COCKTAILS & CARAFES

BLOODY MARY
Bold spices, Vodka, rosemary

WHITE SANGRIA
Sauvignon Blanc, St-Geirmain, Tuaca

RED SANGRIA
Pinot Noir, Brandy, fruit juices

BREAKFAST MARTINI
Vodka, orange marmalade, fresh citrus

MIMOSA
Fresh squeezed orange juice, Prosecco

BELLINI
Fresh peach, Prosecco

CARAFES TO SHARE

COFFEE-CURED FILET MIGNON
Center cut - 10 oz.

FILETS
Petite cut - 7 oz. / Regular cut - 10 oz.

PRIME RIB OF BEEF
Aged and slow roasted - 10 oz.

GRILLED NORWEGIAN SALMON
Szechuan style or “naked,” served with jasmine rice and sautéed spinach

BAY STREET CHICKEN FINGERS
“Old Savannah” style with french fries and mac & cheese

BISTRO CHICKEN
Panko-crusted, parmesan cheese and lemon caper sauce. Served with seasonal vegetable

STEAK ROLLS
With Chimichurri sauce and spicy ranch dressing

SAN FRANCISCO SPINACH DIP
Creamed spinach and water chestnuts with warm tortilla chips

DEVILED EGGS
Candied bacon and homemade sweet pickle relish

WHISKEY SHRIMP ON COUNTRY TOAST
Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce

NEW ENGLAND LOBSTER BISQUE
Sherry garnish. Cup / Bowl

SALADS

CLASSIC CAESAR, BABY KALE OR HOUSE SALAD
Add chicken $6, Add salmon $10

CUMBERLAND SALAD
Crusty bread, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch

FRENCH TOAST ANNA
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon

FAMOUS STEAK & BISCUITS
Our signature specialty. Seared tenderloin on homemade biscuits. Served with french fries

EGGS BENEDICT
English muffins, poached eggs and Hollandaise sauce. Served with country potatoes

STEAK SALAD
Seared and sliced tenderloin with Dijon vinaigrette tossed artisan greens, avocado, bleu cheese, Roma tomatoes and candied bacon. With buttermilk ranch

VINE-RIPENED TOMATO AND MOZZARELLA SALAD
Crispy onions, fresh basil and herb vinaigrette

HOT CHICKEN & BISCUITS
Hometown hot chicken, Southern biscuits, french fries

BLUE RIDGE QUICHÉ
A savory custard of applewood smoked bacon, Gouda cheese and spinach. Served with a small kale salad

WAFFLES WITH BLACK CHERRY SAUCE
Whipped cream, powered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon

CROQUE MADAME
Classic grilled Gruyère cheese and smoked ham sandwich topped with a sunny side up egg. With french fries and a small kale salad

FILET AND EGGS
Roasted tenderloin, sunny side up eggs, hollandaise sauce and country potatoes

ENTRÉES

PANÉED CHICKEN SANDWICH
Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries

STEAK BURGER
Pan-seared, in-house ground steak, Gruyère, caramelized onions, Thousand Island dressing and french fries

STACKED CHEESEBURGER
Twin patties, seasoned and seared, with pickles, onions and cheese. Served with french fries

FRENCH DIP
Roasted prime rib, thinly sliced, piled high on a baguette with french fries

WILD MUSHROOM MEATLOAF
Wild mushroom Madeira sauce, garlic mashed potatoes and seasonal vegetable

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SIDES ALL 6
Broccoli - French Fries - One Pound Baked Potato - Garlic Mashed Potatoes - Creamed Spinach - Mac & Cheese - Asparagus - Seasonal Vegetable

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