

Scrum-diddlyumptious



LET'S GET IT STARTED



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| AÇAÍ BOWL Fresh medley of season available fruit and coconut with your choice of granola, oats and nuts | \$10.99 |
| AVOCADO WITH MANGO TOAST Freshly prepared guacamole made with ripe avocados, tomatoes, red onion, jalapeño, mangos sprinkled with sea salt and lime juice, thickly spread over toasted Jalapeño Toast topped with pickled red onions. | \$12.99 |

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| SHRIMP AND LUMP CRAB DIP | \$15.99 |
| CHEF'S SIGNATURE SALAD Dried cranberries, cucumbers, tomatoes, red onions and shredded cheddar cheese on a bed of mixed greens tossed in our house dressing <i>Add shrimp, additional \$6</i> <i>Add steak, additional \$7</i> | \$6.99 |

YOU'RE SO BASIC!

DAIRY

EGGS (2)* \$5.99
Made your way

OMELETTES
Mushrooms, Onions, Peppers and Cheese

Veggie \$15.99
Southern \$18.99
(Pick a protein)

PROTEIN

BACON \$6.99
Pork

CHICKEN WINGS (3) \$11.99
with Honey Drizzle

SAUSAGE \$6.99
Pork or Chicken
Beyond Sausage \$6.99

CARBS

BISCUITS AND GRAVY (2) \$5.99
BREAKFAST POTATOES \$4.99
CHEESE GRITS \$5.99
ENGLISH MUFFINS \$3.99
FRENCH TOAST (3) \$11.99
TOAST *Wheat or White* \$2.99
WAFFLE
Belgian \$7.99
Carrot Cake \$9.99
PANCAKES (2) \$8.99

BUILD A BISCUIT... PICK A BACON OR SAUSAGE PROTEIN AND EGGS FOR TWO(2) BISCUITS \$11.99

IT'S LEVELS TO THIS ISH!

BLACK BEAN QUESADILLA \$15.99
Perfectly seasoned black beans mixed with an abundance of minced green, yellow and orange peppers and mashed sweet potatoes nestled between gluten-free soft tortillas.

CORNMEAL PANCAKES (3) WITH A CINNAMON-BROWN SUGAR CRUNCH TOPPING \$9.99
Cornmeal griddle cakes flavored with cinnamon and brown sugar cooked in butter to create a crispy golden brown coating with a fluffy mouthful.

FRIED SHRIMP \$16.99
Eight golden brown, egg battered fried shrimp served with our hand cut french fries.
Side substitution, additional \$2

GARLIC GOURMET GRILLED CHEESE \$13.99
Garlic buttered bread grilled golden brown with layers of Gouda and White Cheddar gooey cheeses and caramelized onions that melt instantaneously in your mouth on contact.

STUFFED BISCUIT WITH SPICY SAUSAGE AND SEASONED POTATOES \$13.99
Homemade buttered biscuit freshly prepared with a spicy seasoned ground sausage mixed with seasoned smashed potatoes drowned in a sausage gravy.

TURKEY BURGER \$16.99
A juicy and lean turkey burger seasoned with a house blend of herbs on a bed of lettuce topped with guacamole and mango salsa, placed in between a slightly toasted and buttered brioche bun. Served with our hand-cut french fries.

- We will automatically charge a 20% gratuity on any parties consisting of 6 or more, and any dine-in orders over \$100 (including split checks)
- Table time limits are 90 minutes
- An entertainment fee of \$1 per person will be added Saturdays and Sundays from 11am-3pm.

ITEMS MARKED WITH AN ASTERISK() MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WE ONLY USE THE FRESHEST, HIGHEST QUALITY INGREDIENTS AVAILABLE. NO SUBSTITUTIONS PLEASE.

OH YOU FANCY HUH?

CHICKEN AND CARROT CAKE WAFFLE \$22.99
Seasoned, dipped in batter and deep fried chicken wings drizzled with honey, accompanied by our signature carrot cake waffle sprinkled with powdered sugar.

FRIED CATFISH \$22.99
Crispy catfish fillets, lightly breaded in a southern seasoned cornmeal mix and fried to perfection served with either cheese grits or hand cut french fries.

PEACH COBBLER FRENCH TOAST \$22.99
Day Old Texas Toast soaked in the perfect combinations of buttermilk, vanilla, nutmeg, cinnamon and sugar, pan toasted and devoured in our version of peach cobbler perfection.

SHRIMP AND GRITS \$22.99
Cheese grits made in a Cajun flavored broth and heavy whipped cream to create a smooth consistency before adding a blend of cheeses to the mix. Topped with grilled chicken sausage and shrimp.

STEAK AND EGGS \$27.99
Marinated Angus Beef Ribeye steak grilled to your temperature of preference smothered in caramelized onions, mushrooms and peppers served with your choice of prepared eggs.

I HEARD YOU WANT OPTIONS...

FIVE-CHEESE BAKED MACARONI \$7.99
Carefully prepared elbow macaroni noodles smothered in five blends of smoked and aged cheeses, slightly buttered, seasoned and baked into gooey goodness.

FRENCH FRIES \$5.99
Crispy on the outside, tender on the inside like French fries should be, and dusted with slightly spicy Cajun seasoning served with our made from scratch BBQ sauce.

GRILLED VEGETABLES \$5.99
Fresh and crisp grilled seasonal vegetables sprinkled with a house blend of seasonings and homemade dipping sauce.

SIGNATURE CORNBREAD CAKE \$3.99
Fresh baked Cornbread made with Yellow Cornmeal with a house blend of cinnamon, nutmeg and brown sugar, buttered and sprinkled with cinnamon-sugar twist.

SOUTHERN COLLARD GREENS \$4.99
Slowly cooked and shimmered on low in a Smoked Turkey broth, mixed in a house blend of seasonings, white onion, minced garlic, a pinch of sweet and spicy to create the best collards that you've ever tasted! Guaranteed.

BEVERAGES

FRESH PRESSED JUICES \$6.99
STRAWBERRY LEMONADE \$4.99
SMOOTHIES \$7.99
PINEAPPLE ORANGE MANGO PUNCH \$5.99
SIGNATURE MOCKTAIL \$8.99

SOFT DRINKS \$2.99
COFFEE \$2.99
SPECIALTY TEAS \$4.99
HOT CHOCOLATES \$3.99

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KID'S MENU 10 AND UNDER

ONE PANCAKE
WITH TWO(2) EGGS,
BACON OR SAUSAGE

\$8.99

TURKEY SLIDERS
WITH FRIES

\$8.99

1 CHICKEN WING
AND 1 WAFFLE

\$11.99

GRILLED CHEESE
WITH FRIES

\$8.99

SATURDAY AND SUNDAY SPECIALS

LOBSTER AND GRITS MARKET PRICE

Stone Ground Grits slowly cooked in vegetable stock and blended until smooth. Inner mixed with a homemade cheese sauce blend and seasoned with our house cajun herbs and spices.

Two Cajun seasoned 3 oz. Fried Lobster Tails nestled on top.

CRAB CAKE BENEDICT*

\$27.99

Two perfectly crafted lump crab cakes atop toasted english muffins, poached eggs and housemade hollandaise sauce.

CRAB CAKE \$17.99

Two lump crab cakes seasoned with absolute Cajun goodness, served on top of our homemade house remoulade sauce.

OXTAILS AND GRITS \$27.99

Cheese grits made in a Cajun flavored broth and heavy whipped cream to create a smooth consistency before adding a blend of cheeses to the mix. Topped with oxtails and gravy.

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