

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** 11
Creamed spinach and water chestnuts with warm tortilla chips
- DEVILED EGGS** 8
Candied bacon and homemade sweet pickle relish
- WHISKEY SHRIMP ON COUNTRY TOAST** 13
Jumbo shrimp sauté-flamed with whiskey and finished with mustard cream sauce
- NEW ENGLAND LOBSTER BISQUE** 8 / 10
Sherry garnish. Cup / Bowl
- CHICKEN PASTA SOUP** 6

SALADS

- CLASSIC CAESAR, BABY KALE OR HOUSE SALAD** 9
Add chicken \$6, Add salmon \$10
- CUMBERLAND SALAD** 14
Fried chicken, pecans, avocado, tomatoes, bacon, cheese, croutons with buttermilk ranch
- ASIAN AHI TUNA SALAD** 19
Seared rare, with field greens, avocado and mango tossed in an Asian herb vinaigrette

- VINE-RIPENED TOMATO AND MOZZARELLA SALAD** 10
Crispy onions, fresh basil and herb vinaigrette
- STEAK SALAD*** 19
Seared and sliced tenderloin with Dijon vinaigrette tossed artisan greens, avocado, bleu cheese, Roma tomatoes and candied bacon. With buttermilk ranch
- THAI GRILLED CHICKEN SALAD** 14
Mixed greens in a honey lime vinaigrette, topped with peanuts and a Thai peanut sauce

BRUNCH

- FRENCH TOAST ANNA** 13
Powdered sugar, Vermont maple syrup and thick-cut, applewood smoked bacon
- FAMOUS STEAK & BISCUITS*** 16
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** 14
Gruyère cheese, lettuce, tomato and on a toasted baguette. Served with french fries
- STEAK BURGER*** 14
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
- VEGGIE BURGER** 12
Made in-house, topped with Monterey Jack
- FISH TACOS** 15
Daily fish selections, deep fried, avocado, spicy ranch dressing
- 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*** 34
Center cut - 9 oz.
- FILETS*** 30 / 34
Petite cut - 7 oz. / Regular cut - 10 oz.
- PRIME RIB OF BEEF*** 22
Aged and slow roasted - 10 oz.
- STEAK & FRIES*** 22
A Brasserie style New York Strip steak with garlic and French fries
- GRILLED NORWEGIAN SALMON*** 21
Szechuan style or “naked,” served with jasmine rice and sautéed spinach
- BISTRO CHICKEN** 18
Panko-crust, parmesan cheese and lemon caper sauce. Served with haricot verts
- BAY STREET CHICKEN FINGERS** 17
“Old Savannah” style with French fries and Southern slaw

SIDES ALL 6

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.*