

# BREAKFAST

7:00 - 2:30

## HOUSE SPECIALTIES\*

<b>Scrambler</b> Three Eggs Soft Scrambled, Your Choice of One Meat, One Cheese, One Herb, and Two Veggies	<b>\$8.5</b>
<b>Omelette</b> Two Eggs with Your Choice of Add-Ins (limit 3)	<b>\$8</b>
<b>Breakfast Quesadilla</b> Scrambled Eggs, Choice of One Meat, One Cheese with Sour Cream and Housemade Salsa	<b>\$9</b>
<b>Belgian Waffle</b> Housemade Buttermilk Waffle with Berries and Cream OR Syrup	<b>\$8</b>
<b>French Toast</b> Thick Cut Old Mill Sourdough in Maple Cinnamon Batter with Syrup and Powdered Sugar	<b>\$8.5</b>
<b>The Chef's Waffle</b> Jalapeno Corn Waffle with Sausage Gravy, Two Sunny Side Up Eggs, Smoked Gouda, Green Onions and Maple Syrup	<b>\$10.5</b>
<b>Avocado Toast</b> Old Mill Sourdough with Avocado, Tomato, Onion and Radish	<b>\$6</b>
ADD AN EGG	<b>\$1.5</b>
<b>Breakfast Nachos</b> Housemade Tortilla Chips, Smoked Gouda, Bacon, Sausage, Green Onion, Two Over Easy Eggs, Avocado Salad, Sour Cream and Salsa	<b>\$9</b>
<b>Meatloaf &amp; Eggs</b> Hashbrowns Topped with Meatloaf, Two Over Easy Eggs, Avocado, Green Onion and Spicy Sauce	<b>\$11</b>
 <b>Breakfast Poblano</b> Pico de Gallo, Goat Cheese, Two Over Easy Eggs and Spicy Sauce	<b>\$9</b>

## SANDWICHES\*

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

<b>Eggs Benedict</b> Toasted English Muffin, Canadian Bacon, Two Poached Eggs, Hollandaise, Chives	<b>\$10.5</b>
SUBSTITUTE CRAB CAKES	<b>\$5.5</b>
<b>BLT</b>	<b>\$8.5</b>
ADD AN EGG	<b>\$1</b>
SUB BENTON'S BACON	<b>\$2</b>
<b>Build Your Own</b> Your Choice of Bread, Two Eggs, One Meat and One Cheese	<b>\$9</b>

 **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

<b>Two Eggs</b>	<b>\$3</b>
<b>Bacon (3)</b>	<b>\$4</b>
<b>Benton's Bacon (3)</b>	<b>\$5.5</b>
<b>Sausage Patties (2)</b>	<b>\$3.5</b>
<b>Hashbrowns</b>	<b>\$3.5</b>
<b>Biscuit with Gravy</b>	<b>\$3.5</b>
<b>Grits with Add-In</b>	<b>\$3</b>
<b>Vanilla Yogurt</b>	<b>\$2.5</b>
<b>Berries</b>	<b>\$4</b>
<b>Granola</b>	<b>\$2.5</b>
<b>Biscuit</b>	<b>\$1.5</b>
<b>English Muffin</b>	<b>\$1.5</b>
<b>Gluten Free Toast</b>	<b>\$3</b>
<b>Old Mill Toast (2)</b>	<b>\$2</b>
<b>Pancakes (3)</b>	<b>\$6</b>

## ADD-INS

### Meats:

<b>\$1.5</b>	Ham	Sausage	Spicy Smoked Sausage
	Bacon	Chicken Sausage	

### Cheeses:

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

### Veggies:

<b>\$0.5</b>	Tomatoes	Bell Peppers	Spinach
	Onions	Mushrooms	Green Onions
<b>\$1</b>	Avocado	Sun Dried Tomatoes	Roasted Red Peppers

### Herbs:

<b>\$0.5</b>	Chives	Cilantro	Parsley
	Basil	Dill	

### Spreads:

<b>\$0.5</b>	Salsa	Remoulade	Syrup
	Sour Cream	Horseradish	

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



## SMALL PLATES

- Pimento Cheese Wontons** \$7.5  
with Sweet Relish Dip
- Avocado Salad with Chips** \$7.5  
Avocado, Bell Pepper, Onion, Tomato, Cilantro, Honey, Cumin, Garlic

