



Children under 12 - \$15.00

Adults - \$25.00

First course - choice of one

Fresh fruit salad

strawberries, pineapple, melons, kiwi, mango, blackberries and blueberries.
Topped with a dollop of Greek yogurt

Grilled Grape Salad

arugula and romaine tossed with Great Hill blue cheese vinaigrette, grilled grapes,
Bermuda onions, roasted walnuts and drizzled with a white balsamic vinegar reduction

Warm Goat Cheese

hazelnut crusted goat cheese served over mixed greens with wine
poached red onions and apricot jalapeño vinaigrette

Vegetable gazpacho with crème fraiche and Carolina Coast shrimp cocktail

Second course - choice of one

Eggs benedict with Virginia ham, Grateful Growers all natural poached eggs, asparagus, citrus
hollandaise, and English muffin Choice of stone ground grits or skillet potatoes

Ricotta pancake with fresh berry sauce

Choice of applewood smoked bacon or all natural chicken sausage

Omelet filled with cremini mushrooms, red peppers, spinach, onions, and white cheddar.

Served with Novas 8 grain toast. Choice of skillet potatoes or stone ground grits and
applewood smoked bacon or all natural chicken sausage

Buttermilk fried chicken breast with a shallot black pepper gravy. Served with
Yukon gold chive mashed potatoes and green beans

Garden vegetable tart with leeks, mushrooms, arugula, roasted tomatoes, goat cheese and
smoked mozzarella. Served with a roasted beet salad and skillet potatoes

Crab cakes with cilantro lime remoulade and roasted corn relish, green beans,
and Yukon gold chive mashed potatoes

Grilled pork tenderloin black pepper and molasses glazed pork chop, over sweet potato and
parsnip gratin with sautéed Swiss chard

Kids Menu-Served with a fresh fruit salad cup

Pancakes with maple syrup, applewood smoked bacon

Scrambled eggs with cheddar cheese, applewood smoked bacon

Fried chicken fingers served with mashed potatoes

