

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

🍳 **HAM & CHEESE OMELET** \$11.5

🍳 **WESTERN OMELET** ham, cheddar cheese, tomatoes, peppers and onions \$11.5

🍳 **VEGGIE OMELET** mushrooms, green peppers, onions and tomatoes \$11

VOLUNTEER EGGS BENEDICT country ham, two poached eggs* topped with hollandaise sauce* on a toasted English muffin \$12.5

BACON & EGGS fried, scrambled or poached eggs* on a toasted English muffin served with hickory smoked bacon \$11.5

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 \$16.5

FRESH SQUEEZED JUICE orange or grapefruit \$3.75

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

CHICKEN & WAFFLE fried chicken tenders, Belgian waffle \$13

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

STARTERS

CRAB BISQUE cup \$5 bowl \$8

SPINACH ARTICHOKE DIP tortilla chips \$10

SEARED AHI TUNA* blackened rare over Asian slaw.
With wasabi paste and soy ginger sauce \$13.5

SALADS

🍳 **HOUSE, CAESAR OR WEDGE SALAD** \$7

ORIENTAL SALAD grilled teriyaki chicken with pineapple, rice, cheese, scallions and honey mustard dressing \$12

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

ENTRÉES

Served with fresh baked bread and choice of side

CHICKEN TENDERS honey-mustard \$12.95

🍳 **GRILLED LEMON CHICKEN** marinated in a zesty lemon pepper sauce, grilled \$13.5

GRILLED TERIYAKI CHICKEN grilled Asian marinated chicken breast with grilled pineapple \$13.5

GRILLED ALE CHICKEN marinated in olive oil, garlic, Cherokee Red Ale and pepper topped with butter \$13.5

ALE PORK CHOP 10 oz. marinated with olive oil, garlic and pepper, Worcestershire butter \$13

ALE STEAK* 7 oz. sirloin marinated with olive oil, garlic and pepper, Worcestershire butter \$17.5

GRILLED YELLOW FIN TUNA seared medium rare \$15

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** bacon, whole wheat bun \$11

BACON, LETTUCE AND TOMATO half pound of our thick sliced special house bacon, lettuce and tomato on grilled Challah bread with Sriracha mayo \$11

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

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

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 \$12.5

🍳 **CALIFORNIA CHICKEN BURGER** fresh ground chicken with fresh avocado, Monterey Jack cheese, bacon and garlic peppercorn dressing \$11.5

🍳 **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 \$13.5

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