



Brunch Specialties

Eggs Cathedral Our most popular dish, found only at the Spot of Tea. Grilled English Muffins topped with Crab Cake, scrambled Eggs & our house Seafood Sauce made of blackened Grouper, Crawfish & Gulf Jumbo Shrimp ~ Served with Hashbrowns 17.95

Monte Cristo French Toast with Hickory Smoked Honey Ham & Turkey, Mild Swiss & American, Confectioners' Sugar & Honey Mustard ~ Served with Hashbrowns 16.95

Cajun Shrimp & Grits Blackened Gulf Jumbo Shrimp, Cheese Grits, Andouille Sausage, Red & Green Peppers in our Voodoo Bouillon ~ Served with Garlic-Butter Pistolette 17.95

Sunny Avocado Toast Avocado Seven Grains Toast topped with our house Chunky Avocado Spread, Two Eggs Sunny & side of Salsa ~ Served with Hashbrowns 15.95

Bananas Foster's French Toast L'assiette Foster's Sauce, caramelized Bananas, toasted Pecans & Confectioners' Sugar ~ Served with Meat & 2 Eggs to order 16.95

Eggs Benedict Grilled English Muffins topped with Hickory Smoked Honey Ham, poached Eggs & our house Hollandaise Sauce ~ Served with Hashbrowns 15.50

Seafood Eggs Benedict Grilled English Muffins topped with Hickory Smoked Honey Ham, poached Eggs, house Hollandaise Sauce & blackened Gulf Jumbo Shrimp ~ Served with Hashbrowns 17.95

Create Your Own Breakfast Two Eggs cooked to order, Applewood Smoked Bacon or Country Patty Sausage, Cubed Hashbrowns ~ Waffle Stick or Sourdough Toast 14.95

Breakfast Sandwiches

BLT Sourdough Applewood Smoked Bacon with fresh Lettuce, sliced Tomatoes & mayo on Sourdough ~ Served with Hashbrowns 13.95

BLT Croissant Applewood Smoked Bacon with fresh Lettuce, sliced Tomatoes & mayo on Butter Curved Croissant ~ Served with Hashbrowns 15.50

Bacon Egg & Cheese Sourdough Applewood Smoked Bacon, scrambled Eggs, American & mayo on Sourdough ~ Served with Hashbrowns 14.95

Bacon Egg & Cheese Croissant Applewood Smoked Bacon, scrambled Eggs, American & mayo on Butter Curved Croissant ~ Served with Hashbrowns 16.50

Boom Batter

Belgian Waffle Malted Vanilla Belgian Waffle sprinkled with Confectioners' Sugar 11.95 ~ Combo with Meat & Eggs +3.95

Pecan Waffle Malted Vanilla Belgian Waffle topped with Pecan Pieces & Confectioners' Sugar 13.95 ~ Combo with Meat & Eggs +3.95

Blueberry Waffle Malted Blueberry Belgian Waffle topped with fresh Blueberry Sauce & Confectioners' Sugar 13.95 ~ Combo with Meat & Eggs +3.95

Strawberry Pecan Waffle Belgian Waffle topped with fresh Strawberry Sauce, Pecan Pieces & Confectioners' Sugar 14.95 ~ Combo with Meat & Eggs +3.95

Pancakes Sprinkled with Confectioners' Sugar 11.95 ~ Combo with Meat & Eggs +3.95

Blueberry Pancakes Thick Pancakes topped with fresh Blueberry Sauce & Confectioners' Sugar 13.95 ~ Combo with Meat & Eggs +3.95

Strawberry Pancakes Thick Pancakes topped with fresh Strawberry Sauce & Confectioners' Sugar 13.95 ~ Combo with Meat & Eggs +3.95

French Toast Thick egg battered Sourdough French Toast sprinkled with Confectioners' Sugar 11.95 ~ Combo with Meat & Eggs +3.95

Break an Egg!

