

Welcome to The Living Room on Main.

Our eclectic menu reflects our love of food in its many forms. Our aim is to bring together cuisine from around the world to be enjoyed in one place among friends. Each dish is unique—inspired by Executive Chef Tony Bruno’s respect for tradition, passion for culinary innovation, and love for entertaining through food.

Our menu is tapas-style. Each dish will arrive at your table as soon as it is prepared and is **intended to be shared**—so don’t be shy, **try a few**. The more people who share, the more opportunities we have to delight your palate. We offer most dishes in small or large portions.

Small dishes allow two to share, large dishes are for four.

We invite you to unwind, indulge, and enjoy this culinary journey with your server as your guide.

Age is of no importance unless you’re a cheese.
~Unknown—but we guess a lady who knows her stuff.

My salad days—
when I was green in judgment and cold in blood.
~William Shakespeare

	Small	Large
A Perfect Pairing Slices of the finest cheeses served with apples, grapes, seasonal berries, toasts and preserves	9	16
Rene’s Antipasto Plate Cured meats, roasted red peppers, marinated olives, mushrooms, and caper berries served with toasts and basil Dijon	8	14
Chef Bruno’s Tapas Plate Chef’s inspiration, changes daily. Ask your server for details.	MP	MP
Mango and Brie Quesadilla Mango and Brie folded in a flour tortilla and served with jalapeno red onion salsa and cilantro sour cream	8	—
Black and Blue Nachos Blue corn tortillas and blackened chicken, bacon, roasted corn, tomatoes, jalapenos, Mozzarella, Provolone, and gorgonzola fondue	9	—
Pane Bianco Herbed goat cheese, provolone, mozzarella, pancetta ham, and wilted arugula on grilled flatbread	9	—
Wild Mushroom Grilled Flatbread Pizza Flatbread grilled and topped with sundried tomato, wild mushrooms, and artichokes	8	—
Grilled Grape Leaf Wrapped Goat Cheese Fresh herb infused goat cheese wrapped in grape leaves, grilled, and served with sundried tomato toast points	9	—

Enjoy our vegetarian salads as they are or add grilled chicken, Portabella mushroom or pepper-crusted steak for an additional \$3 **OR** Sopressata and Prosciutto hams, grilled shrimp, or seared Yellowfin tuna for an additional \$4.

	Small	Large
Greek Peasant Salad Greek summer salad chopped with feta cheese, olives, peppers, tomatoes, cucumbers, grilled flatbread, and Tzatziki sauce	6.5	9.5
Green Goddess Salad of mixed greens, watercress, baby spinach, gorgonzola cheese, dried cherries, toasted walnuts, and tomatoes tossed with fresh herb buttermilk vinaigrette and served with herbed crostinis	—	11
Arugula and Baby Spinach Salad With pancetta ham, shallots, grapes, and toasted almonds served with raspberry balsamic vinaigrette and goat cheese crostinis	—	12
Insalata Olimpia Named for Chef Bruno’s mother, a salad of buffalo mozzarella, grape tomatoes, artichokes, and cucumbers chopped and tossed with a lemon basil vinaigrette and served with herbed crostinis	—	11
Asian Pear Salad With mandarin oranges, shallots, sweet red bell peppers, grilled pine apple, organic greens, and crispy wonton strips tossed with a sesame ginger vinaigrette	—	11

Worries go down better with soup.
~Jewish Proverb

Vegetables are a must on a diet.
I suggest carrot cake, zucchini bread, and pumpkin pie.
~Jim Davis

	Cup	Bowl
Charred Tomato Bisque with Grilled Gouda Panini A soup of charred tomatoes, caramelized onions, herbs and spices served with a mini gouda Panini	5	9
Soup of the Day (Price Changes Daily)		

	Small	Large
Stuffed Portobello Jumbo Portobello mushroom stuffed with baby spinach and parmesan and finished with herb garlic butter	7	13
Sautéed Greens Swiss Chard, baby spinach, red and green kale sautéed in white wine and garlic	6.5	—
Carciofo al Forno Roman-style artichokes broiled in a white wine rosemary butter and topped with parmesan herb crust and mozzarella cheese	9	16
Sautéed Haricot Verts French green beans sautéed with almonds and shallots in a lemon brown butter sauce	5	8
Marbled Potatoes au Gratin Marbled fingerling potatoes and roasted red peppers pan sautéed and finished with a smoked Gouda gratin	7	—

At The Living Room on Main it is our pleasure to serve you. Should your dining experience be anything less than exceptional, please notify a manager and allow us the opportunity to ensure your continued patronage. Thank you.

