

# BRUNCH ENTREES

## \*BBQ HASH \$14

HOUSE SMOKED BBQ, PEPPERS, ONIONS, POTATOES, CHEDDAR AND JACK CHEESES,  
TOPPED WITH 2 EGGS ANY STYLE

## \*COUNTRY PLATE \$10

2 EGGS ANY STYLE SERVED WITH BACON AND A CHOICE OF  
GRITS OR HASHBROWN CASSEROLE, BISCUIT OR TOAST

## \*8oz COUNTRY FRIED STEAK \$14

HAND BREADED, THIN SLICED RIBEYE & SAUSAGE GRAVY SERVED WITH CHOICE OF  
GRITS OR HASHBROWN CASSEROLE & BISCUIT OR TOAST

## \*BRISKET & EGG SANDWICH \$13

HOUSE SMOKED BRISKET, SCRAMBLED EGG, & AMERICAN CHEESE  
SERVED ON TEXAS TOAST WITH CHOICE OF GRITS OR HASHBROWN CASSEROLE

## \*PORK & EGGS \$13

CRISPY PORK BELLY & 2 FRIED EGGS OVER GRITS WITH DEMI GLACE

## FRIED FRENCH TOAST STACK \$11

TOPPED WITH FRESH BERRY SYRUP & BACON

## \*SMOTHERED YARD BIRD \$13

BUTTERMILK BISCUIT, BONELESS SOUTHERN FRIED CHICKEN, SAUSAGE GRAVY, 2 EGGS ANY STYLE

## \*OMELETTES

CHOICE OF HASHBROWN CASSEROLE  
OR GRITS, & TOAST OR BISCUIT

### THE RUDDER \$12

SHRIMP, SPINACH,  
HOUSE MADE PIMENTO CHEESE

### GARDEN \$11

ASPARAGUS, ONION, BELL PEPPER  
& PARMESAN CHEESE

### 3 MEAT \$11

SAUSAGE, BACON, HAM AND CHEESE

## \*BENEDICTS

CHOICE OF HASHBROWN CASSEROLE OR GRITS

### CRAB \$14

CRAB CAKES, OLD BAY HOLLANDAISE

### THE "FGT" \$10

FRIED GREEN TOMATO, BACON, HOLLANDAISE

### TRADITIONAL HAM \$11

A CLASSIC THAT DOESN'T GO OUT OF STYLE

### SMOKED SALMON \$15

SMOKED SALMON, DILL HOLLANDAISE

**SIDES:** | BACON \$3 | HASHBROWN CASSEROLE \$4 | BISCUITS WITH SAUSAGE GRAVY \$5 |  
GRITS \$5 | WHITE OR WHEAT TOAST \$3 |

\*CONTAINS INGREDIENTS THAT ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS