)

### **French Toast**

Choice of brioche or Texas toast  
Maple French Toast with powdered sugar  
Almond Crusted French Toast  
Bananas Foster French Toast with whip cream and cognac caramel sauce

### **Waffles**

Belgian Waffles  
Blue Berry Waffles  
Red Velvet Waffles with cream cheese icing and chocolate shavings

### **Choice of Meat**

Bacon (Turkey, Beef, or Pork)  
Sausage Links (Turkey or Pork)  
Canadian Bacon  
Smoked Sausage  
Crab Cakes

### **Eggs**

Scrambled Farm Fresh Eggs (cheese optional)  
Hueva Rancheros – Scrambled Eggs cooked with salsa and topped with sour cream and Mexican cheese  
Mini Vegetable Egg Frittatas  
Omelets to Order with choice of toppings

### **Entrees**

Classic Fried Chicken & Waffles (choice of Belgium or red velvet waffle)  
Jerk Chicken & Sweet Potato Waffles with mango relish & pineapple infused syrup  
Southern Fried Fish or Cajun Catfish with creamy cheese grits  
Jumbo Shrimp and Grits with Creole tomato sauce or Old Bay Crab Cakes and Grits with spicy tomato cream sauce  
Fried or Broiled Lobster & Grits with lobster cream sauce  
West Indian Oxtail Hash  
Braised oxtail, caramelized onions, potatoes, two fried eggs, horseradish sour cream, cheddar cheese, and cornbread  
Big Poppa Steak  
Pan Seared T-bone Steak glazed with red wine & Welch's grape reduction sauce and cheddar cheese eggs

### **Sandwiches & Things**

Bacon and Egg English Muffins  
Sausage and Egg Wraps, Fresh Tomato Salsa & Cheddar Cheese  
Mexican Breakfast Tacos with spicy sausage, scrambled eggs, fresh salsa, cilantro and sour cream

### **Sides & Things**

Homemade Biscuits with Honey Butter  
Assorted Bagels and Muffins  
Smothered Jalapeno Hash Browns  
Rosemary Red Potatoes or Classic Homefries  
Southern Grits  
Grilled Pineapple Romaine Caesar Salad with cornbread croutons & Citrus Caesar dressing  
Mixed Green Salad with balsamic dressing  
Fresh Seasonal Fruit Platter