A gratuity of 18% will be included for parties of six or more. Please, no separate checks. However, we will be happy to split your checks evenly for you.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Fish, to taste right,
must swim three times - in water, in butter, and in wine.
~ Polish Proverb

	Small	Large
Melissa's Yellow Fin Tuna Flatbread 🍴	11	—
Seared tuna, tomato, jalapeno, shaved red onion, and spicy red chili aioli atop grilled flatbread		
Salmon and Tuna Carpaccio Duo 	11	—
Cured in-house with lemon basil vinaigrette, capers, red onion, and parmesan garlic crostinis		
Ahi Tuna Sliders 	14	—
Dressed with spicy red chili aioli, sliced pickles, spring mix, shaved tomatoes, and red onions on mini challah rolls		
Jumbo Shrimp Tempura	8	15
Tempura battered jumbo shrimp with chili dipping sauce		
Miso and Ginger Grilled Salmon 	12	—
Served with pickled cucumber salad and sticky rice		
Sautéed Seafood Tajine 🍴	—	16
Shrimp, mussels, fish medallions, and calamari sautéed in a spicy sherry tomato broth and served over basmati rice		
Bayou Jumbo Shrimp 	13.5	—
Sautéed in lemon, Worcestershire served with smoked Gouda grit cake and wilted greens		
Mussels Tajine 🍴	8	14
Pan sautéed in tomato Harissa-ginger broth with roasted corn and sundried tomatoes		
Clams Fideos 	12	—
Little neck clams, baby peas, chorizo sausage, and pimientos sautéed in a cilantro garlic sauce and served with pasta of the moment		
Sautéed Blue Crab Cake	8	15
Maryland-style jumbo lump crab cake pan sautéed and served with key lime caper sauce		
Lemon-Pepper Seared Sea Scallops 	14.5	—
With fava bean succotash and Tasso ham sauce and served with a white cheddar biscuit		
Garlic-Dusted Calamari Fritti	8	14
Dusted with herbed garlic flour, topped with marinated olives and peppers and served with a spicy red wine tomato sauce		
Steak, Scallop, and Portobello Brochette	15	—
Skewered with sweet bell peppers, and red onions served with a creamy Gorgonzola fondue		

Life is Uncertain. Eat dessert first.
~ Ernestine Ulmer

Desserts of the Day

Please ask your server about our daily dessert specials

Illy Coffee Regular or Decaffeinated	2.5
Illy Cappuccino or Café Latte Regular or Decaffeinated	5.5
Illy Espresso Additional Shots \$1.00	4.5
Dammann Freres Hot Tea Earl Grey, Blood Orange, Blue Garden	3.5
Up and At 'Em! Tito's Handmade Vodka, Kaluah, and fresh Illy espresso. The perfect end to a perfect dinner!	8.5

We do not eat for the good of living,
but because the meat is savory and the appetite is keen.
~ Ralph Waldo Emerson

	Small	Large
Hoisin-Glazed Pork Shanks	13.5	—
Slow braised and served with a hoisin barbecue sauce and spicy cucumber kimchi		
Herb Crusted Filet	16	—
Pan seared and sliced for sharing with Portobello mushrooms and tarragon jus		
Chicken Satay 	8	15
Skewered with golden pineapple, red onions, and sweet bell peppers and served with cashew ginger dipping sauce		
Braised Pork Shanks with Artichoke Ragu 	14	—
Served with grilled Roman-style artichoke heart		
Jambalaya Skewers 🍴	9	16
Skewers of andouille sausage, chicken, jumbo shrimp, sweet bell peppers, and onions served with spicy Creole butter sauce		
Korean Style BBQ Beef Lettuce Wraps 	13	—
Finished with bell peppers, sweet red onions and wrapped in romaine hearts		
Kobe Beef Sliders	15	—
Two Kobe Sliders topped with Brie, caramelized onions, and horseradish aioli		
Cornish Hen Tajine 	—	14
Half a Cornish hen with sundried tomatoes, fava beans, artichoke hearts in a saffron tomato broth served with wild mushroom rice pilaf and spicy chick peas		
Smoked Pork Empanadas	13	—
Hickory smoked pulled pork, pepper jack cheese, and green onions, served with black bean corn salsa, and avocado sour cream		

