



Breakfast Favorites

Chicken & Waffles – crispy fried chicken on a crisp cheddar bacon waffle with a louisiana honey hot sauce - 13

Country Ham & Eggs* – grilled bone-in ham steak, choice of potato and two eggs any style - 11.5

Country Fried Chicken or Steak* – choice of chicken or steak double breaded and fried with our rich country gravy served with two eggs any style and choice of potatoes – 11

Prime Rib Hash* – slow roasted rosemary crusted prime rib tossed with harvest hash potatoes, topped with two eggs, served with a buttermilk biscuit and housemade preserves – 11.5

Crab Cake Benedict* – pan seared lump crab cakes on a fresh baked buttermilk biscuit, mixed greens, two eggs and cajun hollandaise - 13

Apple Chicken Sausage Benedict* – house made apple chicken sausage on thick cut pain french bread, scrambled eggs and drizzled with cajun hollandaise sauce - 9.5

Biscuits & Gravy* – fresh baked buttermilk biscuits and two farm fresh eggs smothered in a rich creamy sausage gravy - 7.5

Steak & Eggs* – grilled hand carved 8 oz usda choice Sirlion steak with two eggs and your choice of potatoes - 12.5

Sweet Tea Pork Chop* – 12 oz bone-in center cut pork chop marinated in sweet tea, seared in peach bourbon sauce and served with two eggs and creamy grits - 11.5

Breakfast Bread Basket – a selection of our amazing breads with sweet cream butter and your choice of our fresh housemade preserves - 6.5

Croissant Sandwich* – fluffy scrambled eggs, ham, sausage and bacon covered in melted cheddar cheese stuffed inside a fresh baked croissant - 8

Seasonal Fresh Fruit Plate - 7

Breakfast Favorites

Pancakes

Blueberry Pancakes – three fluffy pancakes loaded with sweet blueberries and smothered with a blueberry compote and Chantilly cream - 9.5

Bananas Foster Pancake – caramelized bananas in a large baked pancake covered in caramelized banana brown sugar rum sauce with chantilly cream - 9.5

Traditional Pancakes – three fluffy pancakes served with sweet cream butter and maple syrup - 8.5

Pulled Pork Pancakes – four fluffy pancakes stuffed with apple wood smoked bacon and sweet corn and layered with succulent pulled pork shoulder, and drizzled with jack daniel's maple syrup - 10.5

Waffles

Belgium Waffle with Fruit & Chantilly Cream – your choice of fruit - 9

Cheddar Bacon Waffle – apple wood smoked bacon and aged cheddar cheese in a light crispy waffle covered in whiskey bacon jam and served with sweet cream butter - 9.5

Apple Cinnamon – a light crispy waffle covered in a warm apple spiced compote with a dollop chantilly cream - 9

French Toast

Southern Pecan French Toast – three slices of thick cut pain french bread dipped in our sinful cinnamon egg custard, griddled and covered in toasted pecans with caramel sauce - 9

Peach Bourbon French Toast – fresh baked challah bread dipped in our sinful cinnamon egg custard, griddled, covered in a caramelized peach sauce and fresh chantilly cream - 9.5

Raspberry Swirl French Toast – two thick cut slices of fresh raspberry swirl bread dipped in our sinful cinnamon egg custard and griddled with chantilly cream and fresh raspberry preserves – 9.5

Pancakes, Waffles & French Toast

B.Y.O.B. Combo

Build Your Own Breakfast* – along with two eggs any style, choose 1 from each group - 12

traditional pancakes
blueberry pancakes
belgium waffle
apple cinnamon waffle
southern pecan french toast
raspberry swirl french toast
white, wheat, or sourdough toast

bacon
sausage
ham

hash browns
country potato
seasoned crispy potato
harvest hash potato
stoneground cheddar grits

Scrambowls or Omelets ... your choice

Ham, Spinach, Cheese – caramelized picnic ham, sautéed spinach and cheese with crispy potatoes and a buttermilk biscuit - 9

Denver - chunks of smoked picnic ham, diced onion and peppers with crispy potatoes and a buttermilk biscuit - 9

Three Meat – apple wood smoked bacon, smoked picnic ham, pork sausage and aged cheddar cheese served with crispy potatoes and a buttermilk biscuit – 9.5

Southern – smoked andouille sausage, bell pepper, onion, garlic and shredded cheese served with crispy potatoes and a buttermilk biscuit – 9.5

Not Just for Breakfast

The Ultimate PB&J with Milk – peanut butter, your choice of our house made preserves and sliced banana on our fresh made raspberry swirl bread dunked in our sinful cinnamon egg custard, griddled and served with a cold glass of milk!!! - 10.5

More Breakfast

Appetizers

Chicken Wings – crispy fried chicken wings tossed in frank's red hot sauce - 8.5

Southern Style Sushi – andouille sausage, pepperjack cheese, sliced jalapeños, and cajun rice wrapped with smoked brisket drizzled with carolina bbq sauce – 9.5

