

# FIRE + WATER BREAKFAST

## SAMPLE MENU

### Chef's Choices Daily

Daily Breakfast includes one of the entrees listed  
a protien, one side, fresh fruit, bread, hot beverage and juice

#### ENTREES

##### Herbed Baked Eggs

*2 over easy eggs broiled in cream / topped with  
thyme, rosemary, garlic, parsley and parmesan cheese*

##### Cream Cheese Scramble

*2 eggs scramble with cream cheese and green onions*

##### Coddled Eggs with Creamed Leeks

served with Edna Lewis Buttermilk Pancakes  
*Homemade Banana Syrup, Cinnamon*

##### Summer Vegetable Frittata with Fresh Herb

*Osage Farms yellow & zucchini squash, fresh white corn  
basil & tarragon / havarti cheese*

##### Frittata with Bacon and Collard Greens

*Blalock bacon sauteed with chopped collard greens  
and white onions*

##### Low Country Breakfast

*Carolina Plantation Rice topped with country ham,  
lace fried egg and red-eye gravy*

##### Almond Crusted Challah French Toast

*Homemade Banana Syrup, Cinnamon*

#### SIDES

Stoned Ground Cheddar Cheese Grits

Roasted Herbed Potatoes with Onions

Zucchini Cakes

Corn Fritters

Potatoe Latkes

Homemade Apple Sauce

Osage Farms Sliced Tomatoes

#### PROTIEN

Blalocks's Bacon

Blalock's Sausage

Smithfield Ham

#### BREADS

Homemade Biscuits

Challah Toast

Strawberry Bread

Cinnamon Bites

#### COMPLIMENTRY BEVERAGES

F+W Coffee Blend / decaf available

Assorted Hot Teas

Espresso • Cappuccino

#### JUICES

Apple • Cranberry • Grapefruit

Orange • Tomato • V8