A fine beer may be judged with only one sip,
but it's better to be thoroughly sure.
~ Czech Proverb

Draught Beer

Miller Lite, Milwaukee, Wisconsin	3.5
Guest Taps, Ask your server for details!	MP
Stella Artois, Blond Lager, Belgium	4.5
Abita Purple Haze, Wheat, New Orleans, Louisiana	4.5

Bottled Beer

Michelob Ultra, St. Louis, MO, 12 oz	3.5
Budweiser, Lager, St. Louis, MO, 12 oz	3.5
Bud Light, Light Lager, St. Louis, Missouri, 12 oz	3.5
Coors Light, Light Lager, Golden, Colorado, 12 oz	3.5
Yuengling, Lager, Pottsville, Pennsylvania, 12 oz	3.5
Peroni, Pale Lager, Italy, 12 oz	4.5
Blue Point Toasted Lager, Long Island, NY, 12 oz	4.5
Cigar City Brewery Maduro, Brown Ale, Tampa, 12oz	4.5
Victory Golden Monkey, Wheat, Downingtown, PA, 12oz	6
Florida Avenue Ale, American Wheat, Tampa, 12oz	4.5
Kona Wailua Wheat, Kona, Hawaii, 12oz	4.5
Star Hill The Love, Hefeweizen, Crozet, Virginia, 12oz	4.5
Cigar City Jai Lai White Oak, IPA, Tampa, 12oz	6
Blue Point Hoptical Illusion, IPA, Long Island, 12oz	5
Abita Jockamo, IPA, New Orleans, LA, 12oz	5
Guinness, Stout, Ireland, 16oz	6
Southern Tier Mokah Stout, Lakewood, NY, 22 oz	15

Wine is the most civilized thing in the world.
~ Ernest Hemingway

Everybody should believe in something.
I believe I'll have another drink!
~ Author Unknown

Red Wine Selection

Glass Btl

Marcus James , Merlot or Cabernet, <i>Argentina</i>	6	22
Rodney Strong , Merlot and Cabernet, <i>Sonoma County</i>	9	34
Ghost Pines , Cabernet Sauvignon, <i>Napa/Sonoma</i>	—	45
Franciscan , Cabernet Sauvignon, <i>Napa Valley</i>	13	50
Robert Mondavi Napa , Cabernet Sauvignon, <i>Napa Valley</i>	—	56
Jordan , Cabernet Sauvignon, <i>Alexander Valley</i>	—	90
Markham , Merlot, <i>Napa Valley</i>	—	50
Little James' Basket Press , Merlot Blend, <i>Saint Cosme, France</i>	—	35
Abbaye de Saint-Ferme , Merlot Blend, <i>Bordeaux</i>	—	36
McWilliam's Hanwood Estate , Shiraz, <i>Australia</i>	8	32
Edmeades , Red Zinfandel, <i>Mendocino County</i>	10	38
Calina , Carménère, <i>Chile</i>	7	28
Finca El Tesso , Tempranillo, <i>Spain</i>	8	32
Graffigna , Malbec, <i>Argentina</i>	9	34
Decero , Malbec, <i>Mendoza</i>	—	42
Greg Norman , Pinot Noir, <i>California</i>	8	30
Byron , Pinot Noir, <i>Santa Barbara</i>	10	38
La Crema , Pinot Noir, <i>Russian River, Sonoma</i>	—	65
Banfi , Chianti Superiore, <i>Tuscany</i>	8	32
Belnero Proprietor's Reserve , <i>Montalcino</i>	—	75

White Wine Selection

Glass Btl

Freixenet , Cordon Negro Brut Cava Split, <i>Spain</i>	—	6
Giro Robot , Cava Brut, <i>Catalunya, Spain</i>	—	39
Veuve Clicquot , Champagne Brut, <i>France 2000</i>	—	90
Dom Pérignon , Champagne, <i>France, 2000</i>	—	225
Marcus James , Chardonnay, <i>Argentina</i>	6	22
William Hill , Chardonnay, <i>Central Coast</i>	8	32
Starmont Merryvale , Chardonnay, <i>Napa</i>	13	50
Rombauer , Chardonnay, <i>Carneros</i>	—	65
Oyster Bay , Sauvignon Blanc, <i>New Zealand</i>	9	34
Nobilo "Icon" , Sauvignon Blanc, <i>Marlborough</i>	—	50
Franciscan , Sauvignon Blanc, <i>Napa Valley</i>	10	38
Santa Margherita , Pinot Grigio, <i>Alto Adige</i>	10	36
Gio Cato , Pinot Grigio, <i>Slovenia</i>	7.5	28
Paco & Lola , Albarino, <i>Rias Baixas, Spain</i>	10	38
Seven Daughters , Blend, <i>California</i>	10	38
Chateau Ste. Michelle , Riesling, <i>Washington</i>	7	26
Paul Blanck , Pinot Blanc, <i>Alsace</i>	—	34
Elk Cove , Pinot Gris, <i>Willamette Valley</i>	—	45

