

# **APPETIZERS**

# FRIED GREEN TOMATOES

Crispy green tomatoes with a golden coating served with tangy remoulade sauce and cajun garnish \$8

# SHRIMP BRUSCHETTA

Diced shrimp, tomatoes, basil, sprinkle of parmesan cheese \$9

#### CRAB CAKES

Juicy lump crab cakes deep fried and served with a remoulade sauce \$8

## **AVOCADO TOAST**

Avocado, cucumber, tomatoes, red onions drizzled with balsamic \$8 (add an over easy egg for \$1.50)

# SALADS

#### **CRANBERRY FETA SALAD**

Leafy greens, dried cranberries and feta cheese, tossed in a raspberry vinaigrette \$6/8

#### **COBB SALAD**

Leafy greens, chopped chicken, bacon, eggs, cheese and cucumbers \$6/8

## **HOUSE SALAD**

Leafy greens, cucumbers, cherry tomatoes, onions (side/full) \$6/8

#### CAESAR SALAD

Leafy greens, Parmesan shavings and croutons, tossed in a Caesar dressing \$6/8

#### **DRESSINGS:**

Ranch, raspberry vinaigrette, champagne vinaigrette, Caesar

# SOUPS

# LOBSTER CRAB BISQUE

Cream based soup with hearty lobster & crab meat Cup \$7 | Bowl \$10

# **VEGGIE GUMBO**

Zucchini, squash in a roux Cup \$7 | Bowl \$9 (add sausage and shrimp \$4)

# BURGERS & SANDWICHES

All sandwiches served with breakfast potatoes or fries

### **MONTE CRISTO**

Ham & Swiss sandwich deep fried until golden brown & sprinkled with powdered sugar \$14

#### BREAKFAST CROISSANT SANDWICH

Sausage patties, scrambled eggs, cheddar cheese, spinach & tomatoes on croissant. \$12

# **CROQUE MADAME**

Spinach, ham, and cheese sandwich topped with bèchamel sauce & a sunny side up egg. \$14

#### FRIED GREEN TOMATO GRILLED CHEESE

with spinach & sweet peppers & deep fried okra \$16

#### **BAE BURGER**

Bacon, Avocado, Egg over easy burger \$14

#### **CLASSIC BURGER**

Lettuce, tomato, onion (No Cheese) \$10

#### **MUSHROOM SWISS BURGER**

Sauteed mushrooms, swiss cheese \$15

#### **IMPOSSIBLE BURGER**

Beyond meatless patty, lettuce, tomatoes and avocado spread \$16

# BRUNCH

## **BREAD-FEST**

Vanilla Belgian Waffles \$8 Custard soaked and deep fried French Toast \$10 (Blueberry and Lemon Cream added \$4) (Peaches and Cream added \$4

# **CHICKEN & WAFFLES**

Our Signature, Vanilla Belgian waffle, topped with Fried Chicken \$12 (Nashville Style upon request)

#### **GRITS YOUR WAY**

(Add your favorite topping to a big bowl of grits)

Grilled Veggies \$10 | Fried Shrimp \$16 Fried Chicken Bites 13 \ Loaded Bacon \$12

## **BELLE-BOIL GRITS**

Creamy cheddar grits, topped with grilled cajun shrimp, sweet corn, and beef sausage \$18

# FIT & LIGHT

(All quiche are served with a side salad)

# QUICHE

Bacon, Sausage and Cheddar \$10 | Spinach & Mushroom \$10

## **ELEVATE BOWL**

Delicious red beans, rice, gumbo gravy, zucchini, squash, mushrooms, asparagus; garnished with sweet peppers and leafy greens \$13

# FRUIT PARFAIT BOWL

Hearty bowl of yogurt, strawberries, blueberries, and raspberries topped with honey and granola \$7

In care and consideration for our wonderful serving staff, 20% gratuity is added to parties of 8 or more.

# THE MAINS

(Served with breakfast potatoes)

# 2X2X2

2 Eggs, 2 Bacon or Sausage Links, 2 slices of toast \$9 (Sub Toast for Waffle \$3)

#### **BEEF TIP TACOS**

Three tender beef tips, soft tacos, topped with scrambled eggs, cheddar cheese, tomatoes, and green onions \$12

## **NACHO-BREAKFAST**

Hearty breakfast potatoes, topped with creamy queso, scrambled eggs, breakfast sausage, bacon, spinach, tomatoes, green onions, and guacamole \$13

#### CHICKEN FRIED BURRITO

Fried Chicken bites, scrambled eggs, peppers, onions and cheese, deep fried \$13

#### THE NASHVILLE COUP

Choice of Nashville sauced or regular chicken tenders & fries \$12

#### CAJUN FISH & CHIPS

Southern Fried Catfish & Fries \$14

# A LA CARTE

Bacon \$5 Sausage links \$5 Loaded grits \$5 Egg \$3

Sausage patties \$6 Togst \$1 Breakfast potatoes \$4

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.