



Mother's DAY

SUNDAY • MAY 12

BENEDICTS {Available until 4pm}

served on an english muffin SERVED WITH A CHOICE OF:

STONE GROUND GRITS, HOMEFRIES, FRESH FRUIT, OR VINE-RIPE TOMATOES

Traditional* poached eggs, Canadian bacon, lemon paprika hollandaise 11.95

Florentine* poached eggs, vine-ripe tomato, spinach, artichokes, hollandaise 12.95

Salmon* poached eggs, Duck Trap River smoked salmon, asparagus, hollandaise 13.95

Crabcake* poached eggs, lump crab cake, asparagus, hollandaise 12.95

OMELETS

SERVED WITH A CHOICE OF: STONE GROUND GRITS, HOMEFRIES OR FRESH FRUIT & TOAST OR A BISCUIT

• all items are gluten free without toast

Spanish* blackened chicken, pepper jack, cheddar, sweet corn, black beans, pico de gallo, chipotle mole 10.95

Italian* sausage, tomato, basil, mozzarella, parmesan, marinara 10.95

Greek* vine-ripe tomatoes, kalamata olives, red onions, spinach, feta cheese 10.95

Western* maple ham, green & red peppers, red onions, American cheese 10.95

GRIDDLE

SPECIALTIES

SERVED WITH A CHOICE OF: APPLEWOOD SMOKED BACON OR PORK SAUSAGE • add two eggs* any style \$2.00

Challah French Toast 9.95

Buttermilk Pancakes 9.95

Country Breakfast*

two eggs any style, applewood bacon or pork sausage, stone grits or homefries, toast or biscuit 9.95

SMOKED SALMON* BAGEL

Duck Trap River smoked salmon, philly cream cheese, red onion, capers, tomato 13.95

STARTERS

Hand-Cut Zucchini spicy sriracha ranch 7.95

Greek Meze Platter chicken kabobs, red pepper feta spread, Greek yogurt tzatziki, baby Greek salad, warm pita bread 13.95

Kung Pao Calamari flash fried, peanuts, peppers, sweet chili sauce 10.95

Big View signature Wings spicy thai chili, Carolina bbq, or classic buffalo 10.95

ENTREES

Mother's Day Specials

Vanilla Raspberry French Toast

housemade Challah bread, vanilla bean mascarpone cream, fresh raspberries 12.95

Maine Lobster Benedict

asparagus, hollandaise 16.95

Grilled Filet Mignon "Oscar Style"*

lump crab meat, asparagus, hollandaise 27.95

Simply Grilled Salmon* jasmine rice, choice of side 17.95

Lump Crab Cake corn salsa, spicy rémoulade, asparagus 23.95

Crispy Carolina Flounder flash-fried, fries, southern mustard slaw, house tartar sauce 15.95

Handcut Angus Ribeye* loaded potato cake, grilled asparagus 25.95

Roasted Chicken Lemonata oregano potatoes, artichokes, asparagus, tomatoes, olives, lemon jus 16.95

Veal Meatloaf mashed potatoes, french green beans, mushroom gravy 14.95

The Big Beef Brisket signature twelve hour braise, whipped potatoes, broccolini, natural jus 17.45

Baby Back Pork Ribs french fries, housemade barbecue sauce 23.95

Mediterranean Shrimp artichoke hearts, olives, spinach, tomatoes, white wine, olive oil, spaghetti 18.95

Crispy Chicken Parmesan marinara sauce, oregano, mozzarella & parmesan cheeses, spaghetti 17.95

Fettuccine Alfredo baby Italian broccoli, roasted tomatoes, parmesan cream With Chicken 15.45 With Shrimp 17.45

Brisket Stroganoff slow braised beef brisket, wild mushrooms, sweet peas, sour cream, chopped dill, egg noodles 17.45

Chimichurri Flank Steak* roasted potatoes, garlic spinach, red wine sauce 21.45

fresh SALADS

prepared with our special blend of hand-picked local greens

Country Greek vine-ripe tomatoes, cucumbers, red onions, bell peppers, barrel-aged feta, kalamata olives, red wine vinaigrette 10.95

Buttermilk Fried Chicken roasted corn, applewood smoked bacon, chopped egg, cheddar cheese, cherry tomatoes, buttermilk ranch dressing 12.95

Roasted Turkey Cobb applewood smoked bacon, chopped egg, red bell peppers, blue cheese, garbanzo beans, cherry tomatoes, creamy basil dressing 12.95

BURGERS & SANDWICHES

SERVED WITH A CHOICE OF:
FRENCH FRIES OR BALSAMIC MIXED GREENS
sub sweet potato fries or onion rings \$2.00

Steak Burger* Vermont cheddar, vine-ripe tomato, red onion, green leaf lettuce 11.45

Texas Grande* blend of angus steak & smoked bacon, stuffed with pulled bbq brisket, cheddar, crispy jalapeños 12.95

Farmhouse Grilled Chicken grilled zucchini, squash, roasted peppers, provolone cheese, basil aioli, country bread 10.95

Lump Crab Cake chopped lettuce, vine-ripe tomato, creole rémoulade, toasted brioche bun 12.45

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

bevs
BLOODY MARY 6.99 | MIMOSA 5.99

PASTRIES
From our Bakery
Blueberry Muffin
Banana Walnut Bread
Cheese Danish | Rugalach

FOR THE TABLE
Morning Pastries
tasting of each with fresh fruit 10.95