

# 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

**STEAK & EGGS** grilled 7 oz. ale steak\* with scrambled, fried or poached eggs\* on a toasted English muffin \$16.5

**EGGS COPPER CELLAR** grilled beef tenderloin\*, béarnaise sauce\*, poached eggs\* on a toasted English muffin \$16

**FRESH SQUEEZED JUICE** orange or grapefruit \$3.75

**BELGIAN WAFFLE** choice of blueberry, strawberry or pecan topping, maple syrup \$10

**CHICKEN & WAFFLE** fried chicken tenders, Belgian waffle \$12.75

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

## SALADS

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

**ORIENTAL SALAD** grilled teriyaki chicken with pineapple, rice, cheese, scallions and honey mustard dressing \$11.5

**VOLUNTEER COUNTRY SALAD** sliced ham, fried chicken tenders, bacon, banana peppers, feta cheese and tomato \$11.5

**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 \$14

## ENTRÉES

Served with fresh baked bread and choice of side

**CHICKEN TENDERS** honey-mustard \$12.75

**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 \$16

**GRILLED YELLOW FIN TUNA** seared medium rare \$15

## SIDES \$4

**FRENCH FRIES**

**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**

## 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 \$10.5

**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

**GRILLED YELLOW FIN TUNA** seared medium rare with wasabi mayo on a whole wheat bun with lettuce, tomato and a side of soy ginger \$13.5

**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 \$12.5

**CALIFORNIA CHICKEN BURGER** fresh ground chicken with fresh avocado, Monterey Jack cheese, bacon and garlic peppercorn dressing \$11

**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 \$12.95

## BUILD YOUR OWN BURGER

**REGULAR BURGER\*** \$10

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
- Beer Cheese
- Pimento Cheese
- Boursin Cheese
- Sautéed Sliced Mushrooms
- Fried Egg
- Fried Onion Rings

### \$2 Additions:

- Canadian Bacon
- Thick Sliced Bacon
- Avocado

\* 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.