



Saturday Champagne Brunch Menu

From the Bar:

champagne 8, mimosa 7, homemade bloody mary 6

From the Kitchen:

gulf shrimp and crab claw cocktail 12

mike's frittata

vidalia onions, peppers, sausage, mt. view dairy's feta, arugula 10

three mushroom omelet, local goat cheese, home style potatoes 10

all natural chicken salad, seasonal fruit, walnuts, romaine 8

apple wood bacon, lettuce and tomato sandwich, herb mayo 7

gulf shrimp and grits

little green beans, scallions, capers, tomato butter 12

Breakfast Buffet \$12

scrambled eggs, apple wood smoked bacon, home style potatoes

biscuits and homemade gravy, white grits

fresh baked muffins, bagels and wheat toast

homemade butters and spreads

fresh seasonal fruit

assorted cereal, yogurt and oatmeal

royal cup coffee, orange juice, milk, hot chocolate