Wine-Down Mondays

See a bottle of wine you love, but don't want to pay full price? Enjoy half-priced select bottles of wine every Monday. Ask your server for details.

Handmade Cocktails

The Skinny Ginny	10
Hendrick's gin, fresh muddled cucumber and basil, agave nectar and freshly squeezed lime juice served over ice	
Thyme for Rosemary's Martini	9
Nolet's gin, fresh muddled thyme and rosemary, agave nectar, and freshly squeezed lemon juice, bruised and served icy cold in a martini glass	
The Ginger Squeeze	10
Oronoco fine aged rum, ginger liqueur, fresh muddled ginger, lemon, and mint served over ice	
The Bitter Betty	9
Hangar One Citron Vodka, Maraschino liqueur, bitters, and freshly squeezed lemon juice, served over ice	
Hot Maraschino Mama	8
Hangar One Chipotle Vodka, Maraschino liqueur, and freshly squeezed lime juice served over ice	
My Spicy Mistress	10
Sauza Commemorativo Tequila, fresh muddled watermelon, cantaloupe, cucumber, and jalapeno, fresh squeezed lemon juice and agave nectar, served over ice	
Cilantro-Oh My! Margarita	8
Sauza Commemorativo Tequila, fresh muddled cilantro, pineapple juice, agave nectar and freshly squeezed lime juice served over ice	
The King of Cocktails	10
The oh-so-perfect Manhattan. Russell's Reserve Rye, sweet vermouth, and Angostura bitters served up in a chilled glass	

The Queen of Cocktails	9
Zaya Fine Aged Rum, sweet vermouth and Angostura bitters served up in a chilled glass	

The Mole Manhattan	9
Cocoa Nib Infused Old Overholt Rye Whiskey, muddled cherry and orange slices, and Mole Bitters stirred and served over ice	

Sweet Heat	8
Absolut Peppar, Godiva chocolate liqueur, and fresh muddled jalapenos served up in a chilled glass	

Chris' Carrot Cake Martini	9
Absolut Vanilla, Bailey's, homemade whipped cream, house spice blend, and fresh carrots. The perfect dessert served up in a chilled glass	

Up and At 'Em	9
Tito's Handmade Vodka, Kahlua, and Illy Espresso served up in a chilled glass	

After it's finished, sometimes I can trace a path that goes back to a possible source of inspiration.
~ Tracy Chapman

Inspired Spirit Infusions

Inspired by Dunedin sunsets, quiet evenings with the ones we love, morning coffee, nights that never seem to end, travels that end too soon, dinner conversations with friends, and epiphanies in the shower, our spirit infusions are made in the moment and change just as quickly as they are consumed.

Ask your server for details about each of our palate-liberating libations.

LUNCH @ The Living Room

We don't just do tapas well,
we make a mean sandwich too!
Served Monday through Saturday
11am-4pm

You better cut the pizza in four pieces,
'cause I'm not hungry enough to eat six.
~Yogi Berra

Wild Mushroom Flatbread Pizza 8

Flatbread grilled and topped with sundried tomato, wild mushrooms, and artichokes

Seared Yellow Fin Tuna Flatbread 10

Seared tuna, tomato jalapeno, shaved onions, and spicy red chili atop grilled flatbread

Pane Bianco 9 NEW

Herbed goat cheese, provolone, fresh mozzarella, pancetta ham, and wilted arugala atop grilled flatbread

Philly Cheese Steak Flatbread Pizza 9

Sliced Angus beef, roasted bell peppers, sautéed onions, assorted wild mushrooms, gorgonzola fondue, and Mozzarella and Provolone cheeses on grilled flatbread

Flatbread Napolitan 9

Prosciutto, Sopressata, and Capicola hams, fresh Mozzarella cheese, and Provolone cheese atop grilled flatbread

My salad days—
when I was green in judgment and cold in blood.
~William Shakespeare

Enjoy our vegetarian salads as they are or add grilled chicken, Portabella mushroom or pepper-crusted steak for an additional \$3 OR Sopressata and Prosciutto hams, grilled shrimp, or seared Yellowfin tuna for an additional \$4.

