



BREAKFAST

TRADITIONAL FAVORITES

UNCLE HERSCHEL'S	5.99
SUNRISE SAMPLER	3.99
COUNTRY FRIED SAMPLER	5.99
SMOKEHOUSE BREAKFAST	5.39
COUNTRY MORNING	5.89
THE CRACKER BARRELS	4.99
TRUFFLED SCRAMBLE	5.99
BRUNCH PLATTER	7.99

PANCAKES

BLUEBERRY PANCAKES	5.99
BUTTERMILK WITH VANILLA	3.99
PECAN PANCAKES	5.99
CHOCO CHIP PANCAKES	5.39
STRAWBERRY PANCAKES	5.89
MOMMA'S PANCAKES	4.99

JUICES & MILK

ORANGE JUICE	5.99
MANGO JUICE	3.99
CHOCOLATE MILK	5.99
PINEAPPLE JUICE	5.39
NEW! COCONUT WATER	5.89



LUNCH

STARTERS

HONEY GLAZED ONION RINGS

6.50

sweet vidalia onions, deep fried in beer batter, glazed with thyme honey

SMOKED CHICKEN QUESADILLA

8.50

with caramelized onions, roasted poblano guacamole, jicama salsa & chipotle

ANCHO CHILE SHRIMP TACOS

8.50

with mango salsa, jalapeno-lime crème fraîche, guacamole & shredded cabbage

FRIED CALAMARI

8.75

with house-made marinara and salad greens

ENTREES

MICROBREW-BATTERED HALIBUT

13.25

with sweet potato fries, house-made slaw & tartar sauce

BRAISED BONELESS SHORT RIBS

16.00

with garlic mashed potatoes, sautéed broccolini, gremolata & chipotle aioli

GRILLED PORK TENDERLOIN

15.75

with steamed jasmine rice, red Thai curry glaze & coriander emulsion

PISTACHIO CRUSTED SALMON

17.00

with fresh berry salsa, wild rice, potato cake & sautéed snap peas

DINNER

GRILLED FINGERLINGS

6.99

Grilled potatoes with a Western flair served with sauce of choice

ASIAN PEAR SALAD

6.49

Crisp pears and pecans with tender frisée, and maple syrup with sharp blue cheese

ROASTED ACORN SQUASH

6.99

Spicy-sweet, soft wedges potatoes which makes a no-fuss holiday meal

GLAZED BRUSSELS SPROUTS

6.49

Black pepper dusted pecans, dried cranberries, and a touch of orange zest

SMOTHERED CHICKEN

10.99

Grilled chicken breast topped with mushrooms, onions and Monterey Jack Cheese

CALABASH SHRIMP

9.49

Buffalo style, hand-breaded and golden fried shrimps with herb butter