Cajun Seafood Omelet Topped with seafood sauce made of blackened Gulf Jumbo Shrimp, Grouper & Crawfish ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 17.95

Mexican Omelet Country Patty Sausage, Onions, Peppers, Tomatoes & Mushrooms with Cheddar & Salsa ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 14.95

Western Omelet Hickory Smoked Honey Ham, sautéed Onions, Peppers, Tomatoes, Mushrooms & Cheddar ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 14.95

Avocado Vegg & Swiss Omelet Fresh Avocado, Onions, Peppers, Mushrooms, Tomatoes, Mild Swiss ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 14.95

Sausage & Cheddar Omelet Andouille Sausage & Mild Country Patty Sausage with Wisconsin Mild Cheddar ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 14.95

Bacon & Cheddar Omelet Applewood Smoked Bacon topped with Wisconsin Mild Cheddar ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 14.95

Ham & Cheddar Omelet Hickory Smoked Honey Ham topped with Wisconsin Mild Cheddar ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 14.95

Cheese Omelet American, Aged Mild Swiss, Wisconsin Mild Cheddar Omelet ~ Served with Waffle Stick, Toast, Grits or Hashbrowns 13.95

Grilled Sandwiches

~ Served with Chips or Hashbrowns ~

Blackened Shrimp Po'boy Gulf Jumbo Shrimp, Lettuce, Tomato, julienned Onions & tartar sauce on grilled Pistolette 15.95

All American Sub Hickory Smoked Honey Ham, Applewood Bacon, American cheese, Lettuce, Tomato & mayo on grilled Pistolette 14.95

Bacon Cheddar Honey Ham Hickory Smoked Ham, Mild Cheddar, Applewood Bacon & mayo on grilled Sourdough 14.95

Hawaiian Honey Ham Hickory Honey Ham, Mild Swiss, Bacon, Pineapple & Honey Mustard on grilled Sourdough 14.95

Turkey American & Swiss Melt Hickory Smoked Turkey, American Cheese, Aged Mild Swiss & mayo on grilled Sourdough 14.95

Bacon Cheddar Turkey Melt Hickory Smoked Turkey, Mild Cheddar, Applewood Bacon & mayo on grilled Sourdough 14.95

Turkey Club Sub Hickory Smoked Turkey, Applewood Smoked Bacon, American, Lettuce, Tomato & mayo on grilled Pistolette 14.95

Philly Cheese Steak Certified Angus Beef with Aged Mild Swiss, Onions, Peppers, Mushrooms & mayo on grilled Pistolette 14.95

Great British Dipper Certified Angus Beef, Mild Cheddar & Aged Mild Swiss on grilled Pistolette, Horseradish & Au jus side 14.95

Roast Beef & Cheddar Certified Angus Beef, Wisconsin Mild Cheddar, Lettuce, Tomato & mayo on grilled Sourdough 14.95

Manhattan Reuben Certified Angus Corned Beef, Aged Mild Swiss, Sauerkraut & Russian Dressing on grilled Marble Rye 14.95

Bacon Chicken Cheddar Club Grilled Chicken Breast, Applewood Smoked Bacon, Wisconsin Mild Cheddar, Lettuce, Tomato & mayo on grilled Sourdough 14.95

Hawaiian Chicken Melt Grilled Chicken Breast, Aged Mild Swiss, Applewood Smoked Bacon, Pineapple Slices & Honey Mustard on grilled Sourdough 14.95

Blackened Monterey Chicken Blackened Chicken Breast covered with Monterey Jack and smothered with sautéed Onions & Peppers, Russian Dressing on grilled Sourdough 14.95

Chicken Salad Croissant Our popular Chicken Salad with fresh Lettuce on Butter Curved Croissant 15.95

Grilled Cheese Grilled Sourdough loaded with American Cheese~ Served with Chips or Hashbrowns 13.95 ~ Tony's fav dipped in Tomato Bisque!

Award Winning Soups

C.J.'s Cayenne Crab Bisque Blackened Jumbo Shrimp, Grouper, & Crawfish topped with Crab Cake & more Shrimp ~ Served with Garlic-Butter grilled Pistolette 16.95

Loaded Potato Soup Creamy Potato Soup loaded with Bacon, Chives & Mild Cheddar ~ Cup 5.95 / Bowl 9.95

Cajun Tomato Bisque Tomato Base, Heavy Cream & Cajun Spices creates roasted Garlic Saffron undertones ~ Cup 5.95 / Bowl 9.95

Seafood Bisque Savory Seafood Base with blackened Mexican Grouper & Gulf Jumbo Shrimp ~ Cup 7.95 / Bowl 13.95

Fresh Salads with Soup

House Salad Bed of Leaf Lettuce with julienned Onions, Tomato Wedges, Mushrooms, real Bacon bits, seasoned Croutons & Parmesan 9.95

Soup & Salad Bed of Leaf Lettuce with julienned Onions, Tomatoes, Mushrooms, real Bacon bits, seasoned Croutons & Parmesan ~ Served with your choice of Soup 13.95

Chicken Salad Plate Our popular Chicken Salad nestled on a bed of Leaf Lettuce with julienned Onions, Tomatoes & Mushrooms ~ Served with your choice of Soup 15.95

