

BREAKFAST

Belgian Waffle - 13

Waffle Topped with Fresh Strawberries and Powdered Sugar. Served with Maple Syrup.

Hot Chicken and Waffle - 18

Nashville Hot Chicken Tenders over a Belgian Waffle, Served with Maple Syrup.

California Breakfast Sandwich - 14

Grilled Tomato, Avocado, Gruyere, Bacon, and Egg on Sourdough. Served with Homestyle Potatoes.

No Modifications Please

Ham and Cheese Omelet - 13

Applewood Smoked Ham, Cheddar Cheese. Served with Homestyle Potatoes.

The Diner Scrambler – 14

Two Eggs Scrambled, Homestyle Potatoes. Served with Bacon and Biscuits.

Biscuits & Gravy – 12

Southern Style Biscuits Served with Homemade Sausage Gravy.

Hot Chicken & Biscuits – 15

Southern Style Biscuits with Nashville Hot Chicken Tenders. Served with Honey Butter.

SUSHI & OYSTERS

Serving Times May Vary

***Blue Point**

*½ Doz. - \$16 *1 Doz. - \$32

***James River**

*½ Doz. - \$14 *1 Doz. - \$28

Serving Times May Vary

California Roll – 12

Crab, Avocado, Cucumber

***Spicy Tuna Roll- 13**

Big Eye Tuna, Jalapenos

***Tempura Shrimp Roll - 13**

Crispy Shrimp Tempura, Cucumber. Eel Sauce

***Philadelphia Roll– 13**

Smoked Salmon, Avocado, Cream Cheese

Nashville Roll - 12

Nashville Chicken, Buldak Sauce

Veggie Maki Roll - 12

Asparagus, Avocado, Cucumber, Jalapenos

APPETIZERS

Gumbo - 9

Chicken and Sausage Gumbo.

Boom Boom Shrimp - 14

Panko Fried Jumbo Gulf Shrimp, Soy Chili Glaze.

Southwest Chicken Eggrolls - 14

Yum Yum and Sweet Chili Sauces on the Side

Soft Pretzel Sticks – 13

Warm Bavarian Style Pretzel.

Served with a Beer Cheese Sauce.

Chicken Wings – 16

Choice of Buffalo, Kung POW! or Naked

LUNCH

*Classic Cheeseburger – 14.50

Choice of Cheese; Lettuce, Tomato, and Onion.

Served with French Fries.

Nashville Cheesesteak - 14.50

Toasted Hoagie, Roast Beef, Peppers, Onions, Yazoo Beer Cheese Sauce. Served with French Fries.

Hot Chicken Wrap – 14.50

Nashville Hot Chicken, Tomato, Lettuce, Cheddar, with Ranch.

BBQ Chicken Club – 14.50

Grilled Chicken Breast, Bacon, Gruyere Cheese, Lettuce, Tomato, and BBQ Sauce. Served on a Brioche Bun.

Louisiana Shrimp Boil - 21

Cajun Shrimp, Kielbasa, Corn, and Potatoes. Served with Spicy Cocktail Sauce and Butter.

Serving Times May Vary

Shrimp and Grits – 24

Spicy Jumbo Shrimp Topped with a BBQ Butter Sauce, Served over Smoked Gouda Grits.

SALADS

Grilled Chicken Caesar- 16

Romaine, Croutons, Parmesan, Caesar Dressing

Arugula and Watermelon - 15

Baby Arugula, Diced Watermelon, Tossed with Feta Cheese.

Served with a Champagne Citrus Vinaigrette

Add (4) Shrimp \$10 or Grilled Chicken \$6

Southern Salad - 17

Fried Chicken (**No Spice, Mild, or Hot**), Iceberg, Romaine, Tomato, Cucumber, Bacon, Boiled Egg, Topped with Cheddar Cheese

Choice of Dressing

A LA CARTE

Bacon A La Carte – 8

Southern Biscuits – 4

Toast - 3

2 Scrambled Eggs – 5

French Fries – 8

Home Fries - 8

Smoked Gouda

Grits – 8

DESSERTS

Caramel Brownie Cheesecake – 9

New York Cheesecake – 9

Chocolate Lava Cake – 10

Carrot Cake – 10

Chocolate Lovin' Spoon Cake – 10

Blueberry White Chocolate

Cheesecake – 9

Red Velvet Cake - 10

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

18% Gratuity Will Be Added To Parties of Six or More