

BRUNCH SPECIALITIES

FOR THE TABLE

Southern Honey Butter Biscuits

Warm Toasted Housemade Breakfast Biscuits, Whipped Orange Honey Butter, Georgia Peach Jam, Powdered Sugar & Mint Garnish
14

Summer Skewers

Chilled Watermelon, Fresh Strawberries, Shaved Feta, Local Honey Drizzle, Modena Balsamic Glaze & Arugula Garnish
15

SALADS

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Hamptons Lobster Cobb

Finely Chopped Romaine, Cherry Tomatoes, Avocado, Parsley, Creamy Lobster Salad, Hardboiled Eggs, Crumbled Bacon, Summer Corn Shaved Parmigiano Reggiano & Lemon Tarragon Vinaigrette
26

The Waldorf Salad

Local Spring Mix, Celery, Double Creme Brie, Honey Crisp Apples Candied Pecans, Grapes & Curry Yogurt Dressing
17

BREAKFAST

Served with a side of fruit

Cinnamon Apple French Toast

Thick Cut Brioche French Toast, Cinnamon Sugar Butter, Apple Pie Compote, Dutch Streusel Crumble, Powdered Sugar, Mint & Crispy Bacon Garnish
17

Loaded Breakfast Quiche

Buttery Pie Crust, Smoked Bacon, Breakfast Sausage, Virginia Ham Aged Cheddar, Eggs, Cream, Chives & Arugula Micro Salad Garnish
21

American Breakfast Biscuits

Housemade Butter Biscuits, Creamy Scrambled Eggs, Melted Aged Cheddar, Breakfast Sausage, Crispy Hash Potatoes & Ketchup Garnish
19

Georgia Peach Waffles

Mini Belgian Waffles, Warm Peach Maple Syrup, Sugar Roasted Georgia Peach, Vanilla Bean Custard, Graham Cracker Crumble Powdered Sugar, Mint & Breakfast Sausage Links
18

ENTREES

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Tex Mex Salmon

Pan Seared Blackened Salmon, Spicy Guacamole, Cilantro Lime Rice Authentic Black Beans, Cotija Cheese, Chipotle Aioli & Cilantro
34

Chicken Milano

Crispy Chicken Cutlet, Prosciutto di Parma, Melted Mozzarella Housemade Angel Hair, Basil Pesto Crema, Sun Dried Tomatoes Arugula Micro Salad & Shaved Parmigiano Reggiano Garnish
26

Sun Gold Ciliegino

Housemade Pappardelle, Garlic, Caramelized Onions, Sun Gold Cherry Tomatoes, White Wine Butter Reduction, Parmigiano Reggiano Straciatella Buratta & Fresh Basil Floret Garnish
24

Southern American Shrimp & Grits

Pan Seared Blackened Shrimp, Creamy Cheddar Grits, Andouille Sausage, Fire Roasted Peppers & Onions, Cajun Garlic Butter, Crispy Okra & Cheesy Garlic Bread
31

Cowboy Steak Frites

Pan Seared Blackened 8oz Ribeye, Crispy Homemade Fries, Sautéed Mushrooms & Onions, Montreal Gravy & Rosemary Garnish
31