

COCKTAILS & CARAFES

- BLOODY MARY** 5  
Bold spices, Vodka, rosemary
- WHITE SANGRIA** 5  
Sauvignon Blanc, St-Germain, Tuaca
- RED SANGRIA** 5  
Pinot Noir, Brandy, fruit juices
- BREAKFAST MARTINI** 5  
Vodka, orange marmalade, fresh citrus
- MIMOSA** 5  
Fresh squeezed orange juice, Prosecco
- BELLINI** 5  
Fresh peach, Prosecco
- CARAFES TO SHARE** 15  
**MIMOSA or BELLINI**

STARTERS & SOUPS

- STEAK ROLLS\*** 10  
With Chimichurri sauce and spicy ranch dressing
- SAN FRANCISCO SPINACH DIP** 12  
Creamed spinach and water chestnuts with warm tortilla chips
- DEVILED EGGS** 8  
Candied bacon and homemade sweet pickle relish
- WHISKEY SHRIMP ON COUNTRY TOAST** 16  
Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce
- NEW ENGLAND LOBSTER BISQUE** 7 / 10  
Sherry garnish. Cup / Bowl

SALADS

- CLASSIC CAESAR, BABY KALE OR HOUSE SALAD** 9  
Add chicken \$6, Add salmon \$10
- CUMBERLAND SALAD** 12  
Grilled chicken, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch

- VINE-RIPENED TOMATO AND MOZZARELLA SALAD** 10  
Crispy onions, fresh basil and herb vinaigrette
- STEAK SALAD\*** 18  
Seared and sliced tenderloin with Dijon vinaigrette tossed artisan greens, avocado, bleu cheese, Roma tomatoes and candied bacon. With buttermilk ranch

BRUNCH

- FRENCH TOAST ANNA** 13  
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- FAMOUS STEAK & BISCUITS\*** 18  
Our signature specialty. Seared tenderloin on homemade biscuits. Served with french fries
- EGGS BENEDICT\*** 12
- SALMON BENEDICT\*** 14
- STEAK BENEDICT\*** 15
- AVOCADO AND TOMATO BENEDICT\*** 12  
English muffins, poached eggs and Hollandaise sauce. Served with potato wedges
- CLASSIC OMELETTE** 12  
Ham and Gruyère cheese, served with a small kale salad

- BLUE RIDGE QUICHE** 13  
A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a small kale salad
- WAFFLES WITH BLACK CHERRY SAUCE** 14  
Whipped cream, powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- CROQUE MADAME** 13  
Classic grilled Gruyère cheese and smoked ham sandwich topped with a sunny side up egg. With french fries and a small kale salad
- STEAK AND EGGS\*** 19  
Grilled ribeye, with poached eggs and Hollandaise sauce. Served with roasted tomato and potato wedges

ENTRÉES

- PANÉED CHICKEN SANDWICH** 13  
Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries
- STEAK BURGER\*** 13  
Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries
- STACKED CHEESEBURGER\*** 12  
Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries
- FRENCH DIP\*** 18  
Roasted prime rib, thinly sliced, piled high on a baguette with french fries
- WILD MUSHROOM MEATLOAF** 19  
Wild mushroom Madeira sauce, garlic mashed potatoes and haricot verts

- COFFEE-CURED FILET MIGNON\*** 36  
Center cut - 10 oz.
- FILETS\*** 30 / 34  
Petite cut - 7 oz. / Regular cut - 10 oz.
- PRIME RIB OF BEEF\*** 28 / 34  
Aged and slow roasted - 12 oz. / 16 oz.
- GRILLED NORWEGIAN SALMON\*** 21  
Szechuan style or “naked,” served with jasmine rice and sautéed spinach
- BAY STREET CHICKEN FINGERS** 16  
“Old Savannah” style with French fries and mac & cheese
- BISTRO CHICKEN** 19  
Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts

SIDES ALL 5

Hashbrowns for Two - Broccoli - French Fries - One Pound Baked Potato - Garlic Mashed Potatoes - Haricot Verts  
Creamed Spinach - Mac & Cheese - Asparagus - Roasted Brussels Sprouts

\*These items may be cooked to order. Consuming undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.