

# Plates on the Square

## Sunday Brunch

### Breakfast Plates

*Served with one side*

- Cinnamon French Toast** Thick-sliced Hawaiian bread served with strawberries, powdered sugar, cinnamon honey butter, and maple syrup \$7.99
- Biscuits and Gravy** Hot buttermilk biscuits smothered in white andouille sausage gravy \$5.99  
*Add sausage to your biscuits for just \$1.50!*
- Eggs Benedict** Poached eggs, applewood-smoked bacon, and hollandaise sauce served over your choice of a toasted English muffin or hash browns \$7.99
- Country Ham with Red-Eye Gravy** Real country ham topped with a thin homemade gravy made from ham and strong black coffee \$7.99
- Buttermilk Pancakes** Two large fluffy pancakes served with butter and maple syrup \$7.99  
*Your choice of plain, strawberry, blueberry, chocolate chip, or banana*
- Steak & Eggs** 8-oz. grilled ribeye cooked to temperature and served with two eggs any style \$10.99
- Strata of the Day** A breakfast casserole made with eggs, bread, cheese, and the chef's weekly choice of fresh ingredients \$7.99
- Quiche of the Day** Market
- Greek Omelet** Stuffed with feta cheese, diced Roma tomatoes, fresh spinach, and oregano \$7.99  
*Black olives and tzatziki available upon request*
- Build-Your-Own Omelet** A three-egg omelet prepared with your choice of up to three fresh ingredients \$7.99

Veggies		Meats	Cheeses	
Avocado	Olives	Bacon	American	Muenster
Bell Peppers	Onions	Grilled Chicken	Cheddar	Parmesan
Hash Browns	Salsa	Ham	Feta	Pepper Jack
Jalapeños	Spinach	Sausage	Goat	Smoked Gouda
Mushrooms	Tomatoes	Turkey	Havarti	Swiss

# Dinner Plates

*Served with two sides*

<b>Southern Fried Chicken</b>	Buttermilk-soaked and hand-battered <i>Your choice of one breast or two pieces of dark meat</i>	\$8.99
<b>Elk Meatloaf</b>	Made with elk, Angus beef, and wild mushrooms and topped with brown gravy	\$10.99
<b>Fried Catfish</b>	Dipped in Cajun-style batter and fried until perfectly golden and crispy	\$8.99
<b>Boneless Pork Chops</b>	Lightly battered, pan-fried, and topped with white andouille sausage gravy	\$8.99
<b>Slow-Cooked Pot Roast</b>	Served with au jus brown gravy	\$9.99
<b>Barbecue Pulled Pork Plate</b>	Slow-smoked in-house and served with the chef's famous barbecue sauce and toasted garlic bread	\$8.99
<b>Blackened Mahi-Mahi</b>	A delicate white fish cooked with hot spices and balanced with a cool mango-cucumber salsa	\$10.99

## Side Plates

*A la carte \$1.99*

*Any 3 for \$5.29*

*Any 4 for \$6.29*

2 Eggs Your Way	Fried Okra	Jalapeño-Cheese Grits
Applewood-Smoked Bacon	Green Beans	Mac and Cheese
Black-Eyed Peas	Hash Browns	Mashed Potatoes
Dressing & Gravy	Heirloom Tomatoes	Sausage Patties
Fresh Fruit	Home Fries	Sweet Potato Fries

## Beverages

*\$1.99*

Coke, Diet Coke, Coke Zero, Sprite, Mello Yello, Mr. Pibb, Lemonade, Powerade, Iced Tea, Hot Tea, Regular or Decaf Coffee

To help cover non-food costs associated with serving guests, there will be a \$2.00 service charge for all split entrées.

Health Board Advisory: Consuming raw or undercooked foods such as meat, fish, or eggs which may contain harmful bacteria may cause serious illness or death.