BREAKFAST

EGGS & SOUTHERN CLASSICS

Served with a choice of Crisp Breakfast Potatoes or Buttered Stone-Ground Grits, and Fresh-Baked Buttermilk Biscuit or Toast

THE DRUID TRADITION 9
Two Eggs any style, Choice of Thick-Cut Applewood Smoked Bacon or Savory House Sausage Patty

THREE-EGG CLUBHOUSE OMELET VEG 10
Three-Egg Omelet, Sharp Cheddar Cheese, Griddled Button Mushrooms, Wilted Baby Spinach

SMOKED HAM & WHITE CHEDDAR SCRAMBLE GF 12
Three Eggs Scrambled, Diced Smoked Ham, Melted Sharp White Cheddar

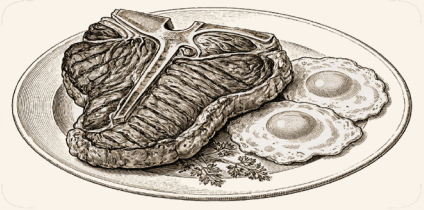
GARDEN SCRAMBLE VEG 9
Three Eggs Scrambled with Vine-Ripened Tomatoes, Sweet Onions, Bell Peppers, Crumbled Feta Cheese

CAST-IRON SHORT RIB SWEET POTATO HASH GF 16
Slow Braised Beef Short Rib, Roasted Sweet Potatoes, Peppers, Onion, Topped with Two Eggs (Any Style)

BREAKFAST BURRITO VEG 11
Two Eggs, Cheddar, Monterey Jack, Jalapeños, Potato, White Onion, Hot Sauce, Maple Syrup

CLASSIC BISCUIT & GRAVY 10
Two Giant, Flaky Buttermilk Biscuits Split, House-Made Cracked Black Pepper Sausage Gravy

8 oz T-BONE STEAK & EGGS GF 22
8 oz T-Bone, Two Over-Easy Eggs, Chive Butter, Smoked Salt



FROM THE GRIDDLE

Served with Whipped Butter and Warm Maple Syrup

BUTTERMILK FLAPJACKS VEG 2|5 • 4|8
Light Golden Buttermilk Pancakes

BLUEBERRY PECAN PRALINE FLAPJACKS VEG 7
Two Classic Buttermilk Pancakes Fresh Wild Blueberries, Toasted Chopped Pecans

CROISSANT FRENCH TOAST VEG 1|7 • 2|12
Thick-Cut Artisanal Sourdough dipped in a Vanilla-Nutmeg Custard, Powdered Sugar

GOLDEN BELGIAN WAFFLE VEG 9
Deep-Pocketed Malted Waffle, Powdered Sugar

STRAWBERRIES & CREAM WAFFLE VEG 12
Belgian Waffle, Strawberries & Whipped Cream

LIGHTER FARE & GRAINS

AVOCADO & TOMATO TOAST VEG 10
Toasted Multi-Grain Bread, Fresh Avocado, Ripe Cherry Tomatoes, Radish, Micro Greens, Smoked Salt, and a Drizzle of Olive Oil
Add a Poached Egg for an additional charge

GLADE BERRY & YOGURT PARFAIT VEG 8
Creamy Vanilla Greek Yogurt, Almond Granola Seasonal Berries

STEEL-CUT OATMEAL VEG 6
Oatmeal, Brown Sugar, Splash of Milk

SMOKED SALMON TOAST12
Toasted Rye Bread, Herb Cream Cheese, Smoked Salmon, Diced Red Onions, Fried Capers

SIDES & ADDITIONS:

THICK-CUT APPLEWOOD BACON	5	CRISP BREAKFAST POTATOES	6
SAVORY SAUSAGE PATTY	5	BUTTERED STONE-GROUND GRITS	4
SUGAR CURED PIT HAM	5	SINGLE BUTTERMILK BISCUIT & GRAVY	6
CRISP HERB SWEET POTATOES	6	TWO EGGS (Any Style)	4

BEVERAGES:

GOURMET FRESH -BREWED COFFEE (Regular or Decaf)	3	ASSORTED CHILLED JUICES (Orange, Apple, Grapefruit)	4
HERBAL HOT TEAS	3	SOUTHERN SWEET TEA | UNSWEETENED TEA	3

GRATUITY MAY BE INCLUDED FOR PARTIES OF 8 OR MORE • RESERVATIONS ONLY ACCEPTED FOR PARTIES OF 5 OR MORE

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.
The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.
Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request. *(GF)* Gluten-Free *(Veg)* Vegetarian *(Vegan)* Vegan