



BRUNCH

Alivia's Salad with Artisan greens, fresh navel oranges, blue cheese crumbles, candied walnuts, shaved shallots, tossed in a raspberry vinaigrette dressing.
\$9.00/\$6.00 (Half)

Arugula Salad tossed with grilled D'Anjou pears, prosciutto, goat cheese, and toasted pecans served with shallot-citrus vinaigrette
\$9.00/\$6.00 (Half)

House-Made Granola for the health nut inside us all! Fresh granola topped with fresh fruit and finished with wildflower honey.
\$8.00

Avocado Salsa on Bruschetta: Our very own avocado salsa and guacamole on toasted baguette, served with a virgin Bloody Mary shot to get your appetite racing!
\$8.50

House-Smoked Salmon Plate: Atlantic smoked salmon served with herb cream cheese, capers, red onions, and toasted French baguette slices.
\$10.00

Grilled Salmon Fillet presented on a mix of caramelized onion potato hash, country ham, & wilted romaine hearts. Finished with a poached farm fresh egg and hollandaise sauce.
\$15.00

Seasonal Crepes: Always a great choice! Seasonal fruit on top of warm homemade crepes sprinkled with powdered sugar.
\$8.50

Shrimp and Grits: A house favorite! Sautéed shrimp on homemade grits with applewood smoked bacon and mozzarella cheese.
\$15.00

Seasonal Omelets: Two different options available each week, one meat and one veggie! Three farm fresh eggs loaded full of fresh seasonal ingredients, Served with your choice of grits or hash. Ask your server about what we've got for you this week.
\$10.00

Challah French Toast: One of our All-Time Favorites!!! Delicious homemade french toast served with seasonal fruit, maple syrup, powdered sugar, and a side of applewood smoked bacon, Topped with a seasonal fruit sauce and whipped cream.
\$10.50

Eggs Benedict – By Land or By Sea: Poached eggs served on an english muffin, with canadian bacon or atlantic smoked salmon, and topped off with hollandaise sauce. Served with grits and assorted fresh fruits.
(By Land \$10.00) (By Sea \$11.50)

Alivia's Steak Hash and Poached Egg: Tender steak hash, and onions form the foundation for an english muffin topped with a fresh poached egg, and finished with a homemade hollandaise sauce.
\$13.50

Southwestern Breakfast Burrito packed with black beans, pico de gallo, salsa verde, lime cilantro sour cream, cheddar cheese, and eggs the way you like 'em.
\$8.50 (Add **Farmhand sausage** for \$2.50 or add **applewood smoked bacon** \$2.00)

Huevos Rancheros: Farm fresh eggs in a homemade tostada, served over black beans, and topped with pico de gallo, salsa verde, lime cilantro sour cream, and cheddar cheese.
\$9.00 (Add **Farmhand sausage** for \$2.50 or add **applewood smoked bacon** \$2.00)

Brunch Sides

Farmhand Sausage	\$3.00	English Muffin	\$2.50
Applewood Smoked Bacon	\$3.00	Challah Toast	\$2.50
Homemade Country Grits	\$2.50	Sourdough Toast	\$1.50
Potato Hash	\$2.50	Cream Cheese	\$1.50
Bagel	\$2.50		

Alivia's Proudly Serves Products From



Brunch is always better with a Bloody Mary or a Mimosa! ONLY \$5 EACH on SATURDAY & SUNDAY!!!

Please No Split Checks on Parties of 5 or More - 18% Gratuity Will Be Added to Parties of 5 or More



All sandwiches come with choice of side salad or fries. Substitute sweet potato fries \$1.00.

Grilled Shrimp BLT: Applewood smoked bacon, tomato, romaine lettuce, and a Sriracha-roasted garlic mayo on grilled focaccia. *[Add avocado for \$1.50]* \$9.00

Roast Beef au Poivre: Havarti cheese, caramelized onions, baby bella mushrooms, and horseradish mayo served on herb focaccia. \$9.00

House-made Spicy Chicken Sandwich dipped in our buffalo wing sauce and topped with pepper jack cheese, chipotle ranch dressing, tomato, and romaine on a toasted Kaiser roll. \$9.00

Tender Turkey Breast Sandwich: Cheddar cheese, arugula, dried cherries, and curry aioli on herb focaccia. \$8.50

Quattro Grilled Cheese: Sharp cheddar, baby swiss, Muenster, and havarti on toasted sourdough with alfalfa sprouts and fresh tomato. *[Add avocado \$1.50 or bacon for \$1.50]* \$8.00

Carolina Pulled Pork Sliders with caramelized onion-peppercorn dressing on Hawaiian sweet rolls, served with sweet potato fries. \$9.50

Red Curry Chicken Salad with toasted pecans, golden raisins, red peppers, celery, and Muenster on grilled focaccia. *[Add bacon for \$1.50]* \$8.50

Grilled or Blackened Chicken Breast Sandwich with mushrooms, onions, swiss cheese, mixed greens, tomatoes, and chipotle ranch on herb focaccia. \$9.00

Cuban: Roasted pork, grilled ham, provolone, pickles, red onions, apricot-black currant chutney, and spicy mayo on grilled French bread. \$9.00

Spicy Arugula Wrap with brie, sun dried tomato pesto, tomatoes, and grilled pears, in a tomato basil wrap. *[Add grilled chicken \$3.00]* \$8.50

Open-faced Roasted Portabella Sandwich with spinach, red peppers, Havarti, and pesto cream sauce served over grilled focaccia. \$8.50

Alivia's Club Sandwich: Cheddar cheese, turkey, ham, bacon, lettuce, tomato and mayo served on herb focaccia. \$9.00

Spicy Black Bean Veggie Burger with sautéed onions and mushrooms, topped with cheddar cheese, lettuce, and tomato on a toasted Kaiser roll. \$9.00

Alivia's ½ Pound Sirloin Burger served with cheddar cheese, applewood smoked bacon, grilled onions, sautéed mushrooms, tomato, and romaine lettuce on a toasted Kaiser roll. \$9.50

Your ½ Pound Sirloin Burger: Start with a plain burger and add what you wish: \$8.00

Cheeses \$0.75 each: Cheddar, Swiss, Pepper Jack, Havarti, Gruyere, Provolone, Brie, Mindoro Blue, Goat Cheese.

Meats & Fun Stuff \$1.00 each: Applewood Smoked Bacon, Grilled Ham, Carolina BBQ, Fried Egg, Avocado, Chorizo Gravy.

Veggies \$0.75 each: Grilled Onions, Roasted Portobello Mushrooms, Roasted Red Peppers, Banana Peppers.

Free Stuff: Romaine Lettuce, Red Onions, Tomatoes, Pickles, Mayo, Mustard, Ketchup, Ranch, Wing Sauce, Sriracha-Roasted Garlic Mayo, Horseradish Mayo, Chipotle Ranch.

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