FOLEY BRUNCH AND SUPPER CLUB

BREAKFAST PLATES

sausage patty, ham, or smoked sausage, and a biscuit or toast	0
GiGi's BREAKFAST PLATTER\$13.50 Includes full order of French toast, two eggs prepared as requested. Choice of grits, breakfast potatoes, or fresh fruit. Choice of bacon, sausage patty, ham, or smoked sausage. Served with either a biscuit or toast.	
GRANDPA JOE'S BREAKFAST	0
THE SHORT STACK\$9.00 Two golden brown pancakes served with your choice of grits, breakfast potatoes, or fresh fruit.)
FRENCH TOAST BREAKFAST\$9.50 French toast "short stack" served with your choice of breakfast potatoes, grits, or fresh fruit.)
BISCUITS AND GRAVY)
PANCAKE EXTRAVAGANZA	0
fresh fruit. Lemon Ricotta pancakes available for an additional \$1.50.	
OMELETTES SERVED WITH YOUR CHOICE OF GRITS, BREAKFAST POTATOES, OR	
FRESH FRUIT, PLUS A BISCUIT OR TOAST.	
FARMER'S OMELETTE	
TRUCKER'S OMELETTE\$15.0 Three-egg omelette with cheddar cheese, bacon, ham, sausage, onion, bell pepper, mushroom, and tomato.	00
FIESTA OMELETTE\$15.0 Three-egg omelette made with cheddar cheese, chorizo sausage, bacon, jalapeno, onion, bell pepper, and tomato	00
COUNTRYSIDE MARKET OMELETTE	00
T-REX OMELETTE\$13. Three-egg omelette made with cheddar cheese, bacon, sausage, and ham.	
BUILD YOUR OWN OMELETTE\$11.0 Three-egg omelette with your choice of cheddar, Swiss, or American cheese. Add-ons: Extra cheese, Onion, Bell Pepper, Tomato, Mushroom, Spinach – \$1.00 each	00
Meats: Bacon, Sausage, Ham, Turkey, Smoked Sausage – \$1.50 each	

BREAKFAST HANDHELDS

Served with your choice of grits, breakfast potatoes, or fresh fruit

EGG SANDWICH......\$9.00

Scrambled egg and American cheese, served with mayonnaise on a brioche bun.

BREAKFAST BISCUIT....... \$10.00

A fluffy, golden-brown biscuit with scrambled egg and American cheese served with your choice of bacon, ham, or sausage patty.

COUNTRY FRIED CHICKEN.... \$11.50

Scambled egg, American cheese, crispy chicken tender topped with house-made sausage gravy on fluffy golden brown biscuit.

FRENCH TOAST SANDWICH...\$13.50

French toast with scrambled egg, American cheese, and bacon, topped with cinnamon, powdered sugar, and syrup.

THE BREAKFAST CLUB..... \$13.50

Scrambled egg, American cheese, sausage patty, bacon, smoked sausage, and mayonnaise served on a toasted English muffin.

HONEY CHICKEN BISCUIT..... \$9.00

A tender, crispy chicken tender finished with a honey drizzle, served on a freshly baked, golden brown biscuit.

BREAKFAST BURRITO \$13.00

A large tortilla is filled with scrambled eggs, cheddar cheese, breakfast potatoes, and your selection of chorizo, bacon, sausage, or ham, then expertly grilled for a premium finish.

BENEDICTS AND BOWLS

All Benedicts are served with your choice of grits, breakfast potatoes, or seasoned sliced tomato

**-Availability may vary

SAUSAGE BENEDICT...... \$12.50

A toasted English muffin, served with a sausage patty and a poached egg, finished with hollandaise sauce and garnished with chives.

DC BENEDICT......\$14.00

A toasted English muffin layered with thinly sliced ham and a poached egg, finished with hollandaise sauce and garnished with bourbon-candied bacon crumbles.

SOUTH ALABAMA BENEDICT..\$12.50

Toasted biscuit with bacon, sausage gravy, poached egg, and hollandaise sauce on top.

CRAB CAKE BENEDICT**.....\$19.50

Toasted English muffin, house-made crab cake, and poached egg, finished with hollandaise sauce, chives, and Old Bay seasoning

SHRIMP AND GRITS....\$19.00**

Prepared in a distinctive style: fried four-cheese grit cakes, elegantly topped with shrimp and crab scampi sauce. *No side items*

BLUE COLLAR BOWL..... 15.00

Grits, biscuit, savory sausage gravy, breakfast potatoes, cheddar cheese, onion, bell pepper, jalapeño, a choice of bacon, sausage, ham, or smoked sausage, and an egg perfectly cooked to order.

OTHER COOL STUFF

HOUSE-MADE TOASTED\$8.50 STRUDEL

Puff pastry filled with house-made fruit filling and finished with a drizzle of cream cheese icing. Served with a side of fresh fruit.

BUTTERMILK PIE.....\$5.50

House-made Southern classic! A slice of silky buttermilk custard pie topped with a dollop of whipped cream.

MIXED BERRY PARFAIT......\$6.50

Vanilla Greek yogurt is artfully layered with fresh seasonal berries, topped with toasted granola and honey.

Creamy classic cheesecake topped with house-made blueberry compote

TROPICAL MIX PARFAIT.....\$6.50

Vanilla Greek yogurt is artfully layered with a blend of blend of seasonal tropical fruit, topped with toasted granola and honey.

VANILLA ICE CREAM\$3.00/

Good ole vanilla ice cream. Either plain or Scoop choose chocolate sauce, blueberry compote, or balsamic glaze (it's really good)

SHARABLES

FRIED MUSHROOMS \$8.50

Basket of breaded mushrooms fried to perfection. Served with a side of Ranch dressing.

