

BRUNCH

Weekends 10 AM-2 PM

Entrees

Southern Breaded Chicken & Waffles 15
savory buttermilk chicken strips paired with a decadent Belgian waffle along with maple syrup

Classic French Toast 12
Texas toast dipped in a cinnamon custard, griddled to perfection, and presented with fresh berries and whipped cream

Artisan Quiche of the Day 11
served with a fresh fruit medley

Café Brunch Burger❖ 15
6-ounce Angus steak burger finished with melted cheddar, crisp bacon, and a fried egg on a brioche bun along with our hand-cut French fries

Summer Garden Omelet 13
farm fresh eggs filled with fresh Mozzarella, ripe tomato, and sweet basil draped with a light pesto hollandaise

Country Ham Benedict❖ 14
two sunny-side-up eggs and Johnston County country ham nestled on toasted English muffin halves and topped with a light hollandaise

Low Country Shrimp & Grits 17
tender Atlantic shrimp sautéed with smoked bacon, Roma tomatoes, Cremini mushrooms, and scallions over creamy stone ground grits

Homemade Corned Beef Hash Platter❖ 15
savory blend of corned beef, Vidalia onions, and Chipperbec potatoes topped with two over-easy eggs and a side of fresh fruit

❖ **These items may be served raw or undercooked. Cook to order advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Other Sides

Hand-Cut Russet Fries 6
Fresh Seasonal Fruit Cup 5
Sweet Potato Fries 5
Carolina Creamy Coleslaw 4

Desserts

Mocha Ice Cream & Brownie Sundae 8
Homemade Key Lime Pie 7
with raspberry coulis
Warm Apple Tart 8
a la mode with French vanilla ice cream

Kid's Stuff

Served with fruit, chips, or French fries

Grilled Cheese 7
Hand-Breaded Chicken Tenders 8
Macaroni & cheese Bites 7



Image Credits

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