

## ---- EGG DELIGHTS ----

Served with grits, pepperjack grits hashbrowns, or country potatoes

<b>House Omelet</b>	<b>\$7.95</b>
Eggs & Cheese only, served with toast (1) slice	
<b>Add Bacon, Ham or Sausage</b>	<b>\$1.75</b>
<b>Chef's Omelet</b>	<b>\$11.95</b>
Cheese, bacon, sausage & ham served with toast (1) slice	
<b>Breakfast Bowl</b>	<b>\$9.75</b>
Two eggs with Pepperjack or Regular grits with sausage gravy	
<b>Fresh Baked Quiche</b>	
Made with swiss cheese and your choice of	
<b>Pork Sausage or Spinach</b>	<b>\$10.50</b>
<b>Chicken Florentine</b>	<b>\$11.00</b>
Chicken sausage & spinach	
<b>Frittata</b>	<b>\$11.50</b>
A baked, open-face omelet with onions, peppers, swiss cheese, & <b>either</b> , bacon, chicken sausage, pork sausage, or vegetables with a hash brown crust bottom	
<b>Egg Fusion</b>	<b>\$11.50</b>
Two eggs any style with a choice of bacon, ham, or sausage and a slice of toast	
<b>Southern Fusion Breakfast</b>	<b>\$14.95</b>
Three eggs, scrambled or omelet style, includes cheese, mushrooms, peppers, onions, and tomatoes, with a side of bacon, ham, or sausage & a slice of toast	

## ---- BAKERY ----

<b>Toast</b>	<b>\$1.50</b>
White/Wheat/Raisin (2 slices)	
<b>Homemade Biscuit</b>	<b>\$1.75</b>
<b>Bagel</b>	<b>\$2.75</b>
Blueberry, Plain, or Everything	
<b>Croissant</b>	<b>\$3.95</b>
<b>Colossal Cinnamon Roll</b>	<b>\$5.25</b>
With or without candied pecans & walnuts	

## ---- ADD ONS ----

<b>Vegetables:</b>	<b>\$0.50/each</b>
Peppers, onions, tomatoes mushrooms or spinach	

## ---- BEVERAGES ----

<b>Cold Beverages</b>	<b>\$3.00</b>
Peach Tea, Sweet & Un-Sweet Tea, Arnold Palmer, Lemonade, Assortment of Fountain drinks	
*Apple, Cranberry or Orange Juice, Milk (No refills)*	
<b>Hot Beverages</b>	<b>\$2.75</b>
Regular & Decaf Coffee	
Hot tea & Hot Chocolate (No Refills)	

## ---- BREAKFAST DELIGHTS ----

<b>Oatmeal</b>	<b>\$3.00</b>
Add your choice of fruits or nuts: strawberries, blueberries, bananas, candied pecans, cranberries, or raisins	
<b>Sandwiches</b>	
<b>Fried Chicken Biscuit</b>	<b>\$5.95</b>
Add egg & cheese	<b>\$6.50</b>
<b>Biscuit, Bagel, or Croissant</b>	<b>\$6.50</b>
With an egg any style, bacon, sausage, or ham & cheese	
<b>Sausage Gravy &amp; Biscuits</b>	<b>\$10.95</b>
Two buttermilk biscuits smothered with our homemade sausage gravy	
<b>Eggs Benedict Fusion (NO SATURDAYS)</b>	<b>\$10.95</b>
Traditional Eggs Benedict with your choice of Canadian bacon, ham, bacon or (crab add \$2.00)	
<b>Fruit Crepes</b>	<b>\$8.25</b>
Choose from apple, blueberry, strawberry or bananas foster (an additional \$2.00)	
<b>Savory Crepes</b>	<b>\$9.50</b>
Scrambled eggs, cheese, and your choice of bacon, sausage or ham	
<b>Southern Chicken &amp; Waffles</b>	<b>\$12.95</b>
Three chicken strips & Belgium Waffle	
<b>Big Breakfast</b>	<b>\$16.95</b>
Belgium Waffle, Pancakes, or French Toast, with three eggs any style, grits, hashbrowns or country potatoes, with a side of bacon, ham, or sausage	
<b>Catfish</b>	<b>\$12.50</b>
(1) Filet fried in cornmeal, served over pepperjack grits with your choice of two eggs any style, accompanied with a Lemon dill aioli sauce (upon request)	
<b>Blackened Shrimp &amp; Grits</b>	<b>\$13.95</b>
(5) Tiger Prawn shrimp served over Pepperjack grits with Cajun crème & Creole aioli sauces	
<b>---- A LA CARTE ----</b>	
<b>Single Egg (any style)</b>	<b>\$1.50</b>
<b>Two Eggs (any style)</b>	<b>\$3.00</b>
<b>French Toast</b>	<b>\$4.25</b>
<b>Pancakes</b>	<b>\$6.25</b>
<b>Belgium Waffle</b>	<b>\$6.25</b>
<b>Regular Grits</b>	<b>\$3.00</b>
<b>Pepperjack Grits</b>	<b>\$3.75</b>
<b>Pork or Turkey Bacon (3 strips)</b>	<b>\$3.25</b>
<b>Pork Sausage (2 patties)</b>	<b>\$3.25</b>
<b>Chicken Sausage Link</b>	<b>\$3.25</b>
<b>Country Potatoes</b>	<b>\$3.25</b>
<b>Hash Browns</b>	<b>\$3.75</b>
<b>Seasonal Fruit</b>	<b>\$5.00</b>
<b>Southern Chicken Strips (2)</b>	<b>\$6.25</b>

