



Brunch Menu

3 Egg Omelet ∞

Cooked with Your Choice of Fresh Ingredients
Bacon | Ham | Chicken | Tomatoes | Mushrooms
Bell Peppers | Onions | Jalapenos | Cheese
Choose a Country Biscuit or Toast
Served with Breakfast Potatoes
9.00

2 Egg Rancheros^{GF} ∞

Corn Hash | @ Fried Eggs | Sauce Rojo
Sauce Verde | Lime Crema
14.00

Waffle Topped with Berries and Cream

Maple Syrup
8.00

Smoked Avocado and Shrimp Toast ∞

Smoked Avocado | Cucumber Relish
Orange Roasted Shrimp | Grilled Artisan Bread
Local Grown Micro Greens
16.00

Country Fried Steak ∞

Split Giant biscuit | Fried Tenderloin Tip
Sausage Gravy
18.00

The Governors Lady ∞

Split Giant biscuit | Country Ham
Smoked Gouda Pimento Cheese
Fried Egg | White Cheddar Mornay Sauce
15.00

Shrimp and Grits^{GF} ∞

Smoked Gouda Grits | 5 Blackened Shrimp
Lobster Cream
15.00

2 Lump Crab Cakes ∞

Fennel | Carrots | Arugula
Tomato Vinaigrette | Saffron Aioli
16.00

For the Table

Buttermilk Biscuits and TN Sausage Gravy

Four Biscuits and a Cup of Gravy
6.50

Bowl of Fruit

8.00

Shrimp Cocktail^{GF} ∞

Lemon | Cocktail Sauce
6 Shrimp \$9.00 | 12 Shrimp \$18.00

Smoked Salmon Board ∞

Bagels | Cream Cheese | Chives
12.00

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