Greek Peasant Salad 8

Greek summer salad chopped with feta cheese, olives, peppers, tomatoes, cucumbers, grilled flatbread, and Tzatziki sauce

Green Goddess 9

Salad of mixed greens, watercress, baby spinach, gorgonzola cheese, dried cherries, toasted walnuts, and tomatoes tossed with fresh herb buttermilk vinaigrette, topped with shallots, and served with herbed crostinis

Arugula and Baby Spinach Salad 11 NEW

With pancetta ham, shallots, grapes, and toasted almonds served with raspberry balsamic vinaigrette and goat cheese crostinis

Insalata Olimpia 9

Named for Chef Bruno's mother, a salad of buffalo mozzarella, grape tomatoes, artichokes, and cucumbers chopped and tossed with a lemon basil vinaigrette and served with herbed crostinis

Asian Pear Salad 9 NEW

With mandarin oranges, shallots, sweet red bell peppers, grilled pine apple, organic greens, and crispy wonton strips tossed with a sesame ginger vinaigrette

Cobb Salad 9

Mixed greens with fresh avocado, apple wood smoked bacon, roasted corn, gorgonzola cheese, chopped eggs and honey poppy seed dressing

Dried Cherry Chicken Salad 7

Served atop a salad of spring mix, sliced apples, red onions, tomatoes, toasted almonds, and marbled toast points

Man cannot live by bread alone.
He must have peanut butter.
~James A. Garfield

All sandwiches served with a side dish of the day. Please ask your server for details.

Big John's Smoked Pork Cuban 7.5

Sliced in-house smoked pork tenderloin, white cheddar, pickles, lime cumin onions, mango mustard, and pepperoncinis on a pressed baguette

The Napolitan* 9

Sopressata, Capicola, and Prosciutto hams, fresh mozzarella, provolone, artichoke olive salade, and basil pesto aioli on a pressed baguette

Roy's Reuben 8

Dijon crusted corned beef, white cheddar, pickles, braised cabbage, and roasted pepper remoulade on toasted marbled rye

Zane's Egg Salad Sandwich 6.5 NEW

Dressed with lettuce, tomato, pickles, and apple wood smoked bacon and served on a warm bagel

Chicken Montrachet 8

Grilled chicken breast, wilted spinach, raspberry goat cheese, tomatoes, mozzarella, provolone, Peppadew peppers, and caramelized onions on a pressed baguette

Fried Green Tomato BLT 7 NEW

With bacon, romaine lettuce, white cheddar, red onion, and Tabasco aioli on toasted brioche

Seared Tuna Club* 9

Seared yellow fin tuna steak, apple wood smoked bacon, spinach, tomatoes, red onions, and an avocado horseradish aioli on toasted brioche

Buffalo Grilled Chicken Wrap 8.5 NEW

With fried green tomatoes, citrus slaw, and buttermilk bleu cheese wrapped in warm flour tortilla (Not available as a combination)

Angus Beef Burger 7.5

8oz Angus burger cooked to order and served with onion, tomato, lettuce, and pickle (Additional charge for cheese, bacon, and mushrooms. Not available as a combination.)

Grilled Vegetable Muffalata Sandwich 8 NEW

Grilled Portabella mushrooms, zucchini, roasted red peppers, olive tapenade, fresh mozzarella, cheese, tomatoes, red onion, romaine hearts, basil mustard on a warm roll

Dried Cherry Chicken Salad Sandwich 7.5

Smoked Gouda, sliced apples, toasted almonds, and mixed greens on toasted marbled rye

The Black and Blue* 8.5

Pepper-crusted grilled steak, buttermilk bleu and white cheddar cheeses, caramelized onions, and Portabella mushrooms on a pressed baguette

Angus French Dip* 8.5

Sliced Angus beef, roasted bell peppers, sautéed onions, and gorgonzola and provolone cheeses on a pressed baguette

All I want is the best of everything.
And there's very little of that left.
~Cecil Beaton

This and That 8

Choose two—1/2 sandwich* and cup of soup or small house salad
*\$1.50 upcharge for premium sandwiches

This, That, and The Other 10

Have it all! 1/2 sandwich*, cup of soup, and small house salad
*\$1.50 upcharge for premium sandwiches

SUNDAY BRUNCH

@ The Living Room

Served Sundays 10am-3pm

Absolut Peppar Bloody Mary Bar \$10


Ask your server for details!

