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 $7.5
Omelette - two eggs w/your choice of add-ins (limit three) $6
Breakfast Quesadilla - filled with scrambled eggs, your choice of one meat & one cheese, includes sour cream and salsa $7
Belgian Waffle- housemade buttermilk waffle w/berries & cream or syrup $6
French Toast - sourdough in maple cinnamon batter w/syrup and powdered sugar $6.5
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
Breakfast Nachos - housemade tortilla chips, smoked gouda, bacon, sausage, green onion, two over easy eggs, avocado salad, sour cream & salsa $8.5
Meatloaf & Eggs - hashbrowns topped w/meatloaf, two over easy eggs, avocado, green onion & spicy meatloaf sauce $9.5

**Sandwiches** includes your choice of berries, grits, hashbrowns, or vanilla yogurt
Eggs Benedict - toasted english muffin, canadian bacon, two poached eggs, hollandaise, chives $9.5 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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Eggs</td>
<td>$2.5</td>
</tr>
<tr>
<td>Bacon (3)</td>
<td>$3.5</td>
</tr>
<tr>
<td>Benton’s Bacon (3)</td>
<td>$5</td>
</tr>
<tr>
<td>Sausage (2)</td>
<td>$3</td>
</tr>
<tr>
<td>Hashbrowns</td>
<td>$2.5</td>
</tr>
<tr>
<td>Biscuit w/Gravy</td>
<td>$3</td>
</tr>
<tr>
<td>Grits w/Add-in</td>
<td>$2.5</td>
</tr>
<tr>
<td>Vanilla Yogurt</td>
<td>$2.5</td>
</tr>
<tr>
<td>Berries</td>
<td>$3</td>
</tr>
<tr>
<td>Granola</td>
<td>$2.5</td>
</tr>
<tr>
<td>Biscuit</td>
<td>$1</td>
</tr>
<tr>
<td>English Muffin</td>
<td>$1</td>
</tr>
<tr>
<td>GF Toast</td>
<td>$2.5</td>
</tr>
<tr>
<td>Toast (2)</td>
<td>$1.5</td>
</tr>
<tr>
<td>Pancakes (3)</td>
<td>$4</td>
</tr>
</tbody>
</table>

**Add-ins**
Meats: ham, bacon, sausage, chicken sausage, spicy smoked sausage $1
Cheeses: American, smoked gouda, cheddar, asiago, pepper jack, goat, feta, bleu, garlic/herb 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, horseradish $0.5 apple butter $1

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

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

Lunch
10:30 - 2:30

Small Plates
- Pimento Cheese Dip w/toast $6
- Brussels Sprouts plate $5
- Tortilla Chips & Dips plate (salsa, remoulade, buttermilk) $6
- Curry Chicken Rice Bowl $8.5
- Avocado Salad w/chips $7

Salads
- Cobb - romaine, tomatoes, green onions, egg, bacon, avocado, smoked gouda, honey vinaigrette $8.5
- Seasonal Spinach - blueberries, goat cheese, pumpkin seeds, balsamic pear $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 $3.5
- Grilled Chicken Breast $5
- Shrimp $6
- Beef Tips $7
- Crab Cake $3.5

Dressing options
- Honey Vin, Balsamic Pear, Basil Vin, Buttermilk, Honey Dijon, Caesar, Bleu Cheese

Entrées
- Includes your choice of two sides
  - Chicken Breast - garlic & dill brined, chargrilled $10.5
  - Boneless Porkchop - soy & ginger brined, chargrilled $9.5
  - Beef Tips - soy, brown sugar and garlic marinated, chargrilled $13
  - Meatloaf - housemade w/beef and pork, topped w/house sauce $12
  - Salmon - pan seared, honey dijon glazed $13
  - 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 $15
  - Sides Platter - your choice of three $8 four $10.5

Sandwiches
- Includes one side. Served on a local brioche bun or housemade focaccia
  - Chicken - grilled or fried w/lettuce, tomato & onion $8.5 add cheese $1
  - Angus Cheeseburger - w/lettuce, tomato, onion, pickle & choice of cheese $10
  - Pimento Cheese - grilled or toasted w/sweet pickles & tomato $8.5
  - Fried Bologna - on white bread w/American cheese, pickle & mustard $6.5
  - Steak - w/crispy onion strings, horseradish & cheddar $9

A la carte Sides $3
- Brussels Sprouts
- French Green Beans
- Honey Sriracha Cauliflower
- Roasted Sweet Potatoes
- Basmati Rice
- Quinoa Salad
- Dijon Cole Slaw
- Pesto Orzo
- Side Caesar
- Side Spinach Salad
- Jalapeno Creamed Corn
- Shoestring Fries
- Macaroni & Cheese
- Crispy Onion Strings
- Bleu Cheese Mashed Potatoes

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