

Breakfast



Lunch

Menu for: Jan. 25th - 26th and Feb. 1st-2nd

Chicken and Waffle \$8

Belgium Style Waffle – Applewood Smoked Bacon – Cheddar Cheese – Fried Chicken Wings – Maple Syrup – Whipped Butter

Country Style Breakfast Platter \$8

Country Ham – Grits – Two Eggs Any Style – Cube Potatoes Hash – Buttermilk Biscuit

Steak, Egg and Cheese Bagel \$8

Skirt steak – One Egg Any Style – American Cheese

Biscuits and Gravy \$6

Buttermilk Biscuits – Italian Sausage Gravy – Crushed Red Pepper

Banana Pudding French Toast \$8

Texas Toast – Your Choice of Breakfast Meat – Vanilla Custard – Vanilla Wafers -Fresh Banana Maple Syrup - Candied Pecans

Soup Cup \$3 Bowl \$4

Chicken & Dumplings

Seasoned Pulled Chicken – Dumplings – Vegetables – Seasonings - Cornbread

Sensational Chicken Salad \$8

Mixed Greens – Croutons – Sunflower Seeds – Applewood Bacon – Cheddar Jack Cheese – Hard Boiled Egg – Grape Tomatoes – Grilled or Fried Chicken Tenders
Choice of Dressing: Balsamic – Ranch – Bleu Cheese – Catalina/French – Honey Mustard – Italian

Our Sandwiches are served with French Fries. You may substitute a cup of soup, a small salad, Café Chips, or seasonal fruit.

Café Cheeseburger \$8

Fresh Ground Angus – Aged Cheddar - Grilled Bun – Lettuce – Tomato – Onion – Dill Pickles
Add Applewood Smoked Bacon \$2

Southern Platter \$8

Fried Chicken Wings - Southern Greens – Mac and Cheese – Sweet Potatoes – Cornbread

Short Ribs with Grits \$8

Slow Braised Beef Short Ribs –Ragu – Gouda Grits

Peach Glazed Porkchops \$8

Glazed Grilled Porkchops – Green Beans – Rosemary Mashed Potatoes

Desserts

Vanilla Ice Cream \$4

Sweet Potato Pie \$4

Chocolate Cake \$4