

Parties of 5 or more incur a 18% service charge



OMELETTES

(All omelettes come with a side of breakfast potatoes, toast, and choice of meat)

Veggie Omelette - \$15.00

Spinach, Red Onion, Tomato, Bell Pepper, Mushroom

Western Omelette - \$15.00

Bell Pepper, Onion, Diced Ham, Cheddar Cheese

Philly Cheese Omelette - \$17.00

Chopped Steak, Bell Pepper, Onion, Cheese

Egg White Omelette - \$15.00

Egg Whites, Spinach, Tomato

Toast - \$2.00
Egg any style - \$3.00
Grits - \$3.00
Seasonal Fruit Bowl - \$5.00
Turkey Bacon - \$5.00
Pork Bacon - \$5.00
Catfish Fillet - \$6.00
6 Garlic Shrimp - \$10.00
4 Spicy Jerk Rib Chops - \$20.00

ON THE SIDE

Pure Maple Syrup - \$2.00
Egg Whites - \$5.00
Breakfast Potatoes - \$5.00
4oz Deep Fried Lobster Tail - \$19.00
Turkey Sausage - \$6.00
Pork Sausage - \$5.00
4 Garlic Herb Lamb Chop - \$18.00
4 Spicy Jerk Lamb Chops - \$18.00
4 Garlic Herb Rib Chops - \$20.00

PANCAKES

Classic Buttermilk Pancakes - \$10.50

2 fluffy buttermilk pancakes served with whipped butter & Warm Syrup

Fruity Pebbles® Pancakes - \$13.00

Hotcakes loaded with Fruity Pebbles® and topped with our "Pebble Volcano"

Cocoa Pebbles® Pancakes - \$13.00

Hotcakes loaded with Cocoa Pebbles®, Ghiradelli Chocolate, and topped with our "Pebble Volcano"

Cinnamon Toast Pancakes - \$13.00

Cinnamon pancakes, vanilla cream, Cinnamon Toast Crunch® crumbles

Birthday Cake Pancakes - \$13.00

Buttermilk Pancakes, Sprinkles, Vanilla Cream Icing, topped with Whipped Cream

Blueberry Lemon Pancakes - \$14.00

Pancakes with Blueberry Compote, Lemon Cake pieces, Lemon Zest, and Vanilla Cream

Carmel Banana Pecan Pancakes - \$14.00

Cinnamon Spice Pancakes topped with fresh bananas & pecans and caramel drizzle

Mini Pancake Flight - \$16.00

Choose 3 flavors of pancakes and get 3 mini size of each

WAFFLES

Classic Waffle - \$9.00

Sweet cream Belgian waffle

Peaches & Cream Cobbler Waffle - \$14.00

Belgian waffle with warm peaches cooked in whiskey, brown sugar, spices, graham cracker crumble, and topped with whipped cream

Strawberry Shortcake Waffle - \$13.00

Belgian waffle loaded with shortcake crumble, fresh strawberries, and whipped strawberry butter

Cookies & Cream Waffle - \$13.00

Chocolate fudge, cookie crumbles, and whipped cream

Lemon Blueberry Cobbler Waffle - \$14.00

Fresh blueberries, lemon zest,

Red Velvet Waffle - \$14.00

Sweet Belgian waffle made with premium cocoa and topped with cream cheese glaze and confectioner's sugar

FRENCH TOAST

Classic French Toast - \$10.50

3 slices of brioche French toast

Strawberry Shortcake - \$13.00

Loaded with shortcake crumble, fresh strawberries, strawberry cream, powdered sugar, and whipped cream

Banana Pudding - \$13.00

Vanilla pudding, fresh banana, crumbled wafers, topped with whipped cream

Cookies & Cream - \$13.00

Chocolate fudge, cookie crumbles, and whipped cream

Peaches & Cream Cobbler Waffle - \$14.00

Warm peaches cooked with whiskey, brown sugar, spices, graham cracker crumble, and whipped cream

Please read item description carefully before placing your order. Refunds WILL NOT be issued when meal is prepared per our description



SALADS

(Add your choice of protein: Chicken \$6 Shrimp \$10 Salmon \$12)

Park Place Cobb Salad - \$12.00

Romaine lettuce, grape tomato, avocado, bacon, red onion, hard boiled egg, blue cheese crumbles.

House Salad - \$10.00

Lettuce, red onion, cheddar cheese, cucumber, grape tomato, carrots, croutons

Strawberry Pecan Salad - \$12.00

Mixed baby greens, strawberries, pecans, red onion, and blue cheese crumbles

Egg White Omelette - \$15.00

Egg Whites, Spinach, Tomato

Summer Kale Salad - \$12.00

Fresh organic kale, grape tomato, black beans, avocado, garlic lime herb vinaigrette dressing

HOT BEVERAGES

Hot Tea - \$3.00

Coffee - \$3.00 (unlimited refills)

Hot Coffee Carmel - \$5.00

Coffee, caramel drizzle, topped with whipped cream & cinnamon

ICED DRINKS

Iced Coffee - \$5.00

Iced Caramel Coffee - \$5.50

BEVERAGES

Fountain Drinks - \$4.00

(sprite, cranberry juice, coke, diet coke, lemonade, orange juice, pineapple juice, iced tea, ginger ale)

Rod's Fountain of Youth - fresh pressed
Pineapple, Lime, Carrot, and turmeric juices

ENTREES

Southern Shrimp & Grits - \$15.00

Our famous jumbo shrimp and grits!

Southern Catfish & Grits - \$15.00

Cajun Shrimp & Grits - \$18.00

Our famous shrimp & grits loaded with roasted bell pepper, chicken andouille sausage, mushroom, garlic, diced red onion, and our special Cajun butter

Lobster Shrimp & Grits - \$25.00

Salmon & Grits - \$19.00

8oz salmon fillet blackened on top of our perfectly seasoned and creamy grits

Big Breakfast Platter - \$15.00

Your choice of waffle or 2 buttermilk pancakes, served with your choice of meat, 2 large eggs, and breakfast potatoes

Chicken & Waffle - \$15.00

3 golden fried chicken wings with our sweet Belgian waffle



SMALL BITES

Hot Honey Fried Wings - \$12.00

Southern fried chicken wings drizzled with our house hot honey sauce.

Avocado Toast - \$10.00

2 slices of toasted artisan bread with avocado, tomato, seasonings, balsamic glaze, and olive oil

Strawberry Pecan Salad - \$12.00

Mixed baby greens, strawberries, pecans, red onion, and blue cheese crumbles

MOCKTAILS \$6

Tosca Colada - Pineapple juice, coconut water, coconut milk, blueberry puree

Coconut Peach Refresher - Coconut water, peach puree, butterfly pea tea

BTHL - Blue Curacao, organic honey, organic lemon juice, black tea

Kiwi Spritzer - Kiwi, agave, mint, sparkling water

Chef Tee Chicken & Waffle - \$15.00

3 golden fried chicken wings covered with Chef Tee's Sauce with our sweet Belgian waffle

Spicy Jerk Lamb & Eggs - \$25.00

4 spicy jerk lamb chops with 2 large eggs cooked your way

Garlic Herb Lamb & Eggs - \$25.00

4 perfectly marinated and seasoned lamb chops with 2 large eggs cooked your way

Surf & Turf Breakfast - \$40.00

1 4oz Fried lobster tail, 3 lamb chops, choice of potatoes or grits, and toast

Steak & Eggs - \$15.00

10oz NY Strip Steak with 2 large eggs

Vegan Bowl - \$15.00

Breakfast potatoes, bell pepper, red onion, garlic, plant based sausage, tomato, black beans, avocado