

Breakfast served with a choice of Breakfast Potatoes, Bacon, Sausage or Fruit.

### EGGS BENEDICT FLORENTINE

Toasted English muffin with poached eggs, sautéed spinach, and Canadian bacon | \$12

### STUFFED CRÊPES

Hand-made crêpes stuffed with whipped cream and fresh berries | \$11

### MADE-TO-ORDER OMELETTE

Choice of: bacon, tomato, spinach, onion, cheese, peppers | \$13

### WRIGHT CHOICE OMELETTE (322 cal)

Egg whites with spinach, tomato, and Cheddar Jack cheese | \$13

### SOUTHERN OMELETTE

Pico de gallo, Cheddar Jack cheese, avocado, tomato, ham, and peppers | \$14

### SHRIMP & GRITS

Cheddar cheese grits with blackened shrimp, peppers & onions, and applewood bacon | \$18

### FRIED EGG BLT

Toasted sourdough bread with applewood bacon, fried egg, vine ripe tomato, mayonnaise, and Bibb lettuce | \$13

### BUTTERMILK PANCAKES

Served with fresh whipped cream, fresh berries, and maple syrup | \$12

### BISCUITS & GRAVY

Sausage gravy served over warm southern biscuits | \$12

### SALMON & BEET SALAD (620 cal) GF

Baby arugula, radicchio, goat cheese, Florida oranges, fennel, orange honey vinaigrette | \$18

### SUMMER STRAWBERRY SALAD GF

Spinach, mixed greens, strawberries, cranberries, pecans, red onion, feta cheese, strawberry vinaigrette | \$12

### QUESADILLA

Fire-roasted corn, pico de gallo, scallions, Monterey Jack and cheddar cheese with piquillo cream | \$10

### WARM ROAST BEEF SANDWICH

Shaved roasted beef, baby Swiss cheese, pretzel bun, horseradish cream | \$15

### TURKEY CRANBERRY SANDWICH

Roast turkey, creamy Brie, cranberry apple jam, and arugula on toasted cranberry walnut bread | \$13

### NEW ENGLAND LOBSTER ROLL

Maine lobster, Bibb lettuce with chive aioli on a New England roll | \$24

### GRILLED PIMENTO CHEESE

Southern pimento cheese on grilled sourdough bread with vine ripened tomato and bacon | \$13

### SOUTHERN CHICKEN BOWL GF

Grilled chicken, rice, heirloom tomatoes, grilled onion, chickpeas, avocado, cucumber, black beans with avocado ranch dressing | \$13.5

### SHRIMP FAJITA BOWL GF

Shrimp, rice, black beans, pepper & onions, pico de gallo, sour cream, and guacamole | \$13.5

### SALMON POKE BOWL GF

Jasmine rice, edamame, avocado, cucumber, carrots, red cabbage, cilantro with a ginger vinaigrette | \$15

### PRIME RIB SPECIAL

Slow roasted prime rib served with mashed potatoes, seasonal vegetables and a house salad | \$22

## Beverages

COKE, SPRITE, DIET COKE, COKE ZERO, CLUB SODA | \$3

ICED TEA | \$3 • LEMONADE | \$3.5

RASPBERRY ICED TEA | \$3.5

COFFEE | \$2.5 • ESPRESSO | \$4

SEASONAL REFRESHER | \$3.5 • INFUSED WATER

GF Gluten Friendly

V Vegetarian

Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions.

Food allergy? Dietary restriction? Please inform your server when ordering.

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