

Buttermilk CAFE

CAFÉ BREAKFAST CLASSICS

CAFÉ BREAKFAST

Three farmhouse brown eggs with choice of smoked bacon, sausage links, smoked sausage, or chicken sausage patty (substitute bone in ham steak for 2.50); served with red skinned potatoes or grits, and side of cream gravy (or substitute sausage gravy 1.29), choose buttermilk biscuits or toast
13.00

COUNTRY BREAKFAST

Egg(s) any style with bacon;
choose toast or biscuits
One egg | 7.00
Two eggs | 8.00
Three eggs | 9.00

GOOD MORNING MIGAS

Farmhouse brown eggs, pico de gallo, sliced jalapeños, corn tortillas, topped with cheddar cheese, served with choice of black beans, grits, or red skinned potatoes and tortillas
10.00

BREAKFAST STRATA

A crustless quiche baked with savory egg custard, panini bread croutons, green onion, tomato, cheddar cheese, bacon crumbles, and served with seasonal berries
12.00

SHIRRED EGGS

A unique breakfast dish of three farmhouse brown eggs and heavy cream baked in a buttered dish; accented with cheddar cheese, tomato, green onion, and bacon crumbles; served with choice of buttermilk biscuits or toast
12.00

CHICKEN FRIED STEAK AND EGGS

Served with two farmhouse brown eggs, choice of grits or red skinned potatoes, cream gravy, and choice of buttermilk biscuits or toast
16.00

GRILLED PORK LOIN AND EGGS

Served with two farmhouse brown eggs, choice of grits or red skinned potatoes, cream gravy, and choice of buttermilk biscuits or toast
16.00

BROKEN YOLK

Two farmhouse eggs, lettuce, tomato, smoked bacon, and cheddar cheese on grilled panini bread offered with grits
13.00

AVOCADO TOAST

Fresh seasoned avocado over toasted panini, chopped spinach, pea shoots, onion peel, and diced tomato offered with balsamic vinaigrette, lime and fresh berry ramekin with orange
11.00

CORNED BEEF HASH

Combination of corn beef, potato, bell pepper, and onion accented with chopped tomato, green onion, and cheddar served with two eggs and choice of biscuits or toast
14.00

HOUSE-CURED SALMON (LOX & BAGEL)

Served open faced on toasted wheat bagel, herbed cream cheese, pea shoots, capers, and diced red onion
13.00

HOUSE-SMOKED SALMON WITH EGG

Served warm with a poached egg, capers, red onion, tarragon aioli, and toasted points
16.00

COASTAL BREAKFAST

Tail on Shrimp over jalapeño cheese grits topped with a poached brown egg served in a lobster sauce garnished with chopped tomato and green onion accented with toasted panini
18.00

CREOLE BREAKFAST

Tail on Shrimp over jalapeño cheese grits with a poached egg served in a creole sauce, andouille sausage garnished with chopped tomato and green onion served toasted panini
18.00

PORK CARNITAS TACOS

Pulled pork served with choice of flour or corn tortilla, accented with a chipotle sauce, pickled onion, Monterrey jack cheese, pico de gallo, and pickled jalapeños served with red skin potatoes, and black beans
12.00

CREATE YOUR OWN OMELET

Three farmhouse brown eggs and two of your favorite ingredients served with grits or red-skinned potatoes; offered with biscuits or toast
13.00

(Additional ingredients are .99 each)

CHEESES:

Cheddar
Monterey Jack
Pepper Jack
Swiss
Goat

MEAT:

Chopped bacon
Crumbled pork sausage
Diced ham

VEGETABLES:

Diced white onion
Diced green onion
Tomatoes
Bell pepper
Mushrooms
Fresh spinach
Jalapeño peppers
Pico de gallo

CAFÉ GRIDDLE

All served with sweet cream butter and warm syrup | Ask about gluten free availability

BUTTERMILK PANCAKE BREAKFAST

Two farmhouse brown eggs offered with choice of smoked bacon, sausage links, smoked sausage, or chicken sausage patty (substitute bone-in ham for 2.49); served with red-skinned potatoes or grits and a single buttermilk pancake
12.00

BUTTERMILK WAFFLE BREAKFAST

Buttermilk waffle served with two farm-fresh eggs and choice of smoked bacon, sausage links, smoked sausage, or chicken sausage patty
14.00

FRENCH TOAST BREAKFAST

Wheat berry French toast lightly dusted with powdered sugar and garnished with fresh strawberries; served with two farm-fresh eggs and your choice of smoked bacon, sausage links, smoked sausage, or chicken sausage patty; served with red-skinned potatoes or grits
13.00

BUTTERMILK PANCAKES

Single pancake | 3.50
Short stack of two pancakes | 5.00
Half stack of three pancakes | 6.50

GRILLED BANANA BREAD

Served warm with banana walnut syrup and dusted with powdered sugar
8.00

FRENCH TOAST

Created with wheat berry bread lightly dusted with powdered sugar and garnished with fresh strawberries
9.00

BUTTERMILK WAFFLE

Poured into a hot iron making it always golden and good
9.00

CHICKEN AND WAFFLE

A southern staple of fried chicken tenders over a buttermilk waffle
13.00

BREADS, HOT CEREAL, GRAINS & FRUIT

TOAST

Panini white or wheat berry bread | 2.00
House created gluten free bread | 3.00
House baked croissant | 3.00

WHOLE-WHEAT BAGEL

Toasted and served with herbed cream cheese
3.00

MUFFINS

Baked daily and served with apricot cream cheese
3.00

ENGLISH MUFFIN

2.50

HOUSE CINNAMON ROLL

Cinnamon, sugar, walnuts, and cream cheese icing
4.00

GRANOLA

Gluten free granola baked with rolled oats, slivered almonds, rice flour, honey, brown sugar and served with Greek yogurt and fresh fruit
9.00

STRAWBERRY ROMANOFF

Sour cream, powdered sugar, and vanilla create the sauce which is layered with strawberries
9.00

FRIED GREEN TOMATOES

Eight | 8.00

FRESH SLICED RED TOMATOES

Five | 4.00

WHOLE-GRAIN STEEL-CUT OATMEAL

Offered with brown sugar, sweet cream butter, and dried cranberries served with toast or biscuits
8.00

BAKED OATMEAL

Rolled oats and steel cut oats combined with shredded carrot, apples, cranberries, orange juice baked with brown sugar, and egg served with toasted pecans and cream
6.00

FRESH FRUIT

Combination of selected and seasonal fruits; mixed fruit combinations are red seedless grapes, strawberries, blackberries, blueberries, banana, and orange

2 oz bullet of berries 2.00
Side of mixed fruits or strawberries only 4.00
Side of mixed berries only 5.00
Cup of mixed fruit or strawberries only 5.00
Cup of mixed berries only 8.00
Bowl of mixed fruit or strawberries only 9.00
Bowl of mixed berries only 12.00

EXTRAS

BONE-IN HAM

5.00

BEEF AND PORK SMOKED SAUSAGE

4 oz | 4.00

LINK SAUSAGE

Three | 5.00

CHICKEN SAUSAGE PATTY

Three | 5.00

GRITS

Cup | 2.50
Bowl | 4.00

CREAM GRAVY

Cup | 2.00
Bowl | 3.00

SAUSAGE GRAVY

Cup | 2.50
Bowl | 4.00

BUTTERMILK BISCUITS

One | 1.39
Two | 2.39

SMOKED BACON STRIP

One | 2.00
Two | 3.60

RED-SKINNED POTATOES

Cup | 2.50
Bowl | 4.00