

**BRUNCH
MENU**

Jacob's KITCHEN

HUNGRY MAN'S BREAKFAST 3 eggs any style \$8.50
sausage patties, applewood smoked bacon, home fries or grits and a buttermilk biscuit

the BASICS 2 eggs any style, choice of meat, home fries \$5.50
or grits and a buttermilk biscuit

BISCUITS N GRAVY with andouille sausage white gravy \$5.00
1 split biscuit \$ 3.50 2 split biscuits \$6.50

QUICHE of the DAY served with baby greens and a \$6.50
choice of grits or home fries

FRENCH TOAST golden texas toast topped with powdered \$6.50
sugar and honey butter short \$ 5.00 tall

BUTTERMILK PANCAKES topped with honey butter \$7.00
short \$ 5.50 tall

ADD TO FRENCH TOAST OR PANCAKES \$1.00

BLUEBERRY COMPOTE or BANANA "FOSTER" SAUCE

SWEET PEACH CINNAMON CHUTNEY

OMELET STATION \$8.50
all omelet's served with home fries or grits and a biscuit
add ingredients at will

white cheddar, cheddar, goat cheese, mozzarella, sausage, country ham, bacon, peppers, onions, asparagus, spinach, mushrooms, and tomatoes

BREAKFAST SIDES

APPLEWOOD SMOKED BACON \$2.50

SAUSAGE \$2.50

COUNTRY HAM \$2.50

HASH BROWNS \$2.50

STARTERS

PEACH SPIKED CRABCAKES \$9.00
with a roasted sweet corn sauce and a spring onion crème fraiche

CALAMARI \$8.00
flash fried with a charred pepper aioli

FRIED GREEN TOMATO TOWER \$7.00
green tomatoes and cajun crawfish corn salad layered and finished with a roasted red pepper coulis

HOUSE MADE POTATO CHIPS \$6.00
with a warm clemson blue cheese sauce

ASPARAGUS "FRIES" \$6.00
tempura fried asparagus with a cajun aioli

SOUP

JACOB'S CHOWDER \$5.50
made with country ham, corn and potatoes topped with cornmeal fried oysters

SOUP of the DAY \$5.50
chef's daily creation

SANDWICHES all served with house made potato chips

STEAK CAPRESE grilled sliced skirt steak topped with fresh mozzarella, tomato, baby greens and basil on a \$9.00
toasted french roll with a sweet balsamic vinaigrette

BLT fried green tomato, pimento cheese, applewood smoked bacon and baby greens served on texas toast \$7.50

SOUTHERN FRIED CHICKEN topped with a charred aioli on a rustic roll with baby greens and tomato \$8.50

GRILLED CHICKEN BREAST topped with roasted peppers, mesquite grilled onions, spinach, tomato and herb goat cheese \$8.50

NEW ORLEANS PO BOY on a toasted french roll with caper tartar sauce, marinated tomatoes and baby greens \$9.00
with your choice of flounder, shrimp, oysters or sea scallops

KOBE BEEF BURGER 8 oz kobe beef burger on a rustic roll with baby greens and sliced tomato served with sweet potato chips \$8.50
add cheese \$.75 pimento, goat, mozzarella, bleu, white or yellow cheddar
add \$.75 applewood smoked bacon, mesquite grilled onions or grilled mushrooms

ENTREES

SHRIMP-N-GRITS shrimp, andouille sausage, peppers, onions, and tomatoes in a tasso cream sauce over goat cheese grits topped with fried mustard greens half \$ 10.00 full \$14.00

KOBE BEEF MEATLOAF topped with a smoked tomato relish served over buttermilk mashed potatoes wilted mustard greens and bacon with red eye gravy half \$10.50 full \$13.50

ALICE'S PAN FRIED CHICKEN iron skillet southern fried chicken with a peach chutney and buttermilk mashed potatoes with red eye gravy and wilted mustard greens and bacon half \$10.50 full \$13.50

FRIED SEAFOOD

flounder	\$ 12.50	shrimp	\$12.50
oysters	\$ 13.50	sea scallops	\$13.50
combo any (2)	\$ 15.00	combo any (3)	\$16.50

fried seafood served with tartar, cocktail sauce,
house made potato chips and southern sweet corn cole slaw

BENNIES
all benedict's served with home fries or grits and two poached eggs

SOUTHERNER toasted english muffin with country ham topped with hollandaise \$7.50

STEAK N EGGS toasted english muffin with grilled skirt steak topped with hollandaise \$8.50

FGT toasted english muffin with fried green tomatoes topped with hollandaise \$8.00

PEACH CRAB CAKE toasted english muffin with peach spiked crab cakes topped with hollandaise \$9.50

BREAKFAST BOWLS
served over a bed of home fries with 2 eggs any style and a biscuit

SOUTHERNER applewood smoked bacon,sausage and country ham covered with sausage gravy \$8.00

STEAK N CHEESE grilled marinated sliced skirt steak, peppers, onions and mushrooms smothered with white cheddar cheese \$8.50

VEGGIE peppers, onions, mushrooms, green and red tomatoes, asparagus and spinach and white cheddar \$7.50

HEALTHY CHOICES

BOWL of GRANOLA served with yogurt and milk topped with fresh blueberries and strawberries \$4.50

OATMEAL served with a side of milk and brown sugar topped with fresh berries or pecans \$4.50

BOWL of FRUIT seasonal fruit topped with yogurt \$4.50

SMALL SALADS

SIMPLE SALAD \$5.50
mixed baby greens, spiced pecans, dried cranberries, tomatoes and cucumbers with a sweet balsamic vinaigrette

JACOB'S WEDGIE \$5.50
crisp iceberg wedge with tomatoes, applewood smoked bacon and house blue cheese dressing

LARGE SALADS

SPINACH, ARUGULA & SALMON \$12.00
herb grilled salmon, cucumbers, tomatoes, mesquite grilled onions and shaved parmesan with a pecan vinaigrette

JUMBO SEARED SEA SCALLOPS \$12.00
house mixed baby greens, caramelized granny smith apples, tomatoes, cucumbers and crumbled blue cheese with a molasses vinaigrette

SKIRT STEAK \$12.00
house mixed baby greens with tomatoes, cucumbers, mesquite grilled onions and fresh mozzarella with a chimichurri vinaigrette

GRILLED ASPARAGUS & GOAT CHEESE FRITTER \$9.00
house mixed baby greens with a citrus herb vinaigrette topped with an over easy fried egg

SIDES
all sides \$ 3.50 each

cheesy stone ground grits buttermilk mashed potato
wilted mustard greens and bacon baked mac n' cheese
southern sweet corn cole slaw

*the purchaser or immediate customer must be notified in advance that * a possible health risk may exist in eating under cooked ground beef at an internal temperature of less than 155 farenheit or 68 celsius