

The Chef's Table

Lunch

10 : 30 - 2 : 30

Small Plates

Pimento Cheese Dip w/toast	\$6	Curry Chicken Rice Bowl	\$8
Chips w/Buttermilk Dressing	\$5	Avocado Salad w/chips	\$6

Salads

Cobb - romaine, tomatoes, green onions, egg, bacon, avocado, smoked gouda, honey vinaigrette \$8.5

Seasonal Spinach - fresh blueberries, goat cheese crumbles, pumpkin seeds, sweet onion vinaigrette \$7

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

Chopped "Wedge" - romaine, tomato, red onions, bleu cheese crumbles, balsamic reduction, candied walnuts, bleu cheese dressing \$8

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, Sweet Onion, Buttermilk, Honey Dijon, Caesar, Bleu Cheese

Entrées Includes your choice of two sides

Chicken Breast - garlic & dill brined, chargrilled \$10

Boneless Porkchop - soy & ginger brined, chargrilled \$9.5

Beef Tips - balsamic marinated, chargrilled \$12

Salmon - pan seared, dijon glazed \$12

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

Shrimp Tacos - shrimp w/cabbage, tomatoes, green onions & remoulade \$11.5

Sea Scallops - simply seasoned, pan seared, served with lemon \$14

Stuffed Roasted Tomato - goat cheese, red pepper, green onion, balsamic reduction \$11

Sides Platter - your choice of three \$8 four \$10.5

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

Chicken - grilled or fried - w/lettuce, tomato & onion \$8 add cheese \$1

Angus Cheeseburger - w/lettuce, tomato, onion, pickle & choice of cheese \$9.5

Pimento Cheese - on house focaccia w/sweet pickles, lettuce & tomato \$8

Fried Bologna - on white bread w/American cheese, pickle & mustard \$6.5

Steak - w/crispy onion strings, horseradish & cheddar \$8.5

A la carte Sides \$3

Brussels Sprouts	Quinoa Salad	Jalapeno Creamed Corn
French Green Beans	Dijon Cole Slaw	Shoestring Fries
Summer Vegetable Medley	Pesto Orzo	Housemade Chips
Roasted Sweet Potatoes	Caesar Salad	Macaroni & Cheese
Basmati Rice	Seasonal Spinach Salad	Crispy Onion Strings

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 - 2:30

House Specialties*

- Scrambler - three eggs soft scrambled, your choice of one meat, one cheese, one herb & two veggies \$7.5
- Breakfast Pizza - sausage gravy, scrambled eggs, your choice of one meat, one cheese & two veggies \$7
- Omelette - two eggs w/your choice of add-ins (limit three) \$5.5
- Breakfast Quesadilla - filled with scrambled eggs, your choice of one meat & one cheese, includes sour cream and salsa \$6.5 additional add-ins available
- Belgian Waffle- housemade buttermilk waffle w/berries & cream or syrup \$6
- French Toast - sourdough in maple cinnamon batter w/syrup and powdered sugar \$6
- The Chef's Waffle - jalapeno corn waffle topped w/sausage gravy, two sunny side up eggs, smoked gouda, green onions & maple syrup \$9
- Avocado Toast - sourdough w/avocado, tomato, onion & radish \$4.5

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

- Eggs Benedict - toasted english muffin, canadian bacon, two poached eggs, hollandaise, chives \$9 substitute crab cakes \$4.5
- Ham and Egg - American cheese & apple butter \$7.5
- Sausage and Egg - goat cheese & blackberry jam \$7.5
- Build Your Own - your choice of bread, two eggs, one meat & one cheese \$8

A la Carte

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