



## Starters

### **MARYLAND CRAB CAKES 18**

*Lemon Scented Arugula, Creole Remoulade*

### **BRUSCHETTA 14**

*Garlic and Olive Oil Marinated Tomato, Fresh Basil*

*Balsamic Reduction*

### **BAUER WINGS 14**

*Served with Celery and your choice of Ranch or Blue Cheese*

*Choice of Tangy BBQ, Carolina Gold, Buffalo or Sweet Chili*

### **FRIED PICKLED OKRA 13**

*Corn Battered Local Picked Okra, Cajun Ranch*

### **LOWCOUNTRY NACHOS 19**

*Fresh Cut Pub Chips, Pulled Pork, Pepperjack & Cheddar*

*Tangy BBQ Sauce, Pickled Cabbage, Lettuce, Pico de Gallo*

## Salads

*Available as Wraps with French Fries 4*

### **GRILLED CAESAR SALAD 12**

*House made Caesar Dressing, Parmesan*

*Herb Croutons*

### **STRAWBERRY & FIG 15**

*Fresh Strawberry, Mission Fig, Pickled Onion, Chevre*

*Cucumber, Toasted Almond, Lemon Thyme Vinaigrette*

### **GRILLED PEACH & PROSCIUTTO 15**

*Arugula, Local Peach, Crispy Prosciutto, Gorgonzola*

*Cherry Tomato, Pistachio, Brown Butter Bourbon Vin*

### **HOUSE SALAD 12**

*Balsamic Vinaigrette, Cherry Tomatoes, Onion, Radishes*

**Add Protein**—Chicken 6/Shrimp 9/Salmon 9

## Handhelds

*All sandwiches served with your choice of French Fries or Sweet Potato Fries or Salad*

### **BLACK & BLUE BURGER 17**

*Applewood Smoked Bacon, Creamy Gorgonzola |  
Artisan Lettuce, Tomatoes, Caramelized Onion, Garlic Aioli*

### **CLASSIC CHEESEBURGER 15**

*American Cheese, Artisan Lettuce, Tomato, Red Onion*

*Dukes Mayo **Add Bacon 2***

### **HAM & TURKEY CLUB 16**

*Smoked Turkey, Bacon Forest Ham, Cheddar, Swiss*

*Applewood Smoked Bacon, Artisan Lettuce, Tomato, Dukes Mayo*

### **BLACKENED SHRIMP TACOS 17 (GF)**

*Pickled Red Cabbage, Peach Mango Salsa, Creole Remoulade*

### **MUSHROOM SWISS BURGER 17**

*Marsala Scented Portobellos, Swiss, Artisan Lettuce  
Tomato, Crispy Onion, Truffle Aioli*

### **BLACK BEAN BURGER 15 (V, GF on request)**

*Pico de Gallo, Avocado, Artisan Lettuce*

*Roasted Poblano Aioli*

### **BUTTERMILK FRIED CHICKEN SANDWICH 16**

*Pimento Cheese, Cajun Honey, Artisan Lettuce, Tomato*

## Grilled Flat Breads

### **STREET CORN 17**

*Chorizo, Roasted Corn, Queso Fresco, Crema, Cilantro*

*Roasted Poblano, Avocado*

### **SPICY ITALIAN 22**

*Spiced Capicola, Soppressatta, Prosciutto, Asiago*

*Parmesan, Mozzarella, Banana Pepper*

### **TUSCAN 18**

*Basil Pesto, Sun Dried Tomato, Fresh Mozzarella*

*Garlic Confit, Crushed Pistachio, Arugula*

### **MARGHERITA 16**

*House made Red Sauce Fresh Mozzarella, Fresh Basil*

April 2024

18% SERVICE CHARGE ON ALL FOOD AND BEVERAGE WILL BE ADDED TO YOUR CHECK ON PARTIES OF 6 OR MORE

\* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.



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## Hand Helds

(All Hand Helds served with Breakfast Potatoes)

### **CHICKEN BISCUIT \$12**

Crispy Chicken Breast, Cheddar Cheese on a Flakey Biscuit.

### **BREAKFAST BURRITO \$12**

Choice of Ham, Sausage or Bacon along with Peppers, Scrambled Eggs and your Choice of Cheese

### **ELIZA'S BREAKFAST SANDWICH \$12**

Choice of Sliced Ham, Sausage Patty, or Bacon and a Folded Egg with your choice of cheese.

## Larger Plates

### **\*THE EYE OPENER \$13**

Two Eggs any style, Breakfast Potatoes or Grits, Applewood Bacon or Sausage and a Biscuit topped with Sausage Gravy.

### **\*CHICKEN AND WAFFLES \$13**

Hand Breaded Chicken, Golden Belgium Waffles and Topped with Maple Syrup.

### **CRÈME BRULÉE FRENCH TOAST \$13**

Slices of Bread dipped into Crème Brulée Batter and Grilled, Served with Fresh Berries and a Choice of Applewood Bacon or Sausage.

### **ELIZA'S SHRIMP AND GRITS \$17**

Sautéed Shrimp in a Creamy Tasso Gravy and Served with Applewood Bacon Cheddar Grits.

### **ELIZA'S STACK \$11**

Two Pancakes with Whipped Cream and Powdered Sugar.

Add Chocolate Chips or Blueberries \$2

### **ROASTED APPLE WAFFLE \$11**

A Golden Malted Waffle Topped with Roasted Fuji Apples, Maple Cinnamon Sprinkle and Whipped Cream

## Build Your Own Omelet

(All Omelets served with a Biscuit and your Choice of Breakfast Potatoes or Grits)

**Choose Any Three Topping For \$15 Each Additional Topping \$1.50**

#### **MEAT**

Bacon Tasso

Sausage Ham

#### **CHEESE**

Cheddar American

Pepper Jack Pimento

Goat Cheese Swiss

#### **VEGETABLE**

Onions Spinach

Tomatoes Peppers

Mushrooms

## Sides

## Kids Table 12 and under

**BISCUITS AND GRAVY \$7**

**FRESH FRUIT SALAD \$8**

**\*TWO EGGS ANY STYLE \$4**

**TOAST AND WHIPPED BUTTER \$3**

**BREAKFAST POTATOES OR GRITS \$5**

**BAGEL AND CREAM CHEESE \$6**

**ROASTED FUJI APPLES \$5**

**APPLEWOOD SMOKED BACON \$7**

**SAUSAGE PATTIES OR LINKS \$6**

**EGG SANDWICH \$8**

Folded Egg, American Cheese

**SCRAMBLED EGGS AND BACON \$8**

**PANCAKE OR WAFFLE \$8**

Plain, or Chocolate Chip, or Blueberry, and Whipped Cream with Powdered Sugar

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