Blackened Chicken Caesar Blackened Chicken Breast on a bed of Leaf Lettuce with julienned Onions, Tomato Wedges, Seasoned Croutons & Parmesan ~ Served with your choice of Soup 15.95

Blackened Shrimp Caesar Blackened Gulf Jumbo Shrimp on a bed of Leaf Lettuce, julienned Onions, Tomato Wedges, Seasoned Croutons & Parmesan ~ Served with your choice of Soup 16.95

Azalea Salad Fresh Strawberries, Feta Cheese Crumbles, fresh Avocados & toasted Pecan pieces on a bed of Leaf Lettuce, julienned Onions, Tomato Wedges, Seasoned Croutons & Parmesan ~ Served with your choice of Soup 15.95

Azalea Chicken Salad Grilled Chicken Breast on a bed of Leaf Lettuce with Fresh Strawberries, Feta Cheese Crumbles, fresh Avocados, toasted Pecans, julienned Onions, Tomato Wedges, Croutons & Parmesan ~ Served with your choice of Soup 18.95

Azalea Shrimp Salad Grilled Gulf Jumbo Shrimp on a bed of Leaf Lettuce with Fresh Strawberries, Feta Cheese Crumbles, fresh Avocados, toasted Pecan pieces, julienned Onions, Tomatoes, Croutons & Parmesan ~ Served with your choice of Soup 19.95

Authentic Caesar ~ Creamy Ranch ~ Honey Mustard
Thousand Island ~ Raspberry Lite

Desserts

New York Style Cheesecake Silky & Creamy Texture, sweet Cookie Crumble Crust 5.95

Strawberry Cheesecake Hot Strawberry Sauce, fresh Strawberries & Whipped Cream 6.95

Blueberry Cheesecake Hot Blueberry Sauce, fresh Blueberries & Whipped Cream 6.95

Banana Foster's Cheesecake Hot Foster's Sauce, caramelized Bananas, Pecan Pieces & Confectioners' Sugar 7.95

Beans

Spot's Medium Roast Enjoy our full-bodied robust house blend ~ Medium Roast 3.75

Ruby's Light Blend Momma loves to hold & smell coffee, you'll love the taste 3.75

Alabama Toasted Pecan Medium Roast, Toasted Pecan Aroma & Flavor 3.75

Hot Chocolate Swiss Miss Hot Cocoa topped with Mini Marshmallows 4.95

Hot Tea

African Outback Organic Herbal Tisane A pleasing Citrus Aroma & Flavor made from Organic Rooibos & Organic Lemon Myrtle 8.95 / 16.95

Almond Sugar Cookie Smell the Sweet Aroma, you'll think you're in a bakery 7.95 / 14.95

Assam Grown in the Indian Assam region, a rich & malty flavor 7.95 / 14.95

Darjeeling Chinese Camellia Sinensis, light-colored with a Floral Aroma 7.95 / 14.95

Earl Gray The world's most popular tea ~ Bold flavor, Pairs well with Food 7.95 / 14.95

Decaf Earl Gray *Decaffeinated* Bold Flavor ~ Pairs well with Food 8.95 / 16.95

English Breakfast Traditional blend of Black Teas from Assam, Ceylon and Kenya. One of the world's most popular blended teas described as full-bodied & robust 7.95 / 14.95

Green Sencha Japanese Green Tea with a refreshing flavor 7.95 / 14.95

Herbal Chai Masala-Tisane Origins in India ~ This distinctive *caffeine-free* herbal blend of classic Indian spices has a taste that is Heavenly & Exotic 8.95 / 16.95

