

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 3.00); served with red-skinned potatoes or grits, choose buttermilk biscuits or toast
14.00

COUNTRY BREAKFAST

Egg(s) any style with bacon;
choose toast or biscuits
One egg | 8.00
Two 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
11.00

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
13.00

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
18.00

GRILLED PORK LOIN & EGGS

Served with two farmhouse brown eggs, choice of grits or red-skinned potatoes, cream gravy, and choice of buttermilk biscuits or toast
18.00

BISCUITS & GRAVY

Three buttermilk biscuits served with choice of cream gravy or sausage gravy
10.00

BROKEN YOLK

Two farmhouse eggs, lettuce, tomato, smoked bacon, and cheddar cheese with mayonnaise on grilled panini bread offered with grits
14.00

AVOCADO TOAST

Fresh seasoned avocado over toasted panini, chopped spinach, pea shoots, onion, 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
15.00

HOUSE-CURED SALMON (LOX & BAGEL)

Served open-faced on toasted wheat bagel, herbed cream cheese, pea shoots, capers, and diced red onion
14.00

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 grit polenta topped with a poached brown egg served in a lobster sauce garnished with chopped tomato and green onion accented with toasted panini
20.00

CREOLE BREAKFAST

Tail-on Shrimp over jalapeño cheese grit polenta with a poached egg served in a creole sauce, andouille sausage garnished with chopped tomato and green onion served toasted panini
20.00

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
14.00

(Additional ingredients are .99 each)

CHEESES:

Cheddar
Monterey Jack
Pepper Jack
Swiss
Goat

MEATS:

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 3.00); served with red-skinned potatoes or grits and a single buttermilk pancake
14.00

BUTTERMILK WAFFLE BREAKFAST

Buttermilk waffle served with two farm-fresh eggs and choice of smoked bacon, sausage links, smoked sausage, or chicken sausage patty
15.00

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
14.00

BUTTERMILK PANCAKES

Single pancake | 3.50
Short stack of two pancakes | 6.00
Half stack of three pancakes | 8.00

GRILLED BANANA BREAD

Served warm with banana walnut syrup and dusted with powdered sugar
10.00

FRENCH TOAST

Created with wheat berry bread lightly dusted with powdered sugar and garnished with fresh strawberries
10.00

BUTTERMILK WAFFLE

Poured into a hot iron making it always golden and good
10.00

CHICKEN AND WAFFLE

A southern staple of fried chicken tenders over a buttermilk waffle
15.00

BREADS, HOT CEREAL, GRAINS & FRUIT

TOAST

Panini white or wheat berry bread | 2.50
House-created gluten-free bread | 4.00

WHOLE-WHEAT BAGEL

Toasted and served with herbed cream cheese
3.00

MUFFINS

Baked daily and served with apricot cream cheese
4.00

ENGLISH MUFFIN

2.50

HOUSE CINNAMON ROLL

Cinnamon, sugar, walnuts, and lightly iced
5.00

GRANOLA

Gluten free granola baked with rolled oats, slivered almonds, rice flour, honey, brown sugar and served with Greek yogurt and fresh fruit
12.00

STRAWBERRY ROMANOFF

Sour cream, powdered sugar, and vanilla create the sauce which is layered with strawberries
10.00

FRIED GREEN TOMATOES

Eight | 9.00

FRESH SLICED RED TOMATOES

Five | 4.00

WHOLE-GRAIN STEEL-CUT OATMEAL

Offered with brown sugar, sweet cream butter, and fresh blueberries served with toast or biscuits
10.00

BAKED OATMEAL

Rolled 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 7.00
Cup of mixed berries only 8.00
Bowl of mixed fruit or strawberries only . . . 12.00



BUTTERMILK PANCAKES



GRANOLA



COASTAL BREAKFAST