



SUNDAY BRUNCH • 11 AM - 3 PM

STARTERS

CANDIED BACON 10

Ask Your Server for the Flavor of the Day

BILLY'S RITZ CAKE 19

Jumbo Lump Crab Cake, served over Succotash, topped with Remoulade

LOADED FRIED GREEN TOMATOES 14

Pimento Cheese, Bacon, Scallions

AVOCADO DIP WITH HOUSEMADE TORTILLA CHIPS & FRESH VEGETABLES GF 12

CHEF'S FLAVORED HUMMUS WITH HOUSEMADE PITA CHIPS & FRESH VEGETABLES GF 12

TOMATO BASIL SOUP GF 8

SPICY CORN & CRAB CHOWDER 11

SWEETS

All served with your choice of one side!

BERRIES & CREAM WAFFLE 12

Belgium Waffle with Strawberries or Blueberries & Whipped Cream

Have both Berries for \$1 more

BANANA NUT FRENCH TOAST 15

Sourdough dipped in Sweet Banana & Pecan Custard, then grilled to Golden Perfection

OMELETS

All Omelets served with Breakfast Potatoes & a Biscuit

THE SOUTHWEST OMELET 18

Prime Rib, Potato Hash, Mushrooms & Cheddar Cheese topped with Fresh Salsa, Sour Cream, & Scallions

THE SEA BREEZE OMELET GF 19

Crab, Corn, Cheddar Cheese & Spinach topped with Hollandaise Sauce

BUILD YOUR OWN OMELET GF 15

Choose your favorite three & build your own. Each additional \$2 each

Proteins: Ham, Bacon, Turkey • Cheeses: Swiss Cheese, American Cheese, Cheddar Cheese, Monterey Jack Cheese, Goat Cheese, Pimento Cheese

Veggies: Red Onion, Sun-Dried Tomato, Basil, Spinach, Yellow Onion, Tomato, Shiitake Mushrooms, Jalapeños, Red Bell Peppers

Premium Add-ins \$6 each

Shrimp, Grilled Chicken, Crab, Prime Rib, Avocado

BENEDICTS

All Benedicts served with Breakfast Potatoes

TRADITIONAL 14

Poached Eggs served over Canadian Bacon and English Muffins topped with Hollandaise Sauce

THE GREENBRIER 16

Poached Eggs served over Fried Green Tomatoes and English Muffins topped with Hollandaise Sauce & Chopped Bacon

CHESAPEAKE 18

Poached Eggs served over Billy's Crab Cake and English Muffins topped with Old Bay Hollandaise Sauce

GF This item can be prepared as a Gluten-free Option upon request

*This item may be served undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Foodborne Illness

ENTREES

BREAKFAST CLUB 14

Two Eggs any style with Bacon, Breakfast Potatoes & a Biscuit

FRIED CHICKEN BISCUITS & GRAVY 16

Two Buttermilk Biscuits, Chicken Breast coated in Buttermilk & fried to Perfection, topped with Southern Style Sausage Gravy

FRIED CHICKEN & WAFFLES 16

Honey Drizzle. Add Sausage Gravy for \$3.50

STEAK & EGGS* 27

Signature Prime Rib & Two Eggs cooked-to-order. Add a Biscuit for \$3

AVOCADO TOAST 18

Sourdough, Avocado Mash, 2 Eggs Any Style, Cilantro, Curry Oil with Choice of Side

SALADS

HOUSE GF 8

Mixed Greens, Tomatoes, Cucumbers, Cheddar Cheese, & Slivered Almonds

CAESAR SALAD 10

Romaine, Caesar Dressing, Seasoned Croutons, & Parmesan Tuile Crisp

PECAN CHICKEN 16

Mixed Greens, Grilled Chicken, Tomatoes, Celery, Red Onion, Croutons, & Roasted Pecans

GRILLED SALMON SALAD GF 17

Petite Salmon Filet Romaine, Baby Spinach, Red Onion, Avocado, Grape Tomatoes & Pine Nuts

STRAWBERRY SALAD GF 14

Sliced Strawberries with Baby Spinach, Romaine Lettuce, Blueberries, Dried Cranberries & Roasted Pecans, with Sweet Vinaigrette dressing

ROASTED BEET SALAD 14

Baby Spinach, Romaine, Roasted Beets, Whipped Goat Cheese, Pickled Radish, Crostinis, Slivered Almonds

SALAD ENHANCEMENTS

CHICKEN \$8 • SHRIMP \$10 • CRAB CAKE \$17 • AHI TUNA \$11

DRESSINGS

Ranch • Bleu Cheese • Green Goddess • Old Bay Buttermilk • Honey Pecan Vinaigrette • Creamy Sweet Onion • Balsamic

BURGERS & SANDWICHES

All Burgers & Sandwiches served with one side.

FRENCH DIP* 18

Shaved Prime Rib, Swiss Cheese, & Horseradish Mayo on Ciabatta Served with Au Jus

ALL AMERICAN BURGER* 15

American Cheese, Lettuce, Tomato, Onion, Housemade Pickles, & Mayo

THE BREAKFAST BURGER* 18

Bacon, Smoked Cheddar, Fried Egg, Lettuce & Tomato

SIDES

All Sides \$6

**CHEESE GRITS • BREAKFAST POTATOES • BISCUITS & JAM • BACON • SAUSAGE • SUCCOTASH
TWO EGGS ANY STYLE • BISCUIT & GRAVY • SWEET POTATO FRIES GF • FRENCH FRIES**