

Evelyn's

BREAKFAST

Pastries & Such

served with salted butter and jam

STRAWBERRY TART v almond frangipane \$9

GRIDDLED BANANA BREAD v \$8

SOUR CHERRY SCONE v sour cream, cocoa nibs \$8

GRIDDLED BLUEBERRY MUFFIN v \$9

PASTRY BASKET v one of each \$22

CONTINENTAL BREAKFAST v assorted pastries, seasonal fruit, choice of juice, coffee or tea \$15

Plates

BREAKFAST SANDWICH

scrambled egg, fried green tomato or breakfast sausage, spicy aioli, white cheddar,
english muffin, hasbrown cake, simple salad \$14

YOGURT, BERRIES & GRANOLA v gf

honeycomb, fennel pollen \$12

AVOCADO & SHRIMP TOAST

radish, herbs, lemon, garlic, sourdough \$19 - without shrimp \$14

THE AMERICAN*

eggs your way, thick cut confit bacon, hash brown cake, choice of toast \$16

BISCUITS & GRAVY

homemade buttermilk biscuits & sausage gravy, scrambled eggs, chow chow \$15

GRIDDLED BURRITO

scrambled eggs, cheddar, bacon, hash brown, avocado, side of pico and crema, simple salad \$14

EVELYN'S BENEDICT* v

fried green tomatoes, poached eggs, arugula, tabasco hollandaise, english muffin, simple salad \$15

CLASSIC BENEDICT*

canadian bacon, poached eggs, arugula, tabasco hollandaise, english muffin, simple salad \$16

EGG WHITE OMELETTE v

mushroom, thyme, melted leeks, pecorino, simple salad \$15

BREAKFAST GRAZING BOARD

hard boiled egg, smoked salmon, cucumbers, tomatoes, gouda, seasonal fruit, sourdough toast \$22

BRIOCHE FRENCH TOAST v

bourbon maple syrup, whipped cream, berries \$16

Sides

\$8

CARAMELIZED GRAPEFRUIT vgn gf

CHEDDAR GRITS v gf

CONFIT BACON gf

BREAKFAST SAUSAGE gf

STEEL MILLED OATS & MAPLE SYRUP v gf

HASH BROWNS vgn gf

GRIDDLED HAM gf

FRUIT CUP vgn gf

v: vegetarian vgn: vegan gf: gluten free

Parties of 8 or more will incur an automatic service charge of 22%.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.