

# Weekend Breakfast served 9:30am - 3:00pm

## ~Benedicts~

### *Seafood Benedict* - \$12.50

dungeness crab & Oregon Bay shrimp topped with poached eggs on an English muffin finished with Hollandaise with a choice of potatoes or grits

### *Eggs Benedict* - \$10.91

poached eggs & pit ham on an English muffin finished with hollandaise with a choice of potatoes or grits

### *Eggs Florentine* - \$10.91

poached eggs, grilled tomato & sautéed spinach on an English muffin finished with hollandaise with a choice of potatoes or grits

## ~Specialty Items~

### *Johnnycake Plate* - \$9.77

two johnnycakes, eggs & choice of bacon, pit ham or house-made sausage

### *Veggie Jumble* - \$9.55

sautéed mushrooms, spinach, bell peppers, tomatoes, onions, zucchini & roasted potatoes topped with cheddar cheese & served with toast      Add two eggs \$10.68

### *Calamity Plate* - \$11.82

baked beans, eggs, bacon, house-made sausage, grilled tomato, potatoes & toast

### *Steel Cut Oatmeal* - \$7.95

organic oatmeal served with hazelnuts, dried fruit, brown sugar & milk

### *Biscuits & Gravy* - \$10.91

two biscuits smothered in house-made nitrate-free sausage gravy      Add two eggs \$11.82

## ~Eggs~

### *Seafood Omelet* - \$12.50

dungeness crab, Oregon Bay shrimp & provolone, finished with hollandaise

### *Veggie Omelet* - \$9.77

mushrooms, spinach, tomatoes, zucchini, bell peppers, onions & cheddar cheese

### *Denver Omelet* - \$10.45

ham, bell peppers, onions and cheddar cheese

### *Two Eggs any style* - \$7.95

served with choice of toast and grits or potatoes  
add bacon, pit ham or house-made nitrate-free sausage      \$10.23

### *Pork Chops & Eggs* - \$12.73

two six ounce pork loin chops served with two eggs, grits or potatoes, and toast choice

### *Steak & Eggs* - \$12.50

a six ounce top sirloin cap steak served with two eggs, grits or potatoes, and toast choice

# Lunch served after 11:30 am

## Salads

### Grilled Ahi Salad - \$12.27

Ahi tuna steak grilled medium rare and served on chopped greens, tossed in the dressing of your choice.

### Tossed Cobb Salad - \$11.82

Grilled chicken breast tops a tossed salad of chopped greens, bacon, avocado, blue cheese, boiled egg and a Dijon vinaigrette.

## House Specialties

### → Shepherd's Pie - \$10.23

Seasoned ground beef, onions, carrots, peas and corn baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese.

### ✂ Cottage Pie (Vegetarian) - \$10.23

Award winning dish of savory French lentils, shitake mushrooms, tomatoes, garlic, zucchini, and carrots baked under a generous layer of mashed cauliflower potatoes and sprinkled with cheddar cheese.

### Soup, Salad and Johnny Cakes - \$10.68

Cup of soup, small house salad and three cornmeal griddlecakes, served with pomegranate molasses and butter.

### Greens and Red Beans - \$9.77

Collard greens alongside red beans cooked with ham hocks, garlic and onions, served with a johnnycake.

## Burgers and Sandwiches

### Wild Bill Burger - \$11.82

A half-pound of ground Angus chuck grilled to order, topped with cheddar cheese, jalapeños and Pig Iron BBQ sauce, served on a toasted ciabatta bun with mayo and Pig Iron mustard, choice of chips, Cheetos or soup

### Jane Burger - \$10.45

A half-pound of ground Angus chuck grilled to order and served on a toasted ciabatta bun with mayo and Pig Iron mustard. Choice of chips, Cheetos or soup

Add cheese: cheddar, provolone, American, or blue cheese for - 91c

Add bacon - \$1.14

### G-town Sandwich - \$10.23

Grilled shredded beef, onions and mushrooms topped with melted provolone on a soft bun, served with choice of soup, chips or Cheetos

### Buffalo Chicken Sandwich - \$10.23

Chicken breast grilled and smothered in Frank's hot sauce with a gorgonzola blue cheese dressing, served on a toasted ciabatta bun and with choice of soup, chips or Cheetos.

### Grilled Portabella Sandwich - \$11.82

A large Portabella mushroom, lightly brushed with garlic oil, grilled and served on a toasted ciabatta bun with mayo and Pig Iron mustard with choice of soup, chips or Cheetos.

Port o' Bill - add cheddar cheese, jalapeños and Pig Iron BBQ sauce - add \$1.36

## Sides

One egg	\$1.36
Two eggs	\$2.73
Potatoes	\$3.64
Baked beans	\$2.95
Toast	\$1.60
Biscuit	\$0.91
Sausage patty	\$3.18
Bacon	\$3.18
Pit ham	\$3.18
Three Johnnycakes	\$3.18
Five Johnnycakes	\$5.45

## Beverages

Fresh squeezed orange juice	\$2.50
Fresh squeezed grapefruit juice	\$2.50
Fresh squeezed lemonade	\$3.00
Cranberry juice	\$2.00
RC cola / Diet Rite	\$2.00
Lemon-Lime soda	\$2.00
Ginger Beer	\$2.50
Root Beer	\$2.00
Rootbeer Float	\$4.00
Rockstar energy drink	\$4.00
Caffé D' Arte coffee	\$2.00
Tea	\$2.00

## Calamitous Brunchy Cocktails

### *Top of the Morgan to You!*

Captain Morgan's & O.J.  
\$7

### *The Lady Jane*

A mimosa with fresh orange juice  
\$6.50

### *The Other Mimosa*

A mimosa made with grapefruit juice,  
not OJ, silly!  
\$6.5

### *The Over Easy*

A mimosa with a splash of  
pomegranate liquor  
\$7.00

### *Good Morning, Rod*

A mimosa with 'X-rated' liqueur of French  
vodka infused with blood orange, mango &  
passion fruits  
\$7.00

### *Airport Way Speedball*

Irish Coffee with Bailey's  
\$7

### *Our Standard Mary*

A secret recipe, if we told you we'd have to  
kill you  
\$8

### *The Standard Plus*

A Bloody Mary with Absolut Peppar  
hot and spicy, just like you!  
\$9

### *Santa Maria*

A Bloody Mary with tequila  
¡Mucho sabor!  
\$8

### *The Bloody Mary by the Sea*

A Bloody Mary with Clamato  
Great Caesar!  
\$8

### *Red Beer*

A satisfying pint of PBR and tomato juice  
\$3

### *Orange Beer*

A pint of refreshing PBR & fresh O.J.  
\$3

*Parties of six or more subject to a 20% gratuity*

Please note: consuming raw or undercooked meats, seafoods or eggs may increase your risk of food-borne illness