

# BRUNCH

All brunch entrées are served with bacon cheddar cheese grits or hash browns.

**SPINACH & MUSHROOM OMELET** creamy spinach, artichoke hearts and sautéed mushrooms \$11.75

**HAM & CHEESE OMELET** \$12

**WESTERN OMELET** ham, cheddar cheese, tomatoes, peppers and onions \$12

**VEGGIE OMELET** mushrooms, green peppers, onions and tomatoes \$11.95

**VOLUNTEER EGGS BENEDICT** country ham, two poached eggs\* topped with hollandaise sauce\* on a toasted English muffin \$12.75

**BACON & EGGS** fried, scrambled or poached eggs\* on a toasted English muffin served with hickory smoked bacon \$11.75

**STEAK & EGGS** grilled 7 oz. ale steak\* with scrambled, fried or poached eggs\* on a toasted English muffin \$16.95

**EGGS COPPER CELLAR** grilled beef tenderloin\*, béarnaise sauce\*, poached eggs\* on a toasted English muffin \$16.95

**FRESH SQUEEZED JUICE** orange or grapefruit \$4

**BELGIAN WAFFLE** choice of blueberry, strawberry or pecan topping, maple syrup \$10.5

**CHICKEN & WAFFLE** fried chicken tenders, Belgian waffle \$13.5

HOUSE, CAESAR OR WEDGE SALAD  
WITH ANY MENU ITEM, ADD \$5

## STARTERS

**CRAB BISQUE** cup \$5 bowl \$8

**SPINACH ARTICHOKE DIP** tortilla chips \$11

**SEARED AHI TUNA\*** blackened rare over Asian slaw.  
With wasabi paste and soy ginger sauce \$14.5

## SALADS

**HOUSE, CAESAR OR WEDGE SALAD** \$7.5

**ORIENTAL SALAD** grilled teriyaki chicken with pineapple, rice, cheese, scallions and honey mustard dressing \$12.5

**VOLUNTEER COUNTRY SALAD** sliced ham, fried chicken tenders, bacon, banana peppers, feta cheese and tomato \$12

**SEARED AHI TUNA SALAD\*** blackened rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas tossed in soy ginger vinaigrette \$15.5

## ENTRÉES

Served with fresh baked bread and choice of side

**CHICKEN TENDERS** honey-mustard \$13.95

**GRILLED LEMON CHICKEN** marinated in a zesty lemon pepper sauce, grilled \$14.5

**GRILLED TERIYAKI CHICKEN** grilled Asian marinated chicken breast with grilled pineapple \$14.5

**GRILLED ALE CHICKEN** marinated in olive oil, garlic, Cherokee Red Ale and pepper topped with butter \$14.5

**ALE PORK CHOP** 10 oz. marinated with olive oil, garlic and pepper, Worcestershire butter \$13.5

**ALE STEAK\*** 7 oz. sirloin marinated with olive oil, garlic and pepper, Worcestershire butter \$17.85

**GRILLED YELLOW FIN TUNA** seared medium rare \$15.5

## SIDES

\$4

**FRENCH FRIES**

**SWEET POTATO FRIES** add \$1

**NEVA'S POTATOES**

**BROWN RICE & QUINOA BLEND**

**SPINACH MARIA WITH ARTICHOKE**

**FRESH STEAMED BROCCOLI**

**BAKED MACARONI & SPINACH WITH SPICY CHEESE**

**HASH BROWNS**

**BACON CHEDDAR GRITS**

**BAKED POTATO, LOADED ADD \$1**  
**TOMATO PIE**

**TATER TOTS**

\* Item can be prepared Gluten Free. Sandwiches/burgers served with Gluten Free bun, add \$1.

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

## SANDWICHES & BURGERS

Served with your choice of one side

**CHICKEN SALAD CLUB** Homemade chicken salad, Monterey Jack cheese, bacon on honey wheat toast \$12

**BACON, LETTUCE AND TOMATO** half pound of our thick sliced special house bacon, lettuce and tomato on grilled Challah bread with Sriracha mayo \$11.5

**BACON, PIMENTO, TOMATO** thick sliced special house bacon, fried green tomatoes and our house made pimento cheese on grilled Challah bread \$12

**MONTE CRISTO** chicken, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar \$11.5

**GRILLED YELLOW FIN TUNA** seared medium rare with wasabi mayo on a whole wheat bun with lettuce, tomato and a side of soy ginger \$15.5

**AWESOME AVOCADO JACK BURGER** our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese served with our fire roasted poblano pepper sauce \$12.95

**CALIFORNIA CHICKEN BURGER** fresh ground chicken with fresh avocado, Monterey Jack cheese, bacon and garlic peppercorn dressing \$11.75

**KICK-BACK BURGER\*** jalapeño peppers, pepper jack cheese, kick-back sauce \$12.95

**BIG MIKE BURGER\*** two fresh ground beef burgers on a Brioche bun, Thousand Island Dressing, American and pimento cheese, sliced bacon, lettuce, tomato and pickle \$13.85

## BUILD YOUR OWN BURGER

**REGULAR BURGER\*** \$11

Your choice of fresh ground beef, ground chicken or plant based burger. Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle. Choice of any side.

### \$1 Additions:

- American Cheese
- Swiss Cheese
- Pepper Jack Cheese
- Smoked White Cheddar
- Monterey Jack
- Caramelized Onions
- Fresh Sliced Jalapeños

### \$1.50 Additions:

- Blue Cheese Crumbles
- Beer Cheese
- Pimento Cheese
- Boursin Cheese
- Sautéed Sliced Mushrooms
- Fried Egg
- Fried Onion Rings
- Fire Roasted Poblano

### \$2 Additions:

- Canadian Bacon
- Thick Sliced Bacon
- Avocado