

BREAKFAST

7:00 - 2:00

HOUSE SPECIALTIES*

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

SANDWICHES*

Choice of Old Mill Bread, Best Bagel, Biscuit or English Muffin. Includes Your Choice of Berries, Grits, Hashbrowns, or Vanilla Yogurt.

Eggs Benedict Toasted English Muffin, Canadian Bacon, Two Poached Eggs, Hollandaise, Chives SUBSTITUTE CRAB CAKES \$5.5	\$11
BLT ADD AN EGG \$1 SUB BENTON'S BACON \$2	\$9
Build Your Own Your Choice of Bread, Two Eggs, One Meat and One Cheese	\$9.5
Ultimate! Scrambled Eggs, Benton's Bacon, Spinach, Tomato, Onion, American Cheese, Sriracha	\$10.5

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

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
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\$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	

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 Apples, Asiago, Craisins, Balsamic Pear 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

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

Dressing Options

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|-------------------|---------------|
| 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** \$12
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

BOWLS

- Curry Chicken** \$9.5
Roasted Chicken in Coconut Curry with Snap Peas
- Loaded Grit Fritter** \$10.5
Grit Fritters, Over Easy Eggs, Spicy Smoked Sausage, Green Onions, Hot Honey
- SUB FRIED CHICKEN** \$2
- SUB GRILLED SHRIMP** \$4

ENTREES

Includes Your Choice of Two Sides

- Chicken Breast** \$12
Garlic and Dill Brined, Chargrilled
- Boneless Porkchop** \$11
Soy and Ginger Brined, Chargrilled
- 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

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

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