## SALADS

- Cobb** \$10.5  
Romaine, Tomato, Green Onion, Egg, Bacon, Avocado, Gouda, Honey Vinaigrette
- Seasonal Spinach** \$9  
Fresh Blueberries, Goat Cheese Crumbles, Pumpkin Seeds, Honey Vinaigrette Dressing
- Caesar** \$8  
Romaine, Asiago, Housemade Croutons, Caesar Dressing
- Chopped "Wedge"** \$10  
Romaine, Tomato, Red Onions, Bleu Cheese Crumbles, Balsamic Reduction, Candied Walnuts, Bleu Cheese Dressing
- Thai Sesame** \$9.5  
Romaine, Cabbage, Carrot, Mandarins, Red Pepper, Green Onion, Crispy Wontons, Sesame Ginger Dressing

### Salad Add-Ons

- |                        |       |                 |       |
|------------------------|-------|-----------------|-------|
| Sliced Chicken         | \$4.5 | Crab Cake       | \$4.5 |
| Grilled Chicken Breast | \$6   | Fried Chicken   | \$5.5 |
| Shrimp                 | \$6.5 | Angus Burger    | \$7.5 |
| Sirloin Cap            | \$9   | Pork Chop       | \$5.5 |
| Salmon                 | \$8.5 | Buffalo Chicken | \$6   |

### Dressing Options

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

## SANDWICHES

Includes One Side.  
Served on an Old Mill Brioche Bun, Sourdough, or Honey Wheat.

- Chicken - Grilled or Fried** \$10  
Lettuce, Tomato, Onion (Add Cheese \$1)
- Honey Buffalo Chicken** \$11  
Fried Chicken, Honey Buffalo Sauce, Bleu Cheese Crumbles, Lettuce, Tomato
- Angus Cheeseburger** \$11.5  
Lettuce, Tomato, Onion, Pickle, Choice of Cheese
- Pimento Cheese** \$9.5  
Grilled or Toasted, Sweet Pickles, Tomato
- Fried Bologna** \$8  
White Bread, American Cheese, Pickle, Mustard

## RICE BOWLS

- Curry Chicken** \$9.5  
Roasted Chicken in Coconut Curry with Snap Peas
- Sweet and Spicy Pork** \$10.5  
Grilled Pork in Honey Sriracha Glaze with Pickled Onions and Snap Peas
- Al Pastor Chicken** \$9  
Roasted Chicken in Pastor Sauce with Onion, Cilantro and Pineapple

## ENTREES

Includes Your Choice of Two Sides

- Chicken Breast** \$12  
Garlic and Dill Brined, Chargrilled
- Boneless Porkchop** \$11  
Soy and Ginger Brined, Chargrilled
- Sirloin Cap** \$16  
Chargrilled, topped with your choice of: Sundried Tomato Compound Butter, Caramelized Onion and Bacon Compound Butter, or Horseradish Creme
- Meatloaf** \$13.5  
Housemade with Beef and Pork, topped with House Sauce
- Salmon** \$15  
Pan Seared, Honey Dijon Glazed
- Crab Cakes** \$13.5  
Maryland Style, Pan Seared with Remoulade
- Shrimp Tacos** \$13  
Shrimp with Cabbage, Tomatoes, Green Onions and Remoulade
- Sides Platter** \$9.5/\$12  
Your Choice of Three (\$9.5) or Four (\$12)
- Stuffed Poblano** \$12  
Pico de Gallo, Cilantro, Goat Cheese and Spicy Sauce

## A LA CARTE SIDES \$3.5

- |                            |                            |
|----------------------------|----------------------------|
| Brussels Sprouts           | Side Caesar                |
| French Green Beans         | Side Spinach Salad         |
| Honey Sriracha Cauliflower | <b>Mexican Street Corn</b> |
| Roasted Sweet Potatoes     | Parmesan + Rosemary Fries  |
| Basmati Rice               | Macaroni & Cheese          |
| Dijon Cole Slaw            | Crispy Onion Strings       |
| Pesto Orzo                 |                            |

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

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