

#### Vintage Breakfast\*

Three eggs, cooked your way, served with Fresh Fruit, Multigrain or Challah Toast, Hash Potatoes, and your choice of thick-sliced Ham, Sausage, or Bacon

### Classic Eggs Benedict\*

Toasted English Muffin, thick-sliced Canadian Bacon, two Poached Eggs, and Hollandaise. Served with Fresh Fruit and Hash Potatoes

# Eggs Sardou\*

New Orleans-style Benedict, with two poached eggs, on Butter-poached Artichoke Bottoms with Creamed Spinach and Hollandaise. Served with Fresh Fruit and Hash Potatoes

#### House Omelet

Three Egg Omelet with Mushrooms, Caramelized Onions, Ham, and Goat Cheese. Served with Hash Potatoes and Fresh Fruit.

#### Challah French Toast

Thick slices of French Toast, topped with Caramelized Bananas, Toasted Pecans, and Créme Chantilly. Served with a side of Bacon.

#### Lemon Ricotta Waffle

Waffle topped with Créme Chantilly and Fresh Berries. Served with a choice of thick-cut Ham, Sausage, or Bacon

#### The Lamar Burger\*

6oz. Black Angus Beef with an Egg, sunny-side up, Lettuce, Tomato, Caramelized Onion, Cheddar Cheese, and Pickle on a Brioche Bun, served with Steak Fries (make it a Lamb Lamar Burger for \$2 extra)

## Shrimp and Grits

War Eagle Grits with Smoked Gouda, finished with Shrimp and Red-eye Tasso Gravy

#### A La Carte

# Bacon (2 slices).......\$3 Hash Potatoes......\$1 Sausage (2 patties)......\$3 Toast.......\$1 Ham (2 slices)......\$3 Fresh Fruit.......\$3 Boiled Egg....\$4 Muffin Selection.....\$3

#### Beverages

Unsweet Tea	\$2
Coffee	
Hot Tea	\$2
Fountain Drinks	
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Coke, Diet Coke, Dr. Pepper, Sprite