



Sunday Brunch Menu

Choose One Entrée and Two Sides

Served with Fresh-Baked Muffins!

\$15.95

Entrées

(Choose One)

Southern Shrimp and Grits

Jumbo Atlantic Shrimp are sautéed in Butter and served with our Rich and Creamy Stoneground Grits in the classic LowCountry-style. Haven't yet tried this combination of shellfish and a true Southern staple?

We feel really sorry for you, but we're here to help!
(And no, despite what you've heard, Grits don't taste like Cream of Wheat!)

The Farmhouse Country Breakfast Casserole

Just the way Grandma made it (and possibly served on the same plates!)

Fresh Eggs, Cheddar Cheese, and Country Sage Sausage.

Our version also has Ripe Tomatoes and Sweet Onions,
for a delicious and satisfying Farmhouse Country Breakfast.

You'll be ready to plow the fields!

Christmas Morning French Toast

A Garrett Family Tradition, we serve this delicious French Toast every Christmas morning!
(It once had another name, but our boys have called it this for so long we no longer remember it!)

Preparation begins the day before you serve it and involves thick slabs of French Bread, lots of Heavy Cream, Butter, Honey, and fresh Orange Juice! Delicately seasoned with Cinnamon, Nutmeg and Orange Zest, this is far too good to wait for the holidays!

We serve it with our homemade Vanilla Bean Syrup. Yum!

Tomato Basil Quiche

A delicious combination of ripe Tomatoes, Cheddar, and fresh Basil
in a perfectly baked crust.

Chicken-Artichoke Quiche

Our own recipe, and our most-requested Quiche, this features fresh-baked
Breast of Chicken, Artichokes, and Swiss Cheese.

Sides
(Choose Two)

Applewood Smoked Bacon

Three slices, served crispy.

or

Country Sage Sausage Links

Two links, browned.

Pineapple Casserole

An old Southern favorite, this casserole offers the irresistible appeal of the sweet/salty combination of Pineapples, Cheddar Cheese and . . . a secret “salty” ingredient.

(See if you can guess what it is . . .) Go on, you know you want to try it!

Pimiento Cheese Grits

Our Pimiento Cheese is made fresh every morning for our appetizers and sandwiches.

Here, we put our own twist on that classic Southern dish, Cheese Grits.

We think you’ll love this innovative combination!

Home-Fried Potatoes

Red-skin Potatoes and Sweet Onions browned in Olive Oil to crispy perfection.

Beverages

“The Magnolia”

Did you know the “Mimosa” has a Valle Crucis cousin? The 1861 Farmhouse proudly offers “The Magnolia,” an original creation featuring our Sparkling Symphony Wine. This unfiltered wine made from the Symphony Grape has sparkling Champagne characteristics.

We couldn’t resist pairing it with Orange Juice, and the result is delicious!

Served after 12:00 noon, \$6.95

Also:

~Southern Sweet Iced Tea ~Northern Un-Sweet Iced Tea

~Fountain Coke Products

Hot Tea or Coffee Served in our generously-sized Signature 1861 Farmhouse Mug

Beverages ... \$1.99 Children’s Beverages ... \$1.00

Pellegrino Sparkling Mineral Water ... \$2.99

Desserts

Save room! Our desserts are made fresh daily in The 1861 Farmhouse Market Bakery

Fresh Apple Pie with Whipped Cream ... \$5.99

Farmhouse Bread Pudding with Raisins & Walnuts \$4.99

Southern Banana Pudding\$4.99

Chocolate “CheerWine” Cake with Pecan-Fudge Glaze\$4.99

Add a Scoop of Vanilla Bean Ice Cream \$1.50

Children’s Brunch: One-Half Entrée Portion and One Side . . . \$6.95