## ---- APPETIZERS ----

<b>Curry Carrot Ginger Soup</b>	<b>\$7.50</b>
<i>Rich creamy soup infused with flavors &amp; spices</i>	
<b>Collard Green Egg Rolls (3)</b>	<b>\$8.50</b>
<i>Filled with collard greens &amp; smoked turkey meat served with a sweet &amp; spicy sauce &amp; apple coleslaw garnish</i>	
<b>Miniature Crab Balls (3)</b>	<b>\$10.00</b>
<i>Served with a creole aioli sauce</i>	
<b>Seafood Beggars (3)</b>	<b>\$10.00</b>
<i>Crabmeat, shrimp, lobster, cream cheese, &amp; spinach, topped with an orange marmalade &amp; heavenly sauce</i>	

## ---- SALADS ----

All salad dressings are made by our chef, choose from Ranch, Rustic Honey Mustard, Bleu Cheese, Asian, Honey & Herb, or Peach Vinaigrette

<b>Spring Mix Salad</b>	<b>\$8.00</b>
<i>Candied Pecans &amp; Walnuts, feta cheese, shredded carrots, cherry tomatoes, &amp; red onions, on a bed of mixed greens, served with Peach Vinaigrette Dressing</i>	
<b>Heavenly Salad</b>	<b>\$8.00</b>
<i>Candied Pecans &amp; Walnuts, parmesan cheese, shredded carrots, cherry tomatoes, red onions, &amp; cinnamon apples on a bed of mixed greens, served with Honey &amp; Herb Vinaigrette Dressing</i>	
<b>Oriental Salad</b>	<b>\$9.00</b>
<i>Cashews &amp; Peanuts, wonton chips, shredded carrots, cherry tomatoes, &amp; red onions on a bed of Mesclun greens, served with Asian Vinaigrette Dressing</i>	
<b>Salad Protein Add-ons</b>	
<b>Grilled Chicken</b>	<b>\$7.00</b>
<b>Blackened Salmon</b>	<b>\$8.50</b>
<b>Grilled (5) Tiger Prawn Shrimp</b>	<b>\$8.50</b>

## ---- SANDWICHES ----

All sandwiches are served with Curly fries. Sweet Potato fries are an additional \$1.00

<b>Open Fusion Sandwich</b>	<b>\$10.25</b>
<i>Melted cheddar &amp; Monterey jack cheese, sautéed onions, mushrooms, &amp; peppers served on flat bread. Choose between smoked brisket with BBQ sauce or grilled chicken with red pepper aioli sauce</i>	
<b>Grilled Chicken Sandwich</b>	<b>\$11.95</b>
<i>Grilled Chicken breast w/ a hint of curry, smoked Gouda cheese, lettuce, tomatoes, onions, pickles, and apple hickory bacon, with our special heavenly sauce</i>	
<b>Reuben Sandwich</b>	<b>\$12.50</b>
<i>Corn beef brisket served on marble rye with melted swiss cheese, sauerkraut and our homemade reuben sauce</i>	
<b>Turkey Burger</b>	<b>\$12.50</b>
<i>8oz turkey burger served with lettuce, tomato, pickles, onions &amp; Gouda cheese topped with guacamole</i>	
<b>House Burger</b>	<b>\$12.50</b>
<i>Hand crafted burger served with lettuce, tomato, pickles, onions &amp; cheddar, swiss, provolone, Pepperjack, Gouda or Bleu cheese</i>	
<b>Philly Cheese Steak or Chicken</b>	<b>\$12.95</b>
<i>Sautéed mushrooms, onions &amp; peppers with provolone cheese served on a hoagie roll</i>	
<b>Crab Sandwich</b>	<b>\$14.95</b>
<i>6oz Fried lump crab cake with lettuce, tomato &amp; creole aioli sauce</i>	