Triple Play Sliders – three sliders; a fried green tomato & bacon slider, an angus beef & apple wood smoked bacon slider with cheddar cheese and a crispy southern fried chicken tender slider - 9

Fried Green Tomatoes – tart green tomatoes breaded and fried golden brown with a louisiana honey hot sauce - 7

Fried Okra – crisp fried fresh okra with a chipotle ranch - 6

Fried Pickle Chips – crisp fried dill pickle chips with a chipotle ranch - 6

Fried Deviled Eggs – four breaded deviled eggs served with chipotle ranch - 6

Southern Chicken Tenders – four country fried chicken tenders with chipotle ranch dipping sauce – 7.5

Bacon & Cheddar Tots – crispy fried pillows of mashed & shredded potato, apple wood smoked bacon, shredded cheddar cheese and served with chipotle ranch – 6.5

Prime Rib Sliders – shaved rosemary encrusted prime rib slathered with creamy horseradish, on three baked mini challah buns and served with au jus sauce – 9.5

Wreckless Sunday Brunch – a loaded bloody mary in a 23 oz. pilsner glass with a chicken & waffle, fried green tomato bacon slider, pickle spear, jumbo shrimp, olives and a hard boiled egg. accompanied with an 8 oz. beer - 15.5

Soups

cup - 4 | sourdough breadbowl - 5 | bottomless kettle - 9

Soup of the Day

Sides

Cajun Mac & Cheese – rich & creamy cajun cheddar cheese sauce – 3.5

Brussel Sprouts – sautéed with bacon & pearl onions – 3.5

Baked Potato – baked till tender & fluffy - 3

Griddled Mashed – Yukon gold potatoes, cream & butter seasoned to perfection - 2.5

French Fries – crispy fried potatoes & lightly seasoned – 2.5

Cajun Rice – savory & spicy rice pilaf - 3

Grilled Corn on the Cob – sweet corn on the cob grilled & brushed with butter - 2

Broccoli & Cauliflower Gratin – tender florets in a rich cream sauce – 3.5

Green Beans – sautéed with garlic & butter - 3

Cheddar Gritts – creamy & cheesy – 2.5

Corn Fritters – needs no explanation, just awesome - \$4

Side Salad – crisp mixed greens, cherry tomatoes, croutons, black olives, red onion & cucumber slices, served with choice of dressing – 4

Beverages

Coffee or Hot Tea - 1.95

2% Milk - 2.75

Iced Tea - 2.25

Juice - small 2.50 - large 2.95

Soft Drinks - 2.25

orange, grapefruit, cranberry or tomato

Hot Chocolate - 2.50

Appetizers, Soups, Sides & Beverages

Salads

Chicken Caesar – your choice of grilled or blackened chicken breast on a bed of crisp romaine lettuce, shaved parmesan, croutons and our creamy housemade caesar dressing – 8.5

Apple Chicken Salad – diced delicious apples, toasted pecans, diced celery, raisins with chopped butter lettuce tossed in a golden italian dressing - 8.5

Turkey Cobb Salad – slow roasted turkey breast, apple wood smoked bacon, avocado, crumbled egg, crumbled blue cheese, sliced olives and diced tomato on a bed of mixed crisp lettuce served with our own housemade blue cheese dressing- 9.5

Chopped BLT – chopped apple wood smoked bacon, crumbled blue cheese, yellow and red pear tomatoes chopped with romaine and iceberg lettuce and served with your choice of dressing - 8

Burgers

served with your choice of fries or coleslaw

Mashed Potato Burger* – griddled mashed potatoes on a angus choice beef pattie with apple wood smoked bacon, baby mixed greens, tomato, red onion, and pickle all on a griddled challah burger bun – 11.5

Bacon Blue Cheeseburger* – 8 oz angus choice beef burger with crumbled blue cheese and apple wood smoked bacon seared into the patty with our red onion marmalade on a griddled pretzel bun – 11.5

Mushroom Swiss* – half pound angus beef & mushroom burger griddled to perfection and covered with melting swiss cheese -11

BBQ Brisket Burger* – chopped smoked brisket and angus ground beef mixed together with cheddar cheese, smoked bacon, crispy fried onion hay and bbq sauce on our fresh baked challah bun – 11

Papa Georgio* – a half pound angus burger mixed with parmesan cheese and garlic covered in provolone cheese and caramelized roasted tomatoes on a garlic buttered griddled challah bun served with parmesan fries – 9.5

Which Came First??* – ground chicken mixed with smoked bacon topped with a fried eggs, lettuce, tomato and red onion on our griddled challah bun – 10

B.F. Burger* – 8oz angus beef burger with lettuce, tomato, red onion and pickle on a griddled challah bun – 10

