

**BRUNCH  
MENU**

# JACOB'S KITCHEN

**HUNGRY MAN'S BREAKFAST** 3 eggs any style \$8.50  
sausage patties, applewood smoked bacon, home fries or grits  
and a buttermilk biscuit

**the BASICS** 2 eggs any style, choice of meat, home fries \$5.50  
or grits and a buttermilk biscuit

**STEAK n' EGGS** 2 eggs any style, pan roasted hanger steak \$5.50  
choice of home fries or grits and a buttermilk biscuit

**BISCUITS N GRAVY** with andouille sausage white gravy \$10.50  
4oz \$10.50 8 oz \$14.50  
1 split biscuit \$ 3.50 2 split biscuits \$5.00

**FRENCH TOAST** golden texas toast topped with powdered \$5.00  
sugar and honey butter short \$ 5.00 tall \$6.50

**BUTTERMILK PANCAKES** topped with honey butter \$5.50  
short \$ 5.50 tall \$7.00

**ADD TO FRENCH TOAST OR PANCAKES** \$1.00  
**BLUEBERRY COMPOTE** or **BANANA "FOSTER" SAUCE**  
**SWEET PEACH CINNAMON CHUTNEY**

**QUICHE of the DAY** served with baby greens and a \$6.50  
choice of grits or home fries

**HEALTHY CHOICES**

**OATMEAL** served with a side of milk and brown sugar \$4.50  
topped with fresh berries or pecans

**BOWL of FRUIT** seasonal fruit topped with yogurt \$4.50

**BREAKFAST SIDES**

**APPLEWOOD SMOKED BACON** \$2.50

**SAUSAGE** \$2.50

**COUNTRY HAM** \$2.50

**HASH BROWNS** \$2.50

**STARTERS**

**PICKLED SHRIMP COCKTAIL** \$7.00  
served with grilled french bread

**ASPARAGUS "FRIES"** \$6.00  
fried beer battered asparagus with a cajun aioli

**SOUP** cup \$4.50 bowl \$6.50

**SUMMER MELON and TOMATO GAZPACHO**  
topped with crispy fried shrimp and diced avocado

**SOUP of the DAY** cup \$3.50 bowl \$5.50  
chef's daily creation

**SANDWICHES** served with fries

**BLT** fried green tomato, pimento cheese, applewood smoked bacon and baby greens served on texas toast \$7.50

**GRILLED CHICKEN BREAST** topped with roasted peppers, mesquite grilled onions, spinach, tomato and herb goat cheese \$8.50

**NEW ORLEANS PO BOY** on a toasted french roll with caper tartar sauce, marinated tomatoes and baby greens \$9.00  
with your choice of flounder, shrimp, oysters or sea scallops

**KOBE BEEF BURGER** 8 oz kobe beef burger on a rustic roll with baby greens and tomato served with house made potato chips \$8.50  
add cheese \$ .75 pimento, goat, mozzarella, bleu, white or yellow cheddar

add \$ .75 applewood smoked bacon, mesquite grilled onions or grilled mushrooms

**ENTREES**

**SHRIMP-N-GRITS** shrimp, andouille sausage, peppers, onions, and tomatoes in a tasso cream sauce over goat cheese grits \$11.00  
topped with fried mustard greens HALF \$ 11.00 FULL \$14.00

**KOBE BEEF MEATLOAF** topped with a smoked tomato relish served over buttermilk mashed potatoes \$10.50  
with red eye gravy and succotash HALF \$ 10.50 FULL \$13.50

**ALICE'S PAN FRIED CHICKEN** iron skillet southern fried chicken with a peach chutney and buttermilk mashed potatoes with \$10.50  
red eye gravy and succotash HALF \$ 10.50 FULL \$13.50

**FRIED SEAFOOD**

flounder \$ 12.50 shrimp \$12.50  
oysters \$ 14.50 sea scallops \$14.50  
combo any ( 2 ) \$ 15.00 combo any ( 3 ) \$17.50  
fried seafood served with tartar, cocktail sauce,  
fries and southern sweet corn cole slaw

**BENNIES**

all benedict's served with home fries or grits and two poached eggs  
on a toasted english muffin and topped with hollandaise

**SOUTHERNER** country ham \$7.50

**STEAK** grilled hangar steak \$9.50

**CRAB CAKE** peach spiked crab cakes \$9.50

**OMELET STATION**

all omelet's served with home fries or grits and a biscuit \$8.50  
**choice of four ingredients:**

**white cheddar, cheddar, goat cheese, mozzarella,  
sausage, country ham, bacon, peppers, onions,  
asparagus, spinach, mushrooms, and tomatoes**

**BREAKFAST BOWLS**

served over a bed of home fries with 2 eggs any style and a biscuit \$8.00  
**SOUTHERNER** applewood smoked bacon,sausage

and country ham covered with sausage gravy \$7.50  
**VEGGIE** peppers, onions, mushrooms, green and

red tomatoes, asparagus and spinach and white cheddar

**SMALL SALADS**

**SIMPLE SALAD** \$5.50

mixed baby greens, spiced pecans, dried cranberries,  
tomatoes and cucumbers with a sweet balsamic vinaigrette

**JACOB'S WEDGIE** \$5.50

crisp iceberg wedge with tomatoes, applewood smoked bacon  
and house blue cheese dressing

**LARGE SALADS**

**FRIED OYSTERS** \$11.00

spinach and arugula with a roasted tomato dressing, tomatoes,  
cucumbers, pickled okra and white cheddar grit croutons

**SPINACH, ARUGULA & SALMON** \$12.00

herb grilled salmon, cucumbers, tomatoes, mesquite  
grilled onions and shaved parmesan with a pecan vinaigrette

**JUMBO SEARED SEA SCALLOPS** \$12.00

house mixed baby greens, caramelized granny smith apples,  
tomatoes, cucumbers and crumbled blue cheese

with a molasses vinaigrette

**JACOB'S COBB** \$10.00

grilled chicken breast with corn, tomatoes, cucumbers,  
cranberry boiled egg, white cheddar, craisins, sunflower seeds

and house mixed baby greens with a molasses vinaigrette

**GRILLED ASPARAGUS & GOAT CHEESE FRITTER** \$9.00

house mixed baby greens with a citrus herb vinaigrette  
topped with an over easy fried egg

**SIDES**

all sides \$ 3.50 each

**cheesy stone ground grits** buttermilk mashed potato

**succotash** baked mac n' cheese

southern sweet corn cole slaw

\*the purchaser or immediate customer must be notified in advance that " a possible health risk may exist in eating under cooked ground beef at an internal temperature of less than 155 fahrenheit or 68 celsius