ONION RINGS......\$8.50

Basket of battered and golden fried onion rings. Served with a side of BBQ aioli.

TRIPLE PLAY......\$12.00

Sampler basket includes chicken tenders, onion rings, and fried mushrooms. Served with ranch dressing, barbecue aioli, and buffalo wing sauce.

SOUPS & SALADS

CLASSIC CAESAR SALAD\$10.00

Romaine heart tossed in a house made tequila infused Caesar dressing, shredded parmesan, and house-made croutons.

Add grilled chicken \$4.00

Add grilled salmon \$5.00

Add grilled shrimp \$5.00

FOLEY CLUB SALAD.....\$14.00

Iceberg lettuce topped with ham, turkey, cheddar cheese, bacon crumbles, tomato, and chopped egg. Served with your choice of dressing.

SOUP & HALF FOLEY CLUB\$13.00 COMBO

A half portion of our Foley club sandwich is accompanied by a bowl of our freshly prepared soup of the day.

SOUP & SALAD COMBO · · · · · \$13.00

Large bowl of our freshly prepared soup of the day is accompanied by your choice of a small side salad or a small Caesar salad.

LUNCH PLATES

CHICKEN TENDER BASKET. A half-pound basket of crispy chick dipping sauce.			-
HAMBURGER STEAK Seasoned Certified Angus Beef half	-pound patty topped with	grilled mu <mark>shroom a</mark> nd onion	
topped with onion brown gravy. Ser			\$16.00
Two Quarter-pound boneless chops with a onion brown gravy. Served w	are expertly seasoned an	d gently p <mark>ounded th</mark> in, then	· ·

BURGERS & SUCH

All burgers and sandwiches are served with fries. Other side items may be substituted for an additional charge

FOLEY SMASH BURGER\$14.00 Certified Angus Beef quarter-pound patty on a toasted brioche bun with mayo, American cheese, lettuce, tomato, red onion, and pickles
MUSHROOM SWISS BURGER
mushrooms, onions, and house-made gravy. SOUTHWEST BURGER
bacon, grilled onion, jalapenos, and a BBQ aioli
GRILLED CHICKEN SANDWICH
FOLEY CLUB SANDWICH
lettuce, and tomato. CLASSIC B.L.T. \$12.50
Toasted sourdough stacked with bacon, mayo, lettuce, and tomato Add cheese \$1.00 Add an egg \$1.50

SIDE DISHES

** A LA CARTE prices vary

SOUTHERN STYLE GREEN BEANS FRIED OKRA

COLLARD GREENS RED BEANS AND RICE

GARLIC MASHED POTATOES POTATO SALAD

SIDE GARDEN SALAD** SIDE CAESAR SALAD**

SPECIALTY COFFEE

THIS COFFEE IS MEDIUM-FULL-BODIED WITH BLEND MADE FROM 100% SPECIALTY-GRADE ARABICA COFFEE. ROASTED DARK TO DEVELOP A RICH SMOOTH FLAVOR WIHT A DEEP CHOCOLATE PROFILE

AMERI	CANO	• • • • •	• • • • • •	\$5
An espre	sso dilute	ed with ho	ot water to	0
make it s	similar in	strength 1	to regular	
coffee.				
CAFFE	LATTE		• • • • • •	\$5
An espre	sso with a	a larger a	mount of	
steamed	milk & a	light laye	r of foam.	
ICED C	AFFE L	ATTE.		\$5
An iced e	espresso v	with cold	milk &	·
ice.				
мосн	A LATI	Œ		\$5
	sso with			
55pi 6		J. J		

chocolate syrup.

ESPRESSO\$5

A strong, rich coffee with a bold flavor & a dark appearance. It is finished with a creamy foam on top.

CARAMEL MACCHIATO\$5
An espresso "stained" with a small

CAPPUCCINO......\$5

An espresso topped with steamed milk & a thick layer of milk foam.

amount of steamed milk or foam.

DRINKS

ICED TEA/SODA

MILK OR JUICE

PASSION FRUIT or PEACH ICED TEA COFFEE

LIBATIONS

						A
BLOO	DY M	ARY			\$8	
Our spec	ial hou	is <mark>e recip</mark>	e blends	vodka wi	th a	
touch of	olive ju	ui <mark>ce, bitt</mark>	<mark>e</mark> rs, Word	estershi	re, &	
Tabasco.	. Choic	e of spic	y or fresh	veggie r	nix.	
IRISH	COFF	EE		• • • • •	\$8	
Irish crea	am liqu	or & cof	fee. Topp	ed with		
whipped	cream	& choco	late syru	p.		
» Add sh	ot for \$	3.				
			INI		\$10	
Rich and	indulg	ent cock	tail craft	ed with		
Licor 43,	vanilla	a vodka,	freshly b	rewed		

espresso, and a touch of chicory liqueur

dash of Polynesian bitters.

CARIBBEAN PAINKILLER.....\$8

Sweet and creamy escape to paradise, orange,

lime juice, Cream of coconut, dark rum, and a

Choice of cranberry, pineapple, or orange juice.

BOTTLED MIMOSAS.....\$20
Choice of cranberry, pineapple, or orange juice.

TEQUILA SUNRISE\$7.25
Tequila, orange juice, and grenadine layered to create a sweet citrus cocktail

SCREWDRIVER\$7.25
Vodka and fresh orange juice over ice — simple, classic, refreshing

TROPICAL BREEZE.....\$7.25
Smooth rum mixed with sweet, tropical pineapple juice for a bright island refresh..