

BREAKFAST

7:00 - 2:00

HOUSE SPECIALTIES*

- Scrambler** \$ 8.5
Three Eggs Soft Scrambled, Your Choice of One Meat, One Cheese, One Herb, and Two Veggies
- Omelette** \$ 8
Two Eggs with Your Choice of Add-Ins (limit 3)
- Breakfast Quesadilla** \$ 9
Scrambled Eggs, Choice of One Meat, One Cheese with Sour Cream and Housemade Salsa
- Belgian Waffle** \$ 8
Housemade Buttermilk Waffle with Berries and Cream OR Syrup
- French Toast** \$ 8.5
Thick Cut Old Mill Sourdough in Maple Cinnamon Batter with Syrup and Powdered Sugar
- The Chef's Waffle** \$ 10.5
Jalapeno Corn Waffle with Sausage Gravy, Two Sunny Side Up Eggs, Smoked Gouda, Green Onions and Maple Syrup
- Avocado Toast** \$ 6
Old Mill Sourdough with Avocado, Tomato, Onion and Radish

ADD AN EGG \$1.5

- Breakfast Nachos** \$ 9
Housemade Tortilla Chips, Smoked Gouda, Bacon, Sausage, Green Onion, Two Over Easy Eggs, Avocado Salad, Sour Cream and Salsa
- Meatloaf & Eggs** \$ 11
Hashbrowns Topped with Meatloaf, Two Over Easy Eggs, Avocado, Green Onion and Spicy Sauce
- Breakfast Poblano** \$ 9
Pico de Gallo, Goat Cheese, Two Over Easy Eggs and Spicy Sauce

SANDWICHES*

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

- Eggs Benedict** \$ 11
Toasted English Muffin, Canadian Bacon, Two Poached Eggs, Hollandaise, Chives
- SUBSTITUTE CRAB CAKES \$ 5.5
- BLT** \$ 9
Bacon, Lettuce, and Tomato
- ADD AN EGG \$ 1
SUB BENTON'S BACON \$ 2

- Build Your Own** \$ 9.5
Your Choice of Bread, Two Eggs, One Meat and One Cheese

- Ultimate!** \$ 10.5
Scrambled Eggs, Benton's Bacon, Spinach, Tomato, Onion, American Cheese, Sriracha

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
Toast (2) \$ 2
Pancakes (3) \$ 6
Best Bagel \$ 2
Plain / Everything

ADD-INS

- Meats:** \$ 1.5
Ham
Bacon
Sausage
Chicken Sausage
Spicy Smoked Sausage
- Cheeses:** \$ 1
American
Smoked Gouda
Cheddar
Asiago
Pepper Jack
Goat
Feta
Bleu
Garlic/Herb Spread
- Veggies:** \$ 0.5
Tomatoes
Onions
Bell Peppers
Mushrooms
Spinach
Green Onions
- Veggies:** \$ 1
Avocado
Sun Dried Tomatoes
Roasted Red Peppers
- Spreads:** \$ 0.5
Salsa
Sour Cream
Remoulade
Syrup
- Herbs:** \$ 0.5
Chives
Basil
Cilantro
Dill
Parsley

The Chef's Table
BY ALL-WAYS CATERING



- 👑** 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.

LUNCH

10:30 - 2:00

SMALL PLATES

- Pimento Cheese Egg Rolls** \$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 Strawberries, Feta, Pumpkin Seeds, Basil 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 | 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

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

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
- Shrimp and Grits** \$12
Pimento Grits with Sauteed Shrimp

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
- Stuffed Portobello** \$12
Roasted Portobello filled with Basmati Rice, Spinach, Green Onion, Sun-Dried Tomato, and Basil Vinaigrette. Topped with Asiago and Wontons.

A LA CARTE SIDES

\$3.5

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

The
Chef's
Table

BY ALL-WAYS CATERING



New Menu Item

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.