



Bar & Grille

Brunch Menu

Egg Salad \$6

Farm Fresh Eggs, House Mayo, Roasted Garlic and Paprika On Locally Baked White, Wheat, Rye Or Greens

Assorted Housemade Quiche \$8

Served Warm with Fresh Greens

French Toast Bites \$8

Deep Fried Locally Baked Brioche with Nutella-Bourbon Sauce and Toasted Pistachio

Bacon, Egg & Cheese \$11

Applewood Smoked Bacon, Farm Fresh Scrambled Eggs, Local Cheddar Cheese on your choice of toasted White, Wheat or Rye Bread

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



Bar & Grille

Brunch Menu

Egg Salad \$6

Farm Fresh Eggs, House Mayo, Roasted Garlic and Paprika On Locally Baked White, Wheat, Rye Or Greens

Assorted Housemade Quiche \$8

Served Warm with Fresh Greens

French Toast Bites \$8

Deep Fried Locally Baked Brioche with Nutella-Bourbon Sauce and Toasted Pistachio

Bacon, Egg & Cheese \$11

Applewood Smoked Bacon, Farm Fresh Scrambled Eggs, Local Cheddar Cheese on your choice of toasted White, Wheat or Rye Bread

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



Bar & Grille

handhelds

*served with housemade pita chips, pickled cucumber salad or lemon caper pasta salad
upgrade to shoestring fries for \$2*

Steakdog \$8

1/4 lb all-beef hot dog, dijon mustard, chopped vidalia onion on a locally baked hoagie roll

Smoked Sausage \$9

1/3 lb Azar Bratwurst, shaved onion, housemade dijonaise on a locally baked hoagie roll

Chicken Pita \$13

cumin & coriander spiced chicken, chopped lettuce, grilled tomato, housemade tzatziki sauce on a locally baked pita

Classic Grilled Burger \$14

8 oz chargrilled certified angus beef burger, fresh lettuce, tomato & onion on a locally baked brioche bun

Shrimp Salad Roll \$14

poached local shrimp, red onion, cucumber, dill-lime aioli, lettuce on a locally baked hoagie roll

Today's Deli Sandwich

locally sourced, freshly sliced meats & cheeses with housemade spreads on locally baked bread

grab & go

add a side for \$3

Egg Salad \$6

farm fresh eggs, house mayo, roasted garlic and paprika on locally baked white, wheat, rye or greens

Chicken Salad \$10

toasted pistachio, dried cranberries, garlic-mustard aioli on locally baked white, wheat, rye or greens

BLT \$10

thick cut applewood smoked bacon, house mayo, fresh lettuce & tomato on locally baked white, wheat or rye

savories

Hummus & Pita Chips \$6

roasted garlic hummus, housemade pita chips

Shoestring Fries \$6^{gf}

house herb blend, sea salt, housemade datil ketchup

Caesar Salad \$11^{gf}

chopped greens, shaved parmesan, housemade croutons, creamy Caesar dressing

Greek Salad \$13^{gf}

chopped greens, local tomato & cucumber, roasted red pepper, kalamata olive, feta cheese, tahini-lemon dressing

sweets

Housemade Popsicles \$3^{vegan gf}

Fresh Baked Chocolate Chip Cookies \$2

Assorted Housemade Muffins \$4

add ons

Extra Housemade Sauce \$1

Put An Egg On It \$1.50

Local Cheddar or Provolone \$1.50

Applewood Smoked Bacon \$3

Grilled Chicken \$8

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

Wine

Avissi Prosecco	glass \$8	bottle \$32
Terra D'Oro Pinot Grigio	glass \$9	bottle \$36
Kendall Jackson Reserve Chardonnay	glass \$9	bottle \$36
Silver Palm Cabernet Sauvignon	glass \$10	bottle \$40

Draft Beer

Yuengling Lager	\$4.50
Michelob Ultra	\$4.50
Miller Lite	\$4.50
Rotating IPA	\$5.50
Rotating Local Draft	\$6.00
Stella Artois	\$7.00

Domestic Cans \$4

Michelob Ultra
Yuengling Lager
Miller Lite
Coors Light
Coors Banquet
Bud Light
Budweiser

Craft Beer, Canned Cocktails

Intuition I-10 IPA, Jacksonville, FL
Sweetwater Goin' Coastal IPA with Pineapple, Atlanta, GA
Blue Moon Belgian Style White Ale
High Noon Hard Seltzers, Modesto, CA
Manifest Craft Distillery Vodka Mules, Jacksonville, FL
Waterbird Premium Distilled Spirits
Vodka Tranfusion, Charlottesville, VA

Specialty Cocktails

John Daly \$9

Tito's Vodka, Housemade Lemonade, Fresh Iced Tea

Datil Pepper Bloody Mary \$8

House Vodka, Datil Pepper Bloody Mary Mix, Fresh Lime

Mimosa \$8

Avissi Prosecco, Florida Orange Juice

Classic Margarita \$8

Cazadores Silver Tequila, Dekuyper Triple Sec, Housemade Sour Mix, Fresh Lime

Hole in One \$10

Jameson, Domaine de Canton, Club Soda, Fresh Lime

Clubhouse Cooler \$10

Maker's Mark, Dekuyper Peach Schnapps, Housemade Lemonade

fountain soda \$2.50

freshly brewed iced tea \$3

housemade lemonade \$3

florida orange, cranberry, pineapple, grapefruit, grape juices \$3

housemade hot chocolate \$2

assorted hot teas \$2

cup of joe \$3

we proudly serve freshly brewed or iced coffee from Grower's Alliance, St. Augustine.