



PLATED BRUNCH | 2 COURSE MENU | \$37.95, PER PERSON

FIRST COURSE

Served family style

BUTTERMILK BISCUITS (V)

With Whipped Butter and Assorted Jam

SECOND COURSE

Guests to select from the following:

THE SOUTHERNER

Buttermilk Biscuits topped with Scrambled Eggs and Sausage Gravy, served with Pork Sausage, Potato Hash, and Cheese Grits

MILLION DOLLAR OMELET

Egg White Omelet With Spinach, Mushroom, Onion, Red Pepper, Ground Turkey, Feta, Fresh Fruit Salad, Yogurt

SHORT RIB HASH

Scrambled Eggs, Braised Short Rib, Potatoes, Red Pepper, Red Onion, Scallions, Cheddar Cheese, Sriracha Remoulade

WEDGE SALAD WITH CHICKEN

Grilled Chicken, Iceberg Lettuce, Marinated Tomatoes, Smoked Bacon, Blue Cheese Dressing, Scallions

SOUTHERN BUTTERMILK CHICKEN TENDERS

BBQ Sauce, Honey Mustard, Fries

AMERICANA BURGER

American Cheese, Lettuce, Tomato, Onion, Dill Pickles, Not-So-Secret Sauce, Fries
*(Optional gluten-free bun: \$2.00,
or Impossible Burger Patty: \$6.00)*

TAVERN BREAKFAST

2 Scrambled eggs, Bacon or Sausage, Cheese Grits, Breakfast Potato Hash

All food and beverage charges are subject to state sales tax, 20% service charge, and a 6% administrative fee.

Pricing is per guests and is valid on Saturday and Sunday for events starting prior to 3:00pm and lasting approximately 2 hours.

Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.