

# BREAKFAST

7:00 - 2:30

## HOUSE SPECIALTIES\*

<b>Scrambler</b>	\$8
Three Eggs Soft Scrambled, Your Choice of One Meat, One Cheese, One Herb, and Two Veggies	
<b>Breakfast Pizza</b>	\$8.5
Sausage Gravy, Scrambled Eggs, Your Choice of One Meat, One Cheese, and Two Veggies	
<b>Omelette</b>	\$7
Two Eggs with Your Choice of Add-Ins (limit 3)	
<b>Breakfast Quesadilla</b>	\$8
Scrambled Eggs, Choice of One Meat, One Cheese with Sour Cream and Housemade Salsa	
<b>Belgian Waffle</b>	\$7
Housemade Buttermilk Waffle with Berries and Cream OR Syrup	
<b>French Toast</b>	\$7.5
Thick Cut Old Mill Sourdough in Maple Cinnamon Batter with Syrup and Powdered Sugar	
<b>The Chef's Waffle</b>	\$9.5
Jalapeno Corn Waffle with Sausage Gravy, Two Sunny Side Up Eggs, Smoked Gouda, Green Onions and Maple Syrup	
<b>Avocado Toast</b>	\$5.5
Old Mill Sourdough with Avocado, Tomato, Onion and Radish	
ADD AN EGG .....	\$1.5
<b>Breakfast Nachos</b>	\$8.5
Housemade Tortilla Chips, Smoked Gouda, Bacon, Sausage, Green Onion, Two Over Easy Eggs, Avocado Salad, Sour Cream and Salsa	
<b>Meatloaf &amp; Eggs</b>	\$10
Hashbrowns Topped with Meatloaf, Two Over Easy Eggs, Avocado, Green Onion and Spicy Sauce	
 <b>Breakfast Poblano</b>	\$8
Pico de Gallo, Goat Cheese, Two Over Easy Eggs and Spicy Sauce	

## SANDWICHES\*

Choice of Old Mill Bread, Biscuit or English Muffin with Berries, Grits, Hashbrowns, or Vanilla Yogurt

<b>Eggs Benedict</b>	\$10
Toasted English Muffin, Canadian Bacon, Two Poached Eggs, Hollandaise, Chives	
SUBSTITUTE CRAB CAKES .....	\$5
<b>Ham and Egg</b>	\$8
American Cheese and Apple Butter	
<b>Sausage and Egg</b>	\$8
Goat Cheese and Blackberry Jam	
<b>Build Your Own</b>	\$8.5
Your Choice of Bread, Two Eggs, One Meat and One Cheese	

 **New Menu Item**

\* 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.

## A LA CARTE SIDES

Two Eggs	\$2.5
Bacon (3)	\$3.5
Benton's Bacon (3)	\$5
Sausage Patties (2)	\$3
Hashbrowns	\$3
Biscuit with Gravy	\$3.5
Grits with Add-In	\$2.5
Vanilla Yogurt	\$2.5
Berries	\$3.5
Granola	\$2.5
Biscuit	\$1
English Muffin	\$1
Gluten Free Toast	\$2.5
Old Mill Toast (2)	\$1.5
Pancakes (3)	\$5

## ADD-INS

### Meats:

\$1.5	Ham	Sausage	Spicy Smoked Sausage
	Bacon	Chicken Sausage	

### Cheeses:

\$1	American	Asiago	Feta
	Smoked Gouda	Pepper Jack	Bleu
	Cheddar	Goat	Garlic/Herb Spread

### Veggies:

\$0.5	Tomatoes	Bell Peppers	Spinach
	Onions	Mushrooms	Green Onions

\$1	Avocado	Sun Dried Tomatoes	Roasted Red Peppers
-----	---------	--------------------	---------------------

### Herbs:

\$0.5	Chives	Cilantro	Parsley
	Basil	Dill	

### Spreads:

\$0.5	Salsa	Remoulade	Syrup
	Sour Cream	Horseradish	

\$1.5	Apple Butter
-------	--------------

*The*  
**Chef's**  
*Table*

BY ALL-WAYS CATERING

## SMALL PLATES

<b>Pimento Cheese Dip with Toast</b>	<b>\$6.5</b>
<b>Chips with Salsa</b>	<b>\$5</b>
<b>Curry Chicken Rice Bowl</b>	<b>\$9</b>
<b>Avocado Salad with Chips</b> Avocado, Bell Pepper, Onion, Tomato, Cilantro, Honey, Cumin, Garlic	<b>\$7</b>
<b>Pulled Pork Nachos</b> Gouda, Cheddar, Tomato, Green Onion, BBQ Sauce	<b>\$8.5</b>

