

The Chef's Table

Lunch

10 : 30 - 3 : 00

Small Plates

Pimento Cheese Dip w/toast	\$6	Mahi Bowl	\$8
Potato Fritters w/Remoulade	\$6	Curry Chicken Bowl	\$7
Avocado Salad w/chips	\$6		

Salads

Cobb - romaine, tomatoes, green onions, eggs, bacon, avocado, smoked gouda, honey vinaigrette \$8

Seasonal Spinach - fresh strawberries, feta, pumpkin seeds, basil vinaigrette \$6.5

Caesar - romaine, asiago, housemade croutons, caesar dressing \$6

Chopped "Wedge" - romaine, tomatoes, onions, bleu cheese crumbles, balsamic glaze, candied walnuts, bleu cheese dressing \$7

Salad Add-ons

Sliced Chicken	\$3	Shrimp	\$5	Salmon	\$6
Grilled Chicken Breast	\$4.5	Beef Tips	\$6	Crab Cake	\$3.5

Dressing options

Honey Vin, Balsamic Pear, Basil Vin, Citrus Vin, Buttermilk, Honey Dijon, Caesar, Bleu Cheese

Entrées Includes your choice of two sides

Chicken Breast - garlic & dill brined, chargrilled \$9.5

Boneless Porkchop - soy & ginger brined, chargrilled \$9

Beef Tips - balsamic marinated, chargrilled \$11

Salmon - pan seared, dijon glazed \$11.5

Crab Cakes - Maryland style, pan seared w/remoulade \$12

Cauliflower Steak - curried, pan seared \$10

Shrimp Tacos - grilled shrimp w/cabbage, tomatoes, green onions & remoulade \$11

Side Platter - your choice of three \$7 four \$9.5

Sandwiches Includes your choice of one side. Served on a bun or housemade focaccia

Grilled Chicken - w/lettuce, tomato, onion \$8

Fried Chicken - w/lettuce, tomato, onion \$8

Angus Cheeseburger - w/lettuce, tomato, onion & choice of cheese \$9

Oven Roasted Turkey - w/lettuce, tomato, remoulade & choice of cheese \$7.5

Fried Bologna - on white bread w/American cheese, pickles, mustard \$6

A la carte Sides \$2.5

Brussels Sprouts	Quinoa Salad	Saffron Whipped Potatoes
French Green Beans	Dijon Cole Slaw	Shoestring Fries
Roasted Butternut Squash	Pesto Orzo	Housemade Chips
Mac and Cheese	Side Salad (\$3.5)	

Please inform your server of any dietary needs, to help us accommodate you as best as possible.

Consuming raw or undercooked meats, poultry, seafood, or eggs, may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

The Chef's Table

Breakfast

7:00 - 3:00

House Specialties*

- Scrambler - three eggs soft scrambled, your choice of one meat, one cheese, one herb & two veggies \$7
Breakfast Pizza - sausage gravy, scrambled eggs, your choice of one meat, one cheese & two veggies \$6.5
Omelette - two eggs w/your choice of add-ins (limit three) \$5
Breakfast Burrito - two eggs, w/your choice of one meat & one cheese \$6
Belgian Waffle- housemade waffle with your choice of berries & cream, or Nutella \$6
French Toast - sourdough in maple cinnamon batter w/syrup and powdered sugar \$5

Sandwiches* Includes your choice of berries, grits, hashbrowns, or yogurt

- Eggs Benedict - toasted english muffin, canadian bacon, two poached eggs, hollandaise, chives \$8 substitute crab cakes \$4
Ham and Egg - American cheese and apple butter \$7
Sausage and Egg - goat cheese and blackberry jam \$7
Build Your Own - your choice of bread, two eggs, one meat & one cheese \$7.5

A la Carte

Two Eggs	\$2	Avocado Toast	\$4
Bacon	\$3	Pancakes	\$4
Sausage	\$3	Biscuit w/Gravy	\$2.5
Berries	\$3	Grits w/Add-in	\$2.5
Granola	\$2.5	Biscuit or English Muffin	\$1
Vanilla Yogurt	\$2	Toast (2)	\$1.5
Hashbrowns	\$2.5	Gluten Free Toast	\$2.5

Add-ins

- Meats: ham, bacon, sausage, chicken sausage, spicy smoked sausage \$1
Cheeses: American, smoked gouda, cheddar, asiago, pepper jack, goat, feta, bleu, herby garlic spread \$1
Veggies: avocado, sun dried tomatoes, roasted red peppers \$1
tomatoes, onions, bell peppers, mushrooms, spinach, green onions \$0.5
Herbs: chives, basil, cilantro, dill, parsley \$0.5
Spreads: salsa, sour cream, remoulade, \$0.5 apple butter \$1

*Additional add-ins extra. Substitute egg whites and/or gluten-free bread available for additional charge.

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