

Breakfast

**BREAKFAST SERVED
SATURDAYS • 8-11 A.M.**

EGGS & OMELETS

BUILD YOUR OWN BREAKFAST \$14

TWO FARM FRESH EGGS

Prepared your way

PICK YOUR PROTEIN

Applewood Smoked Bacon · Breakfast Sausage
Chicken Apple Sausage · Smoked Ham

PICK YOUR BREAD

Sourdough · White · Wheat
Cinnamon Raisin · Rye · Biscuit

PICK YOUR SIDE

Breakfast Potatoes · Cheddar Grits
Vine Ripe Tomatoes

Farm Fresh Omelets

Includes choice of breakfast side: Breakfast Potatoes, Cheddar Grits, or Vine Ripe Tomatoes.

CHEESE OMELET

Three farm fresh eggs and choice of cheese: cheddar, swiss, pepper jack, or provolone. 13
[Add bacon, sausage, or ham for +\$2]

VEGGIE OMELET

Three farm fresh eggs with mushroom, spinach, sweet peppers, red onion, and tomato. 15

THE SUPREME OMELET

Three farm fresh eggs, bacon, sausage, ham, mushroom, spinach, sweet peppers, red onion, tomato, and choice of cheese. 17

BEVERAGES

FRESH SQUEEZED JUICE

Orange, Apple, Cranberry, Citrus Peach. 5

FRESH BREWED COFFEE

Regular or Decaf. 3

HOT TEA

Ask your server about our offerings. 3

CLASSICS

COASTAL CONTINENTAL

Greek yogurt, seasonal berries, granola, and choice of breakfast bread. 12

SMOKED SALMON & BAGEL

Cold smoked salmon, cream cheese, capers, tomatoes, sweet red onions on a toasted bagel. 16

BISCUITS & GRAVY

Homemade biscuits with classic sausage gravy. 10

AVOCADO TOAST

Grilled sourdough bread, crushed avocados, salt & pepper, heirloom tomatoes. 11 [Add an egg for +\$1.5]

SHORT STACK

Two buttermilk pancakes, maple syrup, and whipped butter. 11

FRENCH TOAST

Two slices of French toast, maple syrup, and whipped butter. 11

À LA CARTE

BREAKFAST BREADS & TOAST

Buttery Croissant, Bagel, English Muffin, Sourdough, White, Wheat, Cinnamon Raisin, Rye, Biscuit, Muffin of the day. 6

BREAKFAST PROTEIN

Applewood Smoked Bacon, Breakfast Sausage, Smoked Ham, Chicken Apple Sausage. 6

BREAKFAST SIDES

Breakfast Potatoes, Cheddar Grits, or Vine Ripe Tomatoes. 6

FRUIT CUP

Seasonal assortment of fruit and berries. 6

ASSORTED CEREAL & OATMEAL

Ask about our daily offerings. 7

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Please inform your server of any allergies prior to ordering.
20% Gratuity added to parties of 6 or more.

Sago

**RESTAURANT
MANAGER**

Gregory Hooker

**RESTAURANT
MANAGER**

Eric Wall

**DINING ROOM
MANAGER**

Gerald Lott

**EXECUTIVE
CHEF**

Deke Reichardt

**CHEF DE
CUISINE**

Travell Calloway