## SALADS

<b>Cobb</b> Romaine, Tomato, Green Onion, Egg, Bacon, Avocado, Gouda, Honey Vinaigrette	<b>\$9.5</b>
<b>Seasonal Spinach</b> Strawberries, Feta, Pumpkin Seeds, Basil Vinaigrette	<b>\$8</b>
<b>Caesar</b> Romaine, Asiago, Housemade Croutons, Caesar Dressing	<b>\$7</b>
<b>Chopped "Wedge"</b> Romaine, Tomato, Red Onions, Bleu Cheese Crumbles, Balsamic Reduction, Candied Walnuts, Bleu Cheese Dressing	<b>\$9</b>
<b>Thai Sesame</b> Romaine, Cabbage, Carrot, Mandarins, Red Pepper, Green Onion, Crispy Wontons, Sesame Ginger Dressing	<b>\$8.5</b>

### Salad Add-Ons

Sliced Chicken	\$4	Crab Cake	\$4
Grilled Chicken Breast	\$5.5	Fried Chicken	\$5
Shrimp	\$6	Angus Burger	\$7
Beef Tips	\$8	Pork Chop	\$4.5
Salmon	\$8		

### Dressing Options

Honey Vinaigrette	Honey Dijon
Balsamic Pear	Caesar
Basil Vinaigrette	Bleu Cheese
Buttermilk	Sesame Ginger

## SANDWICHES

Includes One Side. Served on Housemade Focaccia or an Old Mill Brioche Bun.

<b>Chicken - Grilled or Fried</b> Lettuce, Tomato, Onion (Add Cheese \$1)	<b>\$9.5</b>
<b>Honey Buffalo Chicken</b> Fried Chicken, Honey Buffalo Sauce, Bleu Cheese Crumbles, Lettuce, Tomato	<b>\$10.5</b>
<b>Angus Cheeseburger</b> Lettuce, Tomato, Onion, Pickle, Choice of Cheese	<b>\$11</b>
<b>Pimento Cheese</b> Grilled or Toasted, Sweet Pickles, Tomato	<b>\$9</b>
<b>Fried Bologna</b> White Bread, American Cheese, Pickle, Mustard	<b>\$7</b>
<b>Steak</b> Crispy Onion Strings, Horseradish, Cheddar	<b>\$10</b>

## ENTREES

Includes Your Choice of Two Sides

<b>Chicken Breast</b> Garlic and Dill Brined, Chargrilled	<b>\$11.5</b>
<b>Boneless Porkchop</b> Soy and Ginger Brined, Chargrilled	<b>\$10</b>
<b>Beef Tips</b> Soy, Brown Sugar and Garlic Marinated, Chargrilled	<b>\$14</b>
<b>Meatloaf</b> Housemade with Beef and Pork, topped with House Sauce	<b>\$12.5</b>
<b>Salmon</b> Pan Seared, Honey Dijon Glazed	<b>\$14.5</b>
<b>Crab Cakes</b> Maryland Style, Pan Seared with Remoulade	<b>\$13</b>
<b>Shrimp Tacos</b> Shrimp with Cabbage, Tomatoes, Green Onions and Remoulade	<b>\$12.5</b>
<b>Sides Platter</b> Your Choice of Three (\$8.5) or Four (\$11)	<b>\$8.5/\$11</b>
<b>Stuffed Poblano</b> Pico de Gallo, Cilantro, Goat Cheese and Spicy Sauce	<b>\$11.5</b>

## A LA CARTE SIDES

**\$3.5**

<b>Brussels Sprouts</b>	<b>Side Spinach Salad</b>
<b>French Green Beans</b>	<b>Jalapeno Creamed Corn</b>
<b>Honey Sriracha Cauliflower</b>	<b>Shoestring Fries</b>
<b>Roasted Sweet Potatoes</b>	<b>Macaroni &amp; Cheese</b>
<b>Basmati Rice</b>	<b>Crispy Onion Strings</b>
<b>Quinoa Salad</b>	<b>Bleu Cheese Mashed Potatoes</b>
<b>Dijon Cole Slaw</b>	
<b>Pesto Orzo</b>	
<b>Side Caesar</b>	

**New Menu Item**

*The*  
**Chef's**  
*Table*  
BY ALL-WAYS CATERING

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.