



Breakfast Favorites

Chicken & Waffles – crispy fried chicken on a crisp cheddar bacon waffle with a Louisiana honey hot sauce

Country Ham & Eggs* – grilled bone-in ham steak, choice of potato and two eggs any style

Country Fried Chicken or Steak* – choice of chicken or steak double breaded and fried with our rich country gravy served with two eggs any style and choice of potatoes

Prime Rib Hash* – slow roasted rosemary crusted prime rib tossed with harvest hash potatoes, topped with two eggs, served with a buttermilk biscuit and housemade preserves

Crab Cake Benedict* – pan seared lump crab cakes on a fresh baked buttermilk biscuit, mixed greens, two eggs and Cajun hollandaise

Biscuits & Gravy* – fresh baked buttermilk biscuits and two farm fresh eggs smothered in a rich creamy sausage gravy

Ribeye Steak & Eggs* – grilled hand carved 8 oz USDA choice ribeye steak with two eggs and your choice of potatoes

Croissant Sandwich* – fluffy scrambled eggs, ham, sausage and bacon covered in melted cheddar cheese stuffed inside a fresh baked croissant -

Seasonal Fresh Fruit Plate

Pancakes, Waffles & French Toast

Pancakes

Blueberry Pancakes – three fluffy pancakes loaded with sweet blueberries and smothered with a blueberry compote and Chantilly cream

Traditional Pancakes – three fluffy pancakes served with sweet cream butter and maple syrup

Pulled Pork Pancakes – four fluffy pancakes stuffed with apple wood smoked bacon and sweet corn and layered with succulent pulled pork shoulder, and drizzled with jack Daniel's maple syrup

Waffles

Belgium Waffle with Fruit & Chantilly Cream – your choice of fruit

Cheddar Bacon Waffle – apple wood smoked bacon and aged cheddar cheese in a light crispy waffle covered in whiskey bacon jam and served with sweet cream butter

Apple Cinnamon – a light crispy waffle covered in a warm apple spiced compote with a dollop chantilly cream

French Toast

Southern Pecan French Toast – three slices of thick cut pain french bread dipped in our sinful cinnamon egg custard, griddled and covered in toasted pecans with caramel sauce

Peach Bourbon French Toast – fresh baked challah bread dipped in our sinful cinnamon egg custard, griddled, covered in a caramelized peach sauce and fresh chantilly cream

Raspberry Swirl French Toast – two thick cut slices of fresh raspberry swirl bread dipped in our sinful cinnamon egg custard and griddled with chantilly cream and fresh raspberry preserves

More Breakfast

B.Y.O.B. Combo

Build Your Own Breakfast* – along with two eggs any style, choose 1 from each group

traditional pancakes
blueberry pancakes
Belgium waffle
apple cinnamon waffle
southern pecan french toast
raspberry swirl french toast
white, wheat, or sourdough toast

bacon
sausage
ham

hash browns
country potato
seasoned crispy potato
harvest hash potato
stoneground cheddar grits

Scrambowls or Omelets ... your choice

Ham, Spinach, Cheese – caramelized picnic ham, sautéed spinach and cheese with crispy potatoes and a buttermilk biscuit

Denver - chunks of smoked picnic ham, diced onion and peppers with crispy potatoes and a buttermilk biscuit

Three Meat – apple wood smoked bacon, smoked picnic ham, pork sausage and aged cheddar cheese served with crispy potatoes and a buttermilk biscuit

Southern – smoked andouille sausage, bell pepper, onion, garlic and shredded cheese served with crispy potatoes and a buttermilk biscuit

Appetizers, Soups, Sides & Beverages

Appetizers

Chicken Wings – crispy fried chicken wings tossed in frank's red hot sauce

Fried Green Tomatoes – tart green tomatoes breaded and fried golden brown with a Louisiana honey hot sauce

Fried Okra – crisp fried fresh okra with a chipotle ranch

Fried Pickle Chips – crisp fried dill pickle chips with a chipotle ranch

Fried Deviled Eggs – four breaded deviled eggs served with chipotle ranch

Southern Chicken Tenders – four country fried chicken tenders with chipotle ranch dipping sauce

Bacon & Cheddar Tots – crispy fried pillows of mashed & shredded potato, apple wood smoked bacon, shredded cheddar cheese and served with chipotle ranch

Prime Rib Sliders – shaved rosemary encrusted prime rib slathered with creamy horseradish, on three baked mini challah buns and served with au jus sauce

Wreckless Sunday Brunch – a loaded bloody Mary in a 23 oz. pilsner glass with a chicken & waffle, fried green tomato bacon slider, pickle spear, jumbo shrimp, olives and a hard-boiled egg. accompanied with an 8 oz. beer

Soups

cup - 4 | sourdough breadbowl - 5 | bottomless kettle

Soup of the Day

Sides

Cajun Mac & Cheese – rich & creamy Cajun cheddar cheese sauce

Brussel Sprouts – sautéed with bacon & pearl onions

Griddled Mashed – Yukon gold potatoes, cream & butter seasoned to perfection

French Fries – crispy fried potatoes & lightly seasoned

Cajun Rice – savory & spicy rice pilaf

Grilled Corn on the Cob – sweet corn on the cob grilled & brushed with butter

Broccoli & Cauliflower Gratin – tender florets in a rich cream sauce

Green Beans – sautéed with garlic & butter

Cheddar Gritts – creamy & cheesy

Corn Fritters – needs no explanation, just awesome

Side Salad – crisp mixed greens, cherry tomatoes, croutons, black olives, red onion & cucumber slices, served with choice of dressing

