

BRUNCH

HOUSEMADE GRANOLA \$6
yogurt, honey, seasonal fresh fruit

*SHRIMP & GRITS \$16
spicy tomato sauce, chorizo, poached eggs

*FRIED GREEN TOMATO BENEDICT \$12
buttermilk biscuit, poached eggs, smoked ham, fried green tomato, bernaise, hash browns

*FRIED CHICKEN BENEDICT \$14
buttermilk biscuit, fried chicken breast, poached eggs, country sausage gravy, hash browns

FRIED OYSTERS \$16
flash fried gulf oysters, turnpike grits, sauteed greens, house made gribiche

*GEORGIA TROUT AND EGGS \$15
Enchanted Mountain cornmeal dusted trout, eggs sunny side up, logan turnpike grits, roasted tomato bernaise

OMELETTE \$12
chef's choice, hash browns or logan turnpike grits

LEMON AND BUTTERMILK PANCAKES \$9
three huge buttermilk pancakes, maple syrup

*AMERICAN BREAKFAST \$10
two eggs any style, housemade-ginger sage sausage or applewood smoked bacon, hash browns or logan turnpike grits

BELGIAN WAFFLE \$9
brown sugar butter, maple syrup

BRIOCHE FRENCH TOAST \$11
home made brioche, fruit compote, brown sugar butter

*CORNERED BEEF HASH \$12
house corned beef, hash browns, peppers, onions, two eggs sunny side up, horseradish cream

LUNCH FARE

GRILLED ROMAINE \$10
anchovy dressing, croutons, shaved parm, bacon lardons, sherry reduction

SPRINGER MTN. CHICKEN SALAD PLATE \$12
organic lettuce, house b&b pickles, seasonal fruit, toast

INMAN PARK BURGER \$11
bacon, roma tomato, romaine, smoked paprika & crystal aioli, tillamook cheddar, hash browns

TURKEY COBB SALAD \$12
house roasted turkey, red onion, bacon lardons, soft boiled eggs, cherry tomatoes, avocado, classic vinaigrette

BRUNCH DRINKS

PARISH BLOODY \$8.5
parish bloody mary mix, tito's vodka

IN COLD BLOOD SCREWDRIVER \$9
absolut, blood orange puree

PIMM'S CUP \$9
pimm's no 1, fresh lemon, ginger ale, cucumber

DESSERT

CHOCOLATE BROWNIE SUNDAE - \$7
chocolate sauce, vanilla cream

COOKIE & BISCOTTI PLATE - \$5

{ SPRING
2014 }