



## PLATED BRUNCH | 2 COURSE MENU | \$37.95, PER PERSON

### **FIRST COURSE**

*Served family style*

#### **BUTTERMILK BISCUITS (V)**

With Whipped Butter and Assorted Jam

### **SECOND COURSE**

*Guests to select from the following:*

#### **THE SOUTHERNER**

Buttermilk Biscuits topped with Scrambled Eggs and Sausage Gravy, served with Pork Sausage, Potato Hash, and Cheese Grits

#### **MILLION DOLLAR OMELET**

Egg White Omelet With Spinach, Mushroom, Onion, Red Pepper, Ground Turkey, Feta, Fresh Fruit Salad, Yogurt

#### **SHORT RIB HASH**

Scrambled Eggs, Braised Short Rib, Potatoes, Red Pepper, Red Onion, Scallions, Cheddar Cheese, Sriracha Remoulade

#### **WEDGE SALAD WITH CHICKEN**

Grilled Chicken, Iceberg Lettuce, Marinated Tomatoes, Smoked Bacon, Blue Cheese Dressing, Scallions

#### **SOUTHERN BUTTERMILK CHICKEN TENDERS**

BBQ Sauce, Honey Mustard, Fries

#### **AMERICANA BURGER**

American Cheese, Lettuce, Tomato, Onion, Dill Pickles, Not-So-Secret Sauce, Fries  
*(Optional gluten-free bun: \$2.00,  
or Impossible Burger Patty: \$6.00)*

#### **TAVERN BREAKFAST**

2 Scrambled eggs, Bacon or Sausage, Cheese Grits, Breakfast Potato Hash

*All food and beverage charges are subject to state sales tax, 20% service charge, and a 6% administrative fee.*

*Pricing is per guests and is valid on Saturday and Sunday for events starting prior to 3:00pm and lasting approximately 2 hours.*

*Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.*