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~William Shakespeare


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Arugula and Baby Spinach Salad  11
With pancetta ham, shallots, grapes, and toasted almonds served with raspberry balsamic vinaigrette and goat cheese crostinis

Insalata Olimpia 9
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Asian Pear Salad  9
With mandarin oranges, shallots, sweet red bell peppers, grilled pineapple, organic greens, and crispy wonton strips tossed with a sesame ginger vinaigrette

Cobb Salad 9
Mixed greens with fresh avocado, apple wood smoked bacon, roasted corn, gorgonzola cheese, chopped eggs and honey poppy seed dressing

Dried Cherry Chicken Salad 7
Served atop a salad of spring mix, sliced apples, red onions, tomatoes, toasted almonds, and marbled toast points

I want what I want when I want it.
~Henry Blossom

Bagel and Cream Cheese 3

Yukon Gold Potato Hash 3

Crispy Apple Wood Bacon Strips 2

Grilled Chorizo and Andouille Sausages 4

Smoked Gouda Grits 3

Corned Beef Hash 3

Two Eggs Your Way 2.5

Sausage Biscuits and Gravy 3

Two Pancakes 3



The **Sunnyside** of Coleman
Brunch Combo

Two eggs your way, two strips of apple wood smoked bacon, two sausage links, and crispy hash browns


7.5

Sometimes I believe as many as
six impossible things before breakfast.
~Lewis Carroll


Crab Bacon and Brie Benedict 9
Served on a toasted bagel and topped with dill hollandaise

Grilled Vegetable Frittata 7
Open-faced omelet with provolone, roasted peppers, zucchini, mushrooms, and potatoes topped with fried leeks and served with pesto aioli

Creole Pork Poach 8
Dijon crusted corned beef, white cheddar, pickles, braised cabbage, and roasted pepper remoulade on toasted marbled rye


Zane's Egg Salad Sandwich  6.5
Dressed with lettuce, tomato, pickles, and apple wood smoked bacon and served on a warm bagel

Eggs Sardou 8
Two poached eggs, spinach, and artichoke hearts served atop bagels and topped with charred tomato choron sauce

Fried Green Tomato BLT  7
With bacon, romaine lettuce, white cheddar, red onion, and Tabasco aioli on toasted brioche


Mediterranean Omelet 8
Spinach, tomato, feta cheese, artichokes, and olives folded into a three egg omelet


Big John's In-house Smoked Pork Sandwich  8.5
With white cheddar, black bean corn salsa, cilantro pesto mayo on a warm baguette

Huevos Rancheros  9
Two fried eggs, grilled chicken, chorizo sausage, peppers, black bean puree and red chile sauce served atop crispy flour tortillas


Grilled Vegetable Muffalata Sandwich  8
Grilled Portabella mushrooms, zucchini, roasted red peppers, olive tapenade, fresh mozzarella cheese, tomatoes, red onion, romaine hearts, and basil mustard on a warm roll

Brunch Burger 9
8oz Angus beef burger cooked to medium, one egg (over-medium), bacon, grilled onions, sliced smoked Gouda, and roasted garlic mayo served on a warm bun

Cajun Breakfast Wrap  8
Andouille sausage, wilted arugula, smoked gouda, mushrooms, roasted peppers and onions, scrambled eggs wrapped in a flour tortilla and pan seared

Henny & Johnny  8.5
1/2 fried hen, two cornmeal Johnny cakes with maple syrup, and one egg over easy

Jumbo Shrimp and Smoked Gouda Grits 11
Jumbo shrimp, Andouille sausage, and green onions pan sautéed in white wine garlic Creole sauce and served over smoked Gouda grits

Breakfast Fajita Wrap  9
Your choice of steak, chicken, shrimp, or grilled portabella, with roasted red peppers and onions, pepper-jack and provolone cheeses, and scrambled eggs wrapped in a warm flour tortilla

Plantain Stuffed French Toast 7
Two plantain cream cheese stuffed French toast served with banana mango salsa and Captain Morgan maple syrup

Blueberry Poppy Seed Pancakes  7.5
Topped with orange blossom honey and served with two sausage links or bacon strips