

# BRUNCH

**Alivia's Salad** with Artisan greens, fresh navel oranges, blue cheese crumbles, candied pecans, red onions, tossed in a raspberry vinaigrette dressing  
\$9.00/\$6.00 (Half)

**Arugula** tossed with roasted pears, prosciutto, goat cheese, and toasted pecans served with shallot-citrus vinaigrette.  
\$9.50/\$6.50 (Half)

**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, toasted Brioche and a petite mixed greens salad .  
\$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 smoked bacon and mozzarella cheese.  
\$16.00

**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 *smoked sausage* for \$2.50 or add *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 *smoked sausage* for \$2.50 or add *smoked bacon* \$2.00)

## Brunch Sides

Smoked Sausage	\$3.00	English Muffin	\$2.50
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

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

Please No Split Checks for Parties of 5 or More

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



*All sandwiches come with choice of side salad or fries. Substitute sweet potato fries \$2.00*

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

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

**Roast Beef au Poivre:** Havarti cheese, sautéed onions and mushrooms, and horseradish cream sauce served on focaccia. \$9.00

**Cuban:** Roasted pork, grilled ham, provolone, pickles, red onions, cherry-apricot chutney, and sriracha mayo on fresh Artisan bread. \$9.50

**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

**Spicy Black Bean Veggie Burger** with sautéed onions and mushrooms, topped with cheddar cheese, lettuce, and tomato on a toasted Kaiser roll. *[add avocado for \$1.50]* \$9.00

**Tender Turkey Breast Sandwich:** Cheddar cheese, arugula, house-made cherry chutney, and curry aioli on focaccia. \$8.50

**Spicy Arugula Wrap** with brie, sun dried tomato pesto, tomatoes and grilled pears.  
*[Add grilled chicken \$4.00]* \$9.00

**House-made Pulled Pork Sandwich** with freshly prepared coleslaw on a Kaiser roll, served with sweet potato fries. \$9.50

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

**Red Curry Chicken Salad** with toasted pecans, golden raisins, red peppers, celery, and Muenster on focaccia. *[Add bacon for \$2.00]* \$9.00

**Alivia's Club Sandwich:** Cheddar and Swiss cheese, turkey, ham, smoked bacon, lettuce, tomato and mayo served on focaccia. \$9.50

**Quattro Grilled Cheese:** Sharp cheddar, baby swiss, Muenster, and havarti on toasted sourdough with arugula and fresh tomato.  
*[Add avocado \$1.50 or bacon for \$2.00]* \$8.00

**Alivia's ½ Pound Sirloin Burger** served with cheddar cheese, smoked bacon, sautéed onions and mushrooms, tomato, and romaine lettuce on a toasted Kaiser roll. \$10.50

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