Beverages

Coffee or Hot Tea

2% Milk

Iced Tea

Juice - orange, grapefruit, cranberry or tomato

Soft Drinks

Hot Chocolate

Salads, Burgers & Sandwiches

Salads

Chicken Caesar – your choice of grilled or blackened chicken breast on a bed of crisp romaine lettuce, shaved parmesan, croutons and our creamy housemade Caesar dressing

Apple Chicken Salad – diced delicious apples, toasted pecans, diced celery, raisins with chopped butter lettuce tossed in a golden Italian dressing

Turkey Cobb Salad – slow roasted turkey breast, apple wood smoked bacon, avocado, crumbled egg, crumbled blue cheese, sliced olives and diced tomato on a bed of mixed crisp lettuce served with our own housemade blue cheese dressing

Burgers served with your choice of fries or coleslaw

Mashed Potato Burger* – griddled mashed potatoes on a angus choice beef pattie with apple wood smoked bacon, baby mixed greens, tomato, red onion, and pickle all on a griddled challah burger bun

Bacon Blue Cheeseburger* – 8 oz angus choice beef burger with crumbled blue cheese and apple wood smoked bacon seared into the patty with our red onion marmalade on a griddled pretzel bun

Mushroom Swiss* – half pound angus beef & mushroom burger griddled to perfection and covered with melting swiss cheese

BBQ Brisket Burger* – chopped smoked brisket and angus ground beef mixed together with cheddar cheese, smoked bacon, crispy fried onion hay and bbq sauce on our fresh baked challah bun

Papa Georgio* – a half pound angus burger mixed with parmesan cheese and garlic covered in provolone cheese and caramelized roasted tomatoes on a garlic buttered griddled challah bun served with parmesan fries

B.F. Burger* – 8oz angus beef burger with lettuce, tomato, red onion and pickle on a griddled challah bun

Sandwiches served with your choice of fries or coleslaw

Cajun Chicken Rubin – seared blackened chicken breast on our fresh baked challah bun with gruyere swiss cheese and cole slaw

Twisted Turkey Club – sliced slow roasted turkey breast with smoked apple wood bacon, avocado, butter lettuce, tomato and smoked gouda cheese on a griddled ciabatta roll

Fried Green Tomato B.L.T. – thick cut apple wood smoked bacon, breaded fried green tomatoes and delicate butter lettuce on a griddled challah bun with chipotle mayo

Loaded Ham & Cheese – shaved picnic ham, apple wood smoked bacon, melted cheddar & pepper jack cheese with our signature chipotle mayo on a fresh baked onion ciabatta roll

Pulled Pork – dry rubbed pork shoulder slow roasted till tender and juicy, pulled and served on a toasted challah bun with coleslaw and Carolina bbq sauce

Chicken Champion – a tender breaded chicken breast pan seared with apple wood smoked bacon, crisp lettuce, sliced tomato and thin sliced red onion with chipotle mayo on a grilled pretzel bun

Smoked Brisket – slow smoked brisket piled high on our fresh ciabatta roll with cole slaw, whiskey bacon jam and a Carolina dippin' sauce

Prime Wa Cheezie – shaved rosemary encrusted prime rib with melted gruyere swiss cheese, creamy horseradish sauce and grilled onions on a warm onion ciabatta roll served with au jus sauce

Entrees

Southern Style Sushi – andouille sausage, pepper jack cheese, sliced jalapenos, and Cajun rice wrapped with smoked brisket drizzled with Carolina bbq sauce

Blackened Catfish & Corn Fritters – farm raised blackened catfish sautéed and served on a bed of Cajun rice with etouffee sauce and corn fritters

Country Fried Steak or Chicken – choice of chicken or steak double breaded and fried and smothered with our rich country gravy served with griddle mashed potato and your choice of vegetable

Shrimp & Grits – jumbo shrimp sautéed with diced apple wood smoked bacon, mushrooms and green onions over organic stone ground grits with aged cheddar ch

Bacon Meatloaf – our own special recipe made with fresh ground chuck, sautéed onions and wrapped in applewood smoked bacon served on a buttermilk biscuit, garlic mashed potatoes and smothered in a savory mushroom glaze

Shrimp & Sausage Jambalaya – a traditional southern rice dish with plump blackened shrimp, andouille sausage and creole spices - 13.5

Cajun Mac & Cheese – smoked andouille sausage, diced peppers, onions and garlic in a rich creamy cheddar cheese sauce tossed with penne pasta

Smoked 4 Cheese Mac & Cheese – A Family special recipe made with a smoked four cheese cream sauce and baked shredded chicken breast over penne pasta topped with Applewood smoked bacon and shredded parmesan – 12.5

Smoked Brisket – hand carved dry rubbed slow smoked brisket, crisp apple slaw, ranchero beans and corn fritters served with a side of our Carolina bbq sauce

Twisted Turkey Dinner – hand carved slow roasted turkey on griddled mash potatoes, served with a sage stuffing waffle and cranberry orange compote with house made gravy

Honey Glazed Salmon – pan seared honey marinated salmon, griddled mashed potatoes, apple slaw and drizzled with a sticky honey sauce

Cowboy Ribeye* - a sixteen ounce angus choice ribeye seasoned and grill to perfection with ranchero beans your choice of potato and grilled corn on the cob

Filet Mignon* – a tender ten ounce hand cut filet grilled to perfection and served with your choice of potato and vegetable

Fettuccine Alfredo – a decadent parmesan cream sauce over fettuccine pasta -
add blacken chicken
add blacken shrimp

Smoked Baby Back Ribs – dry rubbed smoked rack of baby back ribs with ranchero beans, grilled corn on the cob and corn fritters
half rack
full rack

Rosemary Crusted Prime Rib – 12 oz. slow roasted rosemary crusted prime rib served with baked potato and your choice of vegetable, au jus and horseradish sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness