

# THE SAVORY GRAIN

restaurant & craft beer house



## COCKTAILS

### MIMOSA BAR

OJ \$8/\$30

Strawberry \$9/\$35

Add House vodka \$4/\$15

Belle Isle Blood Orange Moonshine Mimosa \$12

### HOUSE BLOODY MARY

Our house made Bloody Mary mix with vodka, house made pickles and Cap'n Daves spicy green beans \$8  
Add Applewood smoked bacon. \$2

Spike your coffee with Jameson Cold Brew. \$5

## SIDES \$5

2 EGGS ANY STYLE\*

BOWL OF FRESH FRUIT

BREAKFAST SAUSAGE

APPLEWOOD SMOKED BACON

CRISPY FRIED CHICKEN

SAUSAGE GRAVY

VEGAN SAUSAGE GRAVY

BYRD MILL GOUDA CORN GRITS

WHITE OR WHEAT TOAST

HOUSE MADE BISCUIT

VEGAN BISCUIT

HASH BROWNS

PANCAKE

BELGIAN WAFFLE

FRENCH TOAST STICKS

## ENTREES

### SAVORY BREAKFAST PLATE\*

Pancake or waffle, 2 eggs any style, and your choice of bacon, sausage, or fried chicken, served with hash browns and fresh fruit. \$15-VO-

### BUILD YOUR OWN BREAKFAST SANDWICH\*

House made biscuit with fried egg, cheese and your choice of bacon, sausage, or fried chicken, served with hash browns and fresh fruit. \$12- VO-

### SG BENNY\*

Two poached eggs, hollandaise, and your choice of bacon, sausage, or fried chicken on a house made biscuit with hash browns and fresh fruit. \$15- VO-

### QUICHE OF THE DAY\*

House made quiche served with dressed mixed greens and fresh fruit. \$15

### BISCUITS & SAUSAGE GRAVY\*

House made biscuits and sausage gravy served with 2 eggs any style, hash browns and fresh fruit. \$15  
\*Vegan option available\*

### CHICKEN AND WAFFLES

Belgian waffle stacked high with crispy fried chicken, served with hash browns and fresh fruit. \$15

### SG SIGNATURE SHRIMP AND GRITS

Byrd Mill gouda corn grits topped with sherry cream sauce, garlic oil and tomato bruschetta. Served with toast points. \$20 -GFO-

### BREAKFAST BURGER\*

8 oz. grilled savory burger served on a house made biscuit with smoked tomato aioli, mixed greens, tomato, cheese, bacon and fried egg. \$15

## DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer  
Sweet or Unsweet Tea \$2

Fresh lemonade or limeade, orange juice, cranberry juice, pineapple juice, and grapefruit juice  
\$3

Freshly ground Blanchard's  
Dark as Dark or Swiss Water Brazil Decaf coffee \$3

Hot cocoa and hot tea assortment \$2

-V- NOTATES VEGETARIAN -VO- NOTATES VEGETARIAN OPTION -GF- NOTATES GLUTEN FREE -GFO- NOTATES A GLUTEN FREE OPTION

\* THESE ITEMS CAN BE PREPARED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.