



SUNDAY Brunch

CREME BRÛLÉE FRENCH TOAST

Thick sliced bread dipped in our delicious creme brûlée batter and pan-cooked in a crust of caramelized pecans & brown sugar. Served with whipped butter, warm maple syrup and a dusting of powdered sugar. 7.99

SMOKY MOUNTAIN BREAKFAST HASH

A savory sauté of spicy chorizo sausage, roasted peppers, green onions, fresh corn and tender slices of grilled chicken served on a bed of cheddar hash browns. Topped with two poached eggs and a rich Hollandaise sauce. 9.99

SMOKY MOUNTAIN BLUEBERRY PANCAKES

Fluffy, made-from-scratch blueberry pancakes topped with whipped butter and served with warm maple syrup. 7.99

STRAWBERRY PANCAKES

A stack of fluffy, golden brown pancakes dusted with powdered sugar. Topped with fresh strawberry compote and whipped cream. 7.99

BACON, HAM AND CHEESE FRITTATA

Made to order open-faced omelet topped with melted cheddar cheese, honey baked ham and diced Applewood smoked bacon. 7.99

FRENCH TOAST NAPOLEON

Our signature creme brûlée French toast stacked and layered with marinated strawberries with a dusting of powdered sugar. 8.99

SPINACH FLORENTINE FRITTATA

Fluffy made to order open-faced omelet topped with a creamy spinach Florentine sauce, diced tomatoes and parmesan cheese. 7.99

TENDERLOIN EGGS BENEDICT

Tender, grilled Filet Mignon medallions served over toasted English muffins. Topped with two poached eggs and a rich, buttery Hollandaise sauce. 10.99

CHESAPEAKE BAY BENEDICT

Pan-seared jumbo lump crab cakes served over toasted English muffins. Topped with two poached eggs and a rich Hollandaise sauce. 10.99

BUTTERMILK PANCAKES

A stack of fluffy golden brown pancakes topped with whipped butter and served with warm maple syrup. 6.99

MONTE CRISTO

Honey baked ham, roasted turkey, melted American and Swiss cheeses stacked high on wheatberry bread, lightly battered, fried golden brown and dusted with powdered sugar. Served with hot French fries and red raspberry preserves. 9.99

KID'S PANCAKES

A fluffy buttermilk pancake dusted with powdered sugar. Served with whipped butter and maple syrup. 3.99
Add chocolate chips for no additional charge

All brunch items include your choice of side unless otherwise noted:

HOMEMADE CHEDDAR HASH BROWNS

WHITE CHEDDAR CHEESE GRITS

SAUSAGE LINKS

FRESH FRUIT

ADD APPLEWOOD SMOKED BACON .99

BRUNCH SPECIALITY DRINKS

MIMOSA 3.00 – Traditional, Passion Fruit or Poinsettia.

BLOODY MARY 5.00