




(912) 598-3502

Coffee	12 oz	20 oz
Fresh Brewed	3	4
Light– Fairtrade Rainforest Alliance or Dark– Café Vecchio		
Cold Brew Coffee	3	4
Cappuccino	4	5
Latte or Macchiato	4	5
Americano	3	4
Add Ons		
Single Espresso		1
Double Espresso		1.75
Flavored Syrups		.75
Hale Tea Co. Hot Teas	3	
Hot Chocolate	3	3.75
Whole, 2%, Skim, Half & Half, Heavy Cream		
Premium “Milk” Options: Almond, Soy, Oat		
		.50



## Specialty Drinks

12 oz	4.75	16oz	5.75
Tuxedo Mocha Latte or Cappuccino Equal Parts White & Dark Chocolate Espresso Steamed or Frothed Milk			
Café Mocha Dark Chocolate, Espresso, Steamed or Frothed Milk			
Peppermint Mocha Dark Chocolate, Peppermint Syrup, Espresso Steamed or Frothed Milk			
Lavender Mocha Homemade Lavender Syrup, Dark Chocolate Espresso, Steamed or Frothed Milk			
Caramel Macchiato Caramel Syrup, Espresso, Caramel Sauce Frothed Milk			
Chai Latte or Cappuccino Chai, Steamed or Frothed Milk *Add Espresso \$1			
Toffee Latte or Cappuccino Caramel Syrup, Hazelnut Syrup, Espresso Steamed or Frothed Milk			
London Fog Landings Blend Gray Tea from Hale Tea Co Honey Vanilla Syrup, Steamed Milk			

## Morning Plates & Handhelds

Homemade Biscuits and Gravy Country Sausage Gravy	10
Breakfast Grilled Cheese Sausage, Swiss & Cheddar Cheese, Avocado, Sourdough Bread	8
Buttermilk Pancake Plate Three Buttermilk Pancakes, Choice of Bacon or Sausage, Served with Maple Syrup	10
BYO Breakfast Sandwich Scrambled Eggs + Choice of Meat, Cheese & Bread - Bacon, Sausage, Ham, Avocado - Cheddar, American, Swiss, Provolone - Croissant, Bagel, Wheat, Sourdough, GF Bread, Homemade Buttermilk Biscuit Wheat Tortilla, English Muffin - Add Additional Protein +\$1.50	6
Avocado Toast  Whole Wheat Toast, Hot Honey Drizzle, Sesame Seeds, Pepitas, Cherry Tomatoes - Add Egg \$2	9.50

## Breakfast Bowls

Country Breakfast Bowl Two Scrambled Eggs, Sausage, Home Fries, Sautéed Peppers & Onions, Cheddar Cheese	9.50
Huevos Ranchero Bowl Chorizo, Black Beans, Sautéed Peppers & Onions, Pepper Jack Cheese, Fried Egg Diced Tomato, Lime Crème, Fried Corn Tortilla	10
Oatmeal Bowl  Cinnamon & Sugar, Seasonal Berries, Toasted Almonds	7
Power Bowl  Greek Yogurt, Fresh Berries, Banana, Almond Butter, Pumpkin Seed Brittle	8.50

For our guests with allergies, please inquire with your server about available options prepared by the Chef. We take dietary preferences and restrictions very seriously. Unfortunately, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.