Sandwiches

served with your choice of fries or coleslaw

Cajun Chicken Rubin – seared blackened chicken breast on our fresh baked challah bun with gruyere swiss cheese and cole slaw - 9

Twisted Turkey Club – sliced slow roasted turkey breast with smoked apple wood bacon, avocado, butter lettuce, tomato and smoked gouda cheese on a griddled ciabatta roll – 10.5

Fried Green Tomato B.L.T. – thick cut apple wood smoked bacon, breaded fried green tomatoes and delicate butter lettuce on a griddled challah bun with chipotle mayo - 9

Loaded Ham & Cheese – shaved picnic ham, apple wood smoked bacon, melted cheddar & pepper jack cheese with our signature chipotle mayo on a fresh baked onion ciabatta roll - 9.5

Blue Max – shaved picnic ham, sliced slow roasted turkey, apple wood smoked bacon, sliced tomato, blue cheese dressing and melted swiss cheese on toasted rye bread – 8.5

Pulled Pork – dry rubbed pork shoulder slow roasted till tender and juicy, pulled and served on a toasted challah bun with coleslaw and carolina bbq sauce – 9.5

Chicken Champion – a tender breaded chicken breast pan seared with apple wood smoked bacon, crisp lettuce, sliced tomato and thin sliced red onion with chipotle mayo on a grilled pretzel bun - 9.5

Smoked Brisket – slow smoked brisket piled high on our fresh ciabatta roll with cole slaw, whiskey bacon jam and a carolina dippin' sauce – 10.5

Prime Wa Cheezie – shaved rosemary encrusted prime rib with melted gruyere swiss cheese, creamy horseradish sauce and grilled onions on a warm onion ciabatta roll served with au jus sauce – 11.5

Salads, Burgers & Sandwiches

Entrees

Southern Fried Chicken – crispy southern fried chicken with our griddled mashed potatoes and country gravy - 13.5

Sweet Tea Pork Chop* – bone-in center cut pork chop seared in peach bourbon sauce served on creamy cheddar grits and sautéed brussel sprouts with apple wood smoked bacon, caramelized pearl onions - 14

Blackened Catfish & Corn Fritters – farm raised blackened catfish sautéed and served on a bed of cajun rice with etouffee sauce and corn fritters – 10.5

Country Fried Steak or Chicken – choice of chicken or steak double breaded and fried and smothered with our rich country gravy served with griddle mashed potato and your choice of vegetable - 11.5

Shrimp & Grits – jumbo shrimp sautéed with diced apple wood smoked bacon, mushrooms and green onions over organic stone ground grits with aged cheddar cheese - 13.5

Bacon Meatloaf – our own special recipe made with fresh ground chuck, sautéed onions and wrapped in applewood smoked bacon served on a buttermilk biscuit, garlic mashed potatoes and smothered in a savory mushroom glaze - 10

Shrimp & Sausage Jambalaya – a traditional southern rice dish with plump blackened shrimp, andouille sausage and creole spices - 13.5

Cajun Mac & Cheese – smoked andouille sausage, diced peppers, onions and garlic in a rich creamy cheddar cheese sauce tossed with penne pasta - 10.5

Smoked 4 Cheese Mac & Cheese – A Family special recipe made with a smoked four cheese cream sauce and baked shredded chicken breast over penne pasta topped with Applewood smoked bacon and shredded parmesan – 12.5

Smoked Brisket – hand carved dry rubbed slow smoked brisket, crisp apple slaw, ranchero beans and corn fritters served with a side of our carolina bbq sauce – 12.5

Twisted Turkey Dinner – hand carved slow roasted turkey on griddled mash potatoes, served with a sage stuffing waffle and cranberry orange compote with house made gravy - 10.5

Honey Glazed Salmon – pan seared honey marinated salmon, griddled mashed potatoes, apple slaw and drizzled with a sticky honey sauce - 17

Cowboy Ribeye* - a sixteen ounce angus choice ribeye seasoned and grill to perfection with ranchero beans your choice of potato and grilled corn on the cob - 25

Filet Mignon* – a tender ten ounce hand cut filet grilled to perfection and served with your choice of potato and vegetable - 24.5

Country Pot Roast – beef chuck in a rich broth with carrot, celery and onions slow braised till fork tender and served with creamy cheddar grits - 14.5

Fettuccine Alfredo – a decadent parmesan cream sauce over fettuccine pasta - 10
add blacken chicken – 13.5
add blacken shrimp – 17

Smoked Baby Back Ribs – dry rubbed smoked rack of baby back ribs with ranchero beans, grilled corn on the cob and corn fritters
half rack - 14.5
full rack - 20

Rosemary Crusted Prime Rib – 12 oz. slow roasted rosemary crusted prime rib served with baked potato and your choice of vegetable, au jus and horseradish sauce - 18.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Entrees