Breakfast



Crème Brulee French Toast Thick cut French bread in crème brulee batter	9.50
Stuffed French Toast of the Day Ask your server for details	y 9.50
Lemon Curd Pancakes With blueberry syrup	9.50
Roasted Pulled Pork & Egg Over potato waffle with queso salsa Buttermilk Biscuits &	9.50
Sausage Gravy	8.50
Cheesy Potato Waffle With poached eggs	8.50
Two Egg Special With potato and bacon.	7.50
Pepper & Egg Hoagie Sautéed sweet peppers and fresh egg	9.50
Spinach & Brie Omelet With potato & toast	9.79
Four Cheese Omelet With potato & toast	8.99

TAYLOR PORK ROLL SANDWHICH
With egg & cheese 9.50

SIDES

Sugar & Spice Bacon	5.00
Cheddar Cheese Grits	5.00
Bagel	2.00
Biscuit	2.00
7 Grain Bread	1.50
Whole Wheat Bread	1.50
Cole Slaw	2.00
Cucumber, Onion	
& Tomato Salad	2.00
Small Wild Rice	
& Quinoa Sala	2.00

House Made Soup & Desserts of the Day ask your server for details

BEVERAGES

Iced Tea or Lemonade (free refills)	2.00
Coke, Diet Coke or Sprite	2.00
Bottled Water	2.00
Coffee (Reg/Decaf)	2.00
Hot Tea	2.00
Juice (<i>orange or apple</i>)	2.50

Lunchtime



Lobster Mac & Cheese

10.50

Butter poached lobster, creamy cheese sauce and lobster bisque over the mac cheesy crumb top

Shrimp, Crab & Avocado Stack Salad

12.50

Diced shrimp, lump crab meat, avocado, diced cucumber, diced tomato, and Vidalia onion vinaigrette.

Roast Turkey Sandwich

With brie, cranberry and mayo on sun dried

tomato & rye bread 10.50

Mediterranean Pita

9.50

Grilled chicken, hummus, diced tomato, diced cucumber, diced red onion, feta tzatziki, & Greek dressing

Pork Belly Sliders

9.50

With spicy slaw on a brioche bun.

Chef Ken's Crab Cake Sandwich 12.50

Topped with Cajun slaw

Cuban Dog

8.50

With slow roasted pulled pork, pickle, Swiss cheese & mustard.

Four Cheese Grilled Cheese

9.50

Swiss, cheddar, American and brie on a 7-grain bread

Jersey Burger

10.50

9.50

All beef burger, Taylor pork roll & sautéed onions on a pretzel bun

Wild Rice & Quinoa Salad w/Pita

Pita

Diced Peppers, diced onion, shredded carrots, kale and balsamic dressing (add grilled chicken or shrimp for 3.50)

House Made Black Bean Burger

8.50

Topped with fried green tomato

Chef Ken's Meatloaf

10.50

Over potato waffle & topped with mushroom gravy.