

STORY INN BRUNCH MENU

Select a Main Course:

\$25

All courses come with Heirloom Grits, Hash Brown Casserole, Bacon, Sausage, a bit of Fruit, and Non-Alcoholic Beverage

Biscuit & Gravy

House made with milk and cream. Delightfully rich!

Croque Madame

Ham meets grilled Ciabatta Bread with Gruyere Cheese and a touch of Dijon. Served with an over easy Egg & Cheese Sauce.

Summer Salad with Grilled Chicken

Served with Balsamic Vinaigrette or House Ranch

Best Ever Egg Sandwich

Herbed Mayo, Lettuce, Tomato, Eggs, and Bacon or Sausage on an Everything Bagel

French Vanilla Toast Casserole

Decadently sweet served with a dollop of Vanilla Bean Ice Cream and Maple Syrup

Seasonal Omlette

Ask your server for today's selection

Cheesy Eggs and Ham Scramble

ADDITIONS

Story Inn "Cinny" Rolls

\$10

Fruit, Granola, and Vanilla Yogurt Parfait

\$15

Charcuterie for Two

\$20

Cured meats, sliced cheeses, fruit, jam, mustard & housemade crackers.

Chicken Salad on Greens

\$16

Chicken diced with onion, grapes, pecans, and more... Served over a bed of Greens

SPECIALTY DRINKS

Mimosa

\$9

Story Mary

\$12

Our Version of a Classic Bloody Mary

Specialty Coffee

\$9

Add Frangelico or Kaluha

Pomegranate Mimosa

\$10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, AND EGGS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS.