

MOTHER'S DAY MENU

BRUNCH ENTRÉES

ALL BRUNCH ENTRÉES ARE AVAILABLE ALL DAY AND SERVED WITH FRESH FRUIT AND A BASKET OF ASSORTED BREADS

COUNTRY SAUSAGE GRAVY AND BISCUITS

HOUSE-MADE SAUSAGE GRAVY OVER A FRESH BUTTERMILK BISCUIT, SERVED WITH SCRAMBLED EGGS — 14

EGGS BENEDICT WITH SMOKED SALMON

SMOKED SALMON, FRESH ASPARAGUS, AND POACHED EGGS SERVED ON AN ENGLISH MUFFIN, TOPPED WITH HOLLANDAISE SAUCE, AND SERVED WITH BREAKFAST POTATOES — 18

FRENCH TOAST

THREE PIECES OF FRENCH TOAST SERVED WITH BEYOND SAUSAGE OR SAUSAGE LINKS — 13

CHICKEN AND WAFFLES

SOUTHERN FRIED CHICKEN WITH GIANT HOUSE-MADE BELGIAN WAFFLE AND SYRUP — 18

SWEET POTATO PANCAKES

STACK OF 3 SWEET POTATO PANCAKES SERVED WITH SYRUP AND BEYOND SAUSAGE OR SAUSAGE LINKS — 14

MAIN ENTRÉES

ALL MAIN ENTRÉES ARE AVAILABLE ALL DAY AND SERVED WITH A MIXED GREENS SALAD AND BASKET OF ASSORTED BREADS

CITRUS SALMON

MARINATED ATLANTIC SALMON FILLET GRILLED AND TOPPED WITH ORANGE BEURRE BLANC, SERVED WITH RICE AND VEGETABLE OF THE DAY — 21

BRUSCHETTA PASTA

TOMATOES, OLIVE OIL, BASIL, AND FRESH MOZZARELLA TOSSED WITH A MARINARA SERVED OVER PASTA TOPPED WITH A BALSAMIC GLAZE AND A SIDE OF GARLIC BREAD (GLUTEN-FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE) — 13

CHIPOTLE SEAFOOD

SHRIMP, SCALLOPS, AND CRAB TOSSED IN A CHIPOTLE PEPPER CREAM SAUCE OVER PENNE PASTA AND SERVED WITH GARLIC BREAD (GLUTEN-FREE PASTA AVAILABLE FOR AN ADDITIONAL CHARGE) — 19

BRUSCHETTA CHICKEN

GRILLED CHICKEN TOPPED WITH TOMATOES, OLIVE OIL, BASIL, FRESH MOZZARELLA, AND BALSAMIC GLAZE, SERVED WITH MASHED POTATOES AND VEGETABLE OF THE DAY — 16

MARSALA BEEF TIPS

SIRLOIN BEEF TIPS WITH A HEARTY MARSALA WINE AND MUSHROOM SAUCE SERVED OVER MASHED POTATOES WITH FRESH VEGETABLE OF THE DAY. — 18

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.