

BRUNCH

All brunch entrées are served with bacon cheddar cheese grits or hash browns.

SPINACH & MUSHROOM OMELET creamy spinach, artichoke hearts and sautéed mushrooms \$10

HAM & CHEESE OMELET \$10

WESTERN OMELET ham, cheddar cheese, tomatoes, peppers and onions \$10

VEGGIE OMELET mushrooms, green peppers, onions and tomatoes \$10

VOLUNTEER EGGS BENEDICT country ham, two fresh poached eggs* and hollandaise sauce* on a toasted English muffin \$11.5

BACON & EGGS fried, scrambled with poached*, fried or scrambled eggs* on a toasted English muffin served with hickory smoked bacon \$10

STEAK & EGGS grilled 7 oz. ale steak* with scrambled, fried or poached eggs* on a toasted English muffin \$14

EGGS COPPER CELLAR grilled beef tenderloin*, béarnaise sauce*, poached eggs* on a toasted English muffin \$13.5

FRESH SQUEEZED JUICE orange or grapefruit \$3.5

BELGIAN WAFFLE choice of blueberry, strawberry or pecan topping, maple syrup \$9

CHICKEN & WAFFLE fried chicken tenders, Belgian waffle \$11

HOUSE, CAESAR OR WEDGE SALAD
WITH ANY MENU ITEM, ADD \$4

STARTERS

CRAB BISQUE cup \$4.5 bowl \$7

SPINACH ARTICHOKE DIP tortilla chips \$8.75

SEARED AHI TUNA* blackened rare over Asian slaw.
With wasabi paste and soy ginger sauce \$12.5

SALADS

HOUSE, CAESAR OR WEDGE SALAD \$6.5

ORIENTAL SALAD grilled teriyaki chicken with pineapple, rice, cheese, scallions and honey mustard dressing \$11.5

VOLUNTEER COUNTRY SALAD sliced ham, fried chicken tenders, bacon, banana peppers, feta cheese and tomato \$11.5

SEARED AHI TUNA SALAD* blackened rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas tossed in soy ginger vinaigrette \$13.75

ENTRÉES

Served with fresh baked bread and choice of side

CHICKEN TENDERS honey-mustard sauce with french fries \$12

GRILLED LEMON CHICKEN Marinated in a zesty lemon pepper sauce, grilled and served over a brown rice & quinoa blend \$13

GRILLED TERIYAKI CHICKEN Grilled Asian marinated chicken breast served over a brown rice & quinoa blend with grilled pineapple \$13

GRILLED ALE CHICKEN Marinated in olive oil, garlic, Cherokee Red Ale and pepper topped with butter over a brown rice & quinoa blend \$13

ALE PORK CHOP 7 oz. marinated with olive oil, garlic and pepper, Worcestershire butter, over Neva's Potatoes \$11
Extra Chop, add \$5.75

ALE STEAK* 7 oz. sirloin marinated with olive oil, garlic and pepper, Worcestershire butter, over Neva's potatoes \$14

GRILLED YELLOW FIN TUNA seared medium rare and served over a brown rice & quinoa blend \$15

SIDES \$3.75

FRENCH FRIES

NEVA'S POTATOES

BROWN RICE & QUINOA BLEND

SPINACH MARIA WITH ARTICHOKE

FRESH STEAMED BROCCOLI

BAKED MACARONI & SPINACH WITH SPICY CHEESE

HASH BROWNS

BACON CHEDDAR GRITS

BAKED POTATO, LOADED ADD \$1

TOMATO PIE

BURGERS & SANDWICHES

Served with french fries

CHICKEN SALAD CLUB bacon, whole wheat bun \$10.5

BACON, LETTUCE AND TOMATO half pound of our thick sliced special house bacon, lettuce and tomato on grilled Challah bread with Sriracha mayo \$10

BACON, PIMENTO, TOMATO thick sliced special house bacon, fried green tomatoes and our house made pimento cheese on grilled Challah bread \$11

MONTE CRISTO chicken, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar \$10

GRILLED YELLOW FIN TUNA seared medium rare with wasabi mayo on a whole wheat bun with lettuce, tomato and a side of soy ginger \$12

CALIFORNIA CHICKEN BURGER fresh ground chicken with fresh avocado, Monterey Jack cheese, bacon and garlic peppercorn dressing \$10

KICK-BACK BURGER* jalapeño peppers, pepper jack cheese, kick-back sauce \$10

BIG MIKE BURGER two fresh ground beef burgers on a Brioche bun, Thousand Island Dressing, American and pimento cheese, sliced bacon, lettuce, tomato and pickle \$12

BUILD YOUR OWN BURGER

REGULAR BURGER \$9

Your choice of fresh ground beef, ground chicken or black bean. Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle. Choice of any side.

\$1 Additions:

- American Cheese
- Swiss Cheese
- Pepper Jack Cheese
- Smoked White Cheddar
- Monterey Jack
- Caramelized Onions
- Fresh Sliced Jalapeños

\$1.50 Additions:

- Blue Cheese
- Beer Cheese
- Pimento Cheese
- Boursin Cheese
- Sautéed Sliced Mushrooms
- Fried Egg
- Fried Onion Rings

\$2 Additions:

- Canadian Bacon
- Thick Sliced Bacon
- Avocado

* Item can be prepared Gluten Free. Sandwiches/burgers served with Gluten Free bun, add \$1.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.