



1946

## Chef's Signature Menu Series

### STEAK & EGGS... 25

3 Eggs cooked your way, Served with a Glazed Beef Shoulder Tender, Fried Onions, Grilled Asparagus & Shaved Parmesan Cheese

### CEDAR SMOKED SALMON BLT... 22

Cedar Smoked Salmon, Served Open Faced on Toasted Marble Rye Bread, Seasoned Arugula, Pickled Red Onions, Sliced Parma Ham, Grilled Tomatoes & Caper Spread, Topped with a Poached Egg & Sauce Maltaise

### BRUNCH BURGER... 13.50

*(Choice of Turkey or Beef Patty)*

All Beef Patty or Ground Turkey Patty, Topped with Bacon, Sliced Avocado & Fried Egg, Served with Hash Brown Potatoes & Side of Fruit

### POLLO & POBLANOS... 15

Tender Braised Chicken & Poblano Hash Topped with 2 Fried Eggs, Tomatillo Lime Salsa, Fresh Avocado & Jack Cheese on a Fried Corn Tostadas **GF**

### CARAMELIZED ONION & GOAT CHEESE QUICHE... 14

One 4 inch Individually Baked Quiche served with a Warm Side Salad of Sliced Crispy Ham & Turkey with Marinated Cherry Tomatoes with Raspberry Dressing & Balsamic Glaze **HH**

### QUINOA HASH, CRISPY VEGETABLES & FRIED EGG... 11.50

Pan Toasted Quinoa, Caramelized Cauliflower, Sautéed Green Beans & Roasted Spaghetti Squash, Topped with a Fried Egg & Parmesan Cheese, Served with Sour Dough Crostini **V HH**

### LOUISIANA STYLE SHRIMP & GRITS... 22

8 Large Shrimp, Seared & Simmered in a delicious New Orleans Style Hot Sauce served over Seasoned Grits & Topped with Green Onions **GF**

### HOUSE CURED SMOKED SALMON PLATE... 9.50

Served with Traditional Condiments, Mixed Greens, Toast Points & Beet Dusting. **HH**

### YOGURT PARFAIT... 8.50

Vanilla Yogurt Layered with House-Made Granola, Mixed Berry Compote & Finished with a Drizzle of Honey **V HH**



"Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food borne illness, especially if you have certain medical conditions."

Executive Chef Adam J Heath, CEC

**HH** Heart Healthy  
**GF** Gluten Free  
**V** Vegetarian



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## Omelets (All omelets use three eggs)

All Omelets can be made with Egg White or Egg Beaters

### Western ... 5.00

Ham, Bell Pepper, Onions and Jack Cheese

### Works...7.50

Ham, Sausage, Bacon, Mushrooms, Bell Peppers, Onions and Jack Cheese

### Meat & Cheese...6.50

Ham, Bacon, Sausage and Cheddar Cheese

### Veggie...5.50

Garden Fresh Vegetables topped with Monterey Jack Cheese

### Cheese Lovers...6.50

Monterey Jack, Swiss and Cheddar Cheeses

### Your Way...4.50

Ham, Sausage, Bacon, Crab Meat, Mushrooms, Spinach, Bell Peppers, Onions, Tomatoes & Jalapeños with Jack, Cheddar or Swiss Cheese

## Sides

Cheese Grits... 2.25

Plain Grits... 2.00

Oatmeal... 3.00

Hash Browns... 2.00

Crispy Bacon (3 strips per order)... 3.5

Sausage Patty (2 Patties per order)... 3.50

Grilled Ham Steak... 4.00

Corned Beef Hash... 5.50

Country Potatoes... 2.00

Biscuits with Sausage Gravy... 5.50

Chilled Mixed Fruit... 2.50

Berries Only ... 3.00

Toasted Breads...2.00

White, Wheat, Rye, Cinnamon Raisin, English muffin, or Plain Bagel with Cream Cheese

## From the Griddle

### Belgian Waffle... 2.99

Served with Warm Maple Syrup and Whipped butter

### Pancakes or French Toast

One 2.99 Two 4.99

Add Banana and Pecans

Strawberries

Blueberries

Add 1.00

## EGGS

Poached Eggs on Crab Cake... 15.50

Poached Eggs on Hash... 8.50

Classic Eggs Benedict... 7.50

“Bubba Benedict”... 8.50

### Eggs Your Way

1 Egg... 1.50 add 4oz Beef Filet ...15.00

2 Eggs... 3.00 add 6oz Beef Filet... 25.00

3 Eggs... 4.50 add 8oz Beef Filet... 29.00

## Beverages

Forest Club Blended Coffee... 2.00

Espresso... 2.50

Cappuccino... 3.50

Virgin Bloody Mary ... 3.00

Choice of Juice ... 3.00

Milk (White or Chocolate)... 2.00

Ice Tea or Hot Tea... 2.00

Hot Chocolate... 2.00



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