## ---- DIRTY CHIPS----

<b>Southern Fusion Dirty Chips</b>	<b>\$10.75</b>
<i>Homemade potato chips with a choice of pulled pork &amp; BBQ sauce or grilled chicken &amp; honey mustard BBQ sauce with cheddar cheese and fresh green onions</i>	
<b>Grilled Salmon Dirty Chips</b>	<b>\$12.50</b>
<i>Served with bleu cheese &amp; cajun crème and creole aioli sauces and fresh green onions</i>	

## ---- ENTREES----

Available vegetables are: Green Beans, Broccoli, Mixed Greens (Collards, Kale, & Mustard), Garlic or Truffle Mashed Potatoes, Sweet Potato Puree, or Creamed Corn

<b>Grilled Chicken</b>	<b>\$12.00</b>
<i>8oz Chicken Breast soaked in Brine with a hint of curry &amp; grilled to perfection, served with garlic mashed potatoes, green beans, &amp; a white supreme sauce</i>	
<b>Catfish</b>	<b>\$12.50</b>
<i>(1) Filet fried in cornmeal, served over pepperjack grits with your choice of a vegetable, accompanied with a Lemon dill aioli sauce (upon request)</i>	
<b>Blackened Shrimp &amp; Grits</b>	<b>\$16.00</b>
<i>(7) Tiger Prawn shrimp prepared with our special blackened seasoning served over pepperjack grits with a Cajun crème &amp; Creole aioli sauces with a choice of (1) vegetable</i>	
<b>Caribbean Salmon</b>	<b>\$18.00</b>
<i>Blackened or Grilled Salmon served over coconut pineapple rice and green beans, topped with mango chutney</i>	
<b>Chicken Florentine</b>	<b>\$18.00</b>
<i>Grilled chicken stuffed with spinach &amp; provolone cheese served with garlic mashed potatoes and green beans, topped with our homemade pesto sauce</i>	

## ---- A LA CARTE ----

<b>House Salad</b>	<b>\$4.95</b>
<b>Curly Fries</b>	<b>\$3.00</b>
<b>Sweet Potato Fries</b>	<b>\$4.00</b>
<b>Truffle Mashed Potatoes</b>	<b>\$3.50</b>
<b>Garlic Mashed Potatoes</b>	<b>\$3.00</b>
<b>Sweet Potato Puree</b>	<b>\$3.00</b>
<b>Creamed Corn</b>	<b>\$3.00</b>
<b>Green Beans</b>	<b>\$3.00</b>
<b>Mixed Greens (collards, kale &amp; mustard)</b>	<b>\$3.00</b>
<b>Broccoli</b>	<b>\$3.00</b>
<b>Veggie Plate (3 items)</b>	<b>\$8.00</b>
<b>3 Tiger Prawn Shrimp</b>	<b>\$9.00</b>

## ---- BEVERAGES ----

<b>Cold Beverages</b>	<b>\$3.00</b>
<i>Peach Tea, Sweet &amp; Un-Sweet Tea, Arnold Palmer, Lemonade, Assortment of Fountain drinks</i>	
<i>*Apple, Cranberry or Orange Juice, Milk (No refills)*</i>	
<b>Hot Beverages</b>	<b>\$2.75</b>
<i>Regular &amp; Decaf Coffee</i>	
<i>Hot tea &amp; Hot Chocolate (No Refills)</i>	

## ---- DESSERTS ----

Ask about our daily homemade desserts  
Volcano Cakes, Southern Pies, Cobblers, Cheesecakes (desserts vary)

Seniors, 55 years & older receives a 15% discount off of their bill ONLY. (Must show ID). \*\*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. \*\*A 20% gratuity will be added for parties of five (5) or more\*\*