Extras

- Hashbrowns** Crispy Cubed Hashbrowns, Crispy on the Outside & Soft on the Inside 3.75
- Cheddar Hashbrowns** Seasoned Hashbrowns with Wisconsin Mild Cheddar 4.95
- Cheddar & Onion Hashbrowns** Seasoned Hashbrowns with Mild Cheddar & Onions 5.50
- Loaded Hashbrowns** Applewood Smoked Bacon, Chives, Sour Cream & Mild Cheddar 5.95
- Deadly Hashbrowns** Honey Ham, Onions, Pepperoncini, Sauerkraut & Mild Cheddar 5.95
- Grits ~ Dreamy Creamy** Stone-ground dried Corn slowly cooked, Heavy Cream & Butter 3.75
- Cheese Grits** Stone-ground dried Corn slowly cooked, Heavy Cream, Butter, Mild Cheddar 4.95
- Bacon & Eggs** 3 pieces of Applewood Smoked Bacon & 2 Eggs your way 5.95
- Sausage & Eggs** 2 Country Patty Sausage & 2 Eggs your way 5.95
- Ham & Eggs** Thick Honey Ham Steak & 2 Eggs your way 5.95
- Bacon ~ Applewood-Smoked** 4 Pieces of Applewood-Smoked Bacon 4.50
- Ham Steak** Thick grilled Honey Ham Steak 4.50
- Sausage ~ 2 Pieces Mild Country Patty** 4.50
- Toast** Grilled Sourdough, Whole Wheat or Marble Rye Toast (2 Pieces) 2.50
- Pistolette** Garlic-Butter Parmesan Gambino's Pistolette ~ Grilled & Sliced (4 Slices) 2.95
- Waffle Stick** Malted vanilla Belgian stick, served with pure maple syrup, & real butter 5.95
- Pancake Singles** Sprinkled with Confectioners' Sugar 4.50 each
- Butter Curved Croissant** Served with Cream Cheese, real Butter & Strawberry Preserves 3.95
- English Muffin** Served with Cream Cheese, real Butter & Strawberry Preserves 3.50
- Chicken Breast** Add a side of blackened or grilled Chicken Breast to any dish (4oz Breast) 6.95
- Shrimp** Add a side of blackened or grilled Gulf Waters Shrimp to any dish (5 Shrimp) 7.95
- Sliced Avocado** ~ Half Sliced Avocados on bed of Lettuce Half Order 2.95 / Full 4.95

Hollandaise Sauce Creamy house Hollandaise Sauce 2.50

Strawberry Topping Hot Strawberry sauce with fresh Strawberries 1.95

Blueberry Topping Hot Blueberry sauce with fresh Blueberries 1.95

Bananas Foster's Sauce Foster's Sauce with caramelized Bananas & toasted Pecan Pieces 3.50

Seafood Sauce Loaded with blackened Grouper, Crawfish & Gulf Waters Shrimp 5.95

Chips Miss Vickie's Sea Salt Kettle Cooked Chips 2.50

Salad Dressings Caesar, Ranch, Honey Mustard, 1000 Island & Raspberry Lite .95

Cold Drinks

Coke

- Fountain 3.50
- 20oz Bottle 3.50

Diet Coke

- 32oz Fountain 3.50
- 20oz Bottle 3.50

Sprite

- 32oz Fountain 3.50
- 20oz Bottle 3.50

Unsweet Tea Our perfectly brewed Unsweetened Tea ~ By the Glass 3.50 or Gallon Refill Bags 9.95 (Cups, ice & straws not included)

Strawberry Sweet Tea The "Wine of the South" that made us a Bucket List Destination ~ By the Glass 3.95 or Gallon Refill Bags 10.95 (Cups, ice & straws not included)

Milk 2% ~ Cold Glass, in house Only ~ 3.75

Milk 2% ~ Fairlife 2%, 14oz Bottle 3.75

Orange Juice ~ Minute Maid, Cold Glass, in-house Only ~ 3.75

Orange Juice ~ Minute Maid, 12oz Bottle 3.75

Cocktails

Pumpkin Spice White Russian

Kahlúa, Tito's Vodka, Pumpkin Spice Cream, Milk, and Pumpkin Pie Spice ~ Garnished with a Cinnamon Stick & Candy Cane 13.95

Peppermint Schnapps Snowflake

Peppermint Schnapps & Tito's Vodka, blended with Whole Milk & Vanilla Syrup on the rocks ~ Garnished with a Cinnamon Stick & Candy Cane 13.95

Voodoo Bloody Mary

Our Voodoo Bloody Mary will put a spell on you!

Double-Shot of Tito's Vodka® with our proprietary BM Voodoo® Mix, fresh Lemon squeeze & Worcestershire Sauce. Bamboo Skewer with 2 Black Magic Shrimp, Andouille Sausage Medallions, Applewood Smoked Bacon, Olives & Spicy Green Bean 13.95

Mimosa Glass

Champagne & Orange Juice 7.50

Mimosa Flavored Glass

Orange ~ Strawberry ~ Pineapple ~ Cranberry 8.50

Mimosa Pitcher

Champagne & Orange Juice 35.00

Mimosa Flavored Pitcher

Orange ~ Strawberry ~ Pineapple ~ Cranberry 40.00

Mimosa Flight

Sample our Flavors, Orange ~ Strawberry ~ Pineapple ~ Cranberry 19.95