

# SUNDAY BRUNCH

Sunday, 11am until 4pm

## BREAKFAST FAVORITES

FRENCH TOAST	12.00	EGGS BENEDICT	17.00
Golden brown french toast with maple syrup and two choices of home fries, sausage, bacon, or ham		Toasted English muffin with smoked ham and poached egg, topped with a rich hollandaise sauce, served with home fries	
BUTTERMILK PANCAKES	12.00	CHICKEN & WAFFLES	17.00
Served with maple syrup and two choices of home fries, sausage, bacon or ham (add chocolate chips or blueberries for 2.00)		Crispy organic buttermilk chicken on top of a fluffy Belgian waffle, served with ranch whipped butter, and spicy maple syrup, choice of one side	
BELGIAN WAFFLES	14.50	BREAKFAST BURRITO	12.00
Topped with strawberries and whipped cream, served with warm maple syrup		Eggs, sausage, fried potatoes, and cheddar cheese wrapped in a warm wheat tortilla, topped with sour cream and salsa, choice of one side	
NUTELLA CREPES	13.25	MONTE CRISTO	13.25
Three warm Nutella stuffed crêpes topped with fresh strawberries, whipped cream, and powdered sugar		Sliced brioche stuffed with roasted ham and swiss, egg-dipped and pan-seared to a golden brown, topped with powdered sugar, served with maple syrup and a choice of one side	
GARLIC SHRIMP & GRITS	18.00	BLT + EGG	13.25
Five large shrimp sautéed in garlic butter over creamy cheesy grits		Thick-cut bacon, crisp lettuce, sliced tomato, and fried egg on buttered Texas toast with a choice of one side	
ITALIAN FRITTATA	15.75		
Sweet sausage with aged provolone, bell peppers, and fresh basil in a fluffy fried quiche			

## EGGS AND OMELETS

ONE LARGE EGG	8.50
Any style, served with toast and two choices of home fries, sausage, bacon, or ham	
TWO LARGE EGGS	9.75
Any style, served with toast and two choices of home fries, sausage, bacon, or ham	
EGG WHITE OMELET	10.75
Egg whites with quick sautéed spinach, tomatoes, and a touch of garlic, served with toast and a choice of home fries, bacon, sausage, or ham	
EVERYTHING OMELET	15.75
Three large eggs with cheddar cheese, peppers, mushrooms, onion, and sausage, served with home fries and toast	
CREATE YOUR OWN OMELET	15.75
Three large eggs with three choices of peppers, cheese, onion, mushrooms, sausage, bacon, or ham (additions .50 each), served with home fries and toast	

## BREAKFAST SIDES

4.75
when purchased separately
Toast, Home Fries, English Muffin, Bacon, Sausage, Ham, Fruit Salad

## BEVERAGES

3.25	
Coffee	Mist Twist
Hot Tea	Mountain Dew
Iced Tea	Ginger Ale
Pepsi	Orange Juice
Diet Pepsi	Tomato Juice
San Pellegrino	4.25

## SUNDAY BRUNCH

### DRINK SPECIALS

Bloody Mary	7.50
Mimosa	6.50

We proudly use produce and dairy products from local sources when available. All chicken is free range organic. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are subject to change without notice.

# LUNCH & DINNER

Thursday through Saturday, 12pm until 8pm

Sunday, 11am until 8pm

## APPETIZERS

BACON WRAPPED SPROUTS 15.00  
Crispy brussel sprouts wrapped with applewood smoked  
bacon, dressed with maple pecan dressing

CRAB HOEZEL 19.00  
Jumbo lump crabmeat on a bed of mixed greens dressed  
with lemon tarragon vinaigrette, served with toast points

POT STICKERS 16.00  
Dumplings filled with seared minced pork and scallions  
served with sweet Thai soy sauce

FIRECRACKER SHRIMP 17.00  
Five crispy tempura fried jumbo shrimp with spicy  
sriracha aioli sauce and sesame seeds

## SOUP

French Onion 7.25  
Soup du Jour 4.75

## SIDES

(4.75 when purchased separately)

Pommes Frites	Side House Salad
Shoestring Fries	Side Caesar Salad
Sweet Potato Fries	Fruit Salad
Bacon Mac & Cheese	Vegetable du Jour
Penne Pomodoro	Starch du Jour
Cole Slaw	

## CHILDREN'S MENU

(aged 10 and under)

10.00

*Served with one side*

Hamburger, Cheeseburger,  
Grilled Cheese, Chicken Fingers

## BEVERAGES

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San Pellegrino 4.25

## SALADS

*House Balsamic, Ranch, Italian, French,  
Thousand Island, Berry Vinaigrette, and Blue Cheese*

Add shrimp or chicken for 6.00

HOUSE 15.00  
Crisp iceberg lettuce, cucumber, red onion, tomato,  
black olives, shredded carrots, and croutons

CLASSIC CAESAR 16.00  
Romaine lettuce with garlic croutons, shaved  
parmesan, and creamy caesar dressing

BEEF & GOAT CHEESE 17.00  
Layers of roasted beets and creamy goat cheese on  
a bed of mixed greens served with balsamic herb  
dressing

CRANAPPLE 17.00  
Dried cranberries, sliced apples, toasted pecans,  
and crumbled feta cheese tossed with quinoa and  
baby kale

ORIENTAL 17.75  
Iceberg lettuce with grilled Thai chicken, shredded  
cabbage, carrots, green onion, sweet peppers,  
cellophane noodles, crushed cashews, and oriental  
dressing

STEEL MILL 19.25  
Romaine lettuce with sliced sirloin, hard boiled egg,  
tomato, shaved cheddar, cheese, and crispy fries

## DESSERTS

Pecan Ball 9.50 Sweets du Jour 8.50

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## SANDWICHES

*Served with one side*

### HOLE IN ONE 16.75

Tender smoked brisket with onion jam, pickled jalapeños, cheddar cheese and shredded lettuce on a kaiser roll

### SPICY ITALIAN 16.00

Capicola ham, calabrese soppressata, shredded romaine, fresh mozzarella, grilled banana peppers, and EVOO on a rustic roll

### WILLIAMS FAMOUS FISH 16.50

Flaky cod, breaded or broiled with iceberg lettuce on a toasted brioche bun, served with cocktail or tarter

### GREAT BURGER 18.00

Angus beef patty with bacon, lettuce, tomato, red onion, and choice of cheese on a brioche bun  
*(Add ons for 1.00 each are grilled onion, fried egg, blue cheese, & mushrooms)*

### THE THANKSGIVING 16.50

Roasted turkey with dijon honey mayo, baby spinach, cranberry relish, and bread stuffing on wheat bread

## M A I N S

*Served with two sides*

### VEAL OSSO BUCCO 39.00

Sous vide veal shank with rosemary and thyme and veal demi-glace

### CHICKEN ROMANO 34.50

Free-range chicken breast in an egg & Romano cheese batter, topped with basil lemon butter

### BLACKENED STRIP 43.00

12 oz. black angus strip, blackened and topped with jumbo lump crab and herb butter

### WILLIAMS CRAB CAKES 39.25

Baked jumbo lump crab cakes topped with lemon dill cream

### TOMATO SEA BASS 40.25

Buttery and flaky wild sea bass topped with sautéed cherry tomatoes and sherry vinegar

## PASTA

### FARFALLE DEI BOSCHI 23.00

Bow tie pasta with mushrooms, sausage meatballs, toasted walnuts, & crispy sage leaves in light cream sauce

### TUSCAN RIGATONI 25.00

Mini rigatoni tossed in spicy tomato cream, topped with goat cheese and crispy prosciutto

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