

Soups and Salads

cup 3.50 / bowl 5.00

Sweet Corn Bisque

Roasted corn, jalapenos, and fresh basil

Black Bean Soup

Black beans, onions, and peppers, topped with crumbled bacon-crème fraiche and cilantro

Fried Goat Cheese Salad 6.50

Coconut fried goat cheese, roasted cashews, and Mandarin orange segments, over mixed greens with an orange balsamic vinaigrette

Jerk Chicken Salad 6.95

grilled chicken, marinated tomatoes, and carrots over butter lettuce with a creamy pink peppercorn dressing

Starters

House-made granola with fresh fruit and vanilla yogurt 4.50

Fresh fruit plate with orange blossom honey and mint 5.00

Sides 2.50

Hand-cut Fries, Sweet Potato Fries, Black Beans, Sweet Plantains, scrambled Eggs, Bacon, Sausage patties, Biscuits, Grits, Toast



Brunch

The Main Course

BBQ pork hash 9.50

Pulled pork, onions, peppers, potatoes, with a mustard bbq sauce

Dirty J's Huevos Rancheros 8.95

Cheese quesadilla smothered with scrambled eggs, black beans, salsa, and crème fraiche

De Burger (choice of side) 10.95

Toppings: Bacon, Cheddar Jack Cheese, Onions 1.00

Grilled Chicken Sandwich (choice of side) 9.50

Bacon, onion strings, and house made honey mustard

Granny V's Chicken and Waffles 8.95

Southern style fried Chicken and golden waffles

Sausage and Gravy Biscuits 7.50

Golden biscuits covered in house made Sausage gravy

Fill Er' Up 8.95

Scrambled eggs, bacon or sausage, grits and a biscuit

Black Bean Burger (choice of side) 8.95

Garden Scramble 7.95

Sautéed seasonal vegetables, scrambled eggs, topped with cheese

"Local Shrimp" and Grits 9.25

smothered in pan gravy

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