

BREAKFAST MENU

Starters

SOUTHERN ZEPPOLE

Biscuit doughnut / cinnamon sugar
jam garnish 6

FRIED GREEN TOMATOES

Mixed field greens
warm classic pimiento cheese** 8

Omelets

substitute egg whites 1
(GF): served with fruit only

BUILD YOUR OWN OMELET

Three egg* omelet with choice of
3 fillings from below,
choice of hash browns, grits
or fresh fruit and toast 12.5
Additional toppings .75 each

Vegetables

Onions, tomatoes, mushrooms,
bell peppers, scallions,
fresh spinach, fresh salsa

Meats

Bacon, crumbled sausage,
Canadian bacon, chorizo,
roasted turkey, turkey bacon

Cheeses

Pepper jack, cheddar, Swiss,
crumbled goat cheese, Havarti

EGG WHITE OMELET (GF)

Onions / tomatoes / mushrooms
bell peppers / scallions / spinach
choice of hash browns, grits
or fresh fruit 13.5



Benedicts

Choice below on a toasted
English muffin, poached eggs*
whole grain mustard hollandaise*
choice of hash browns,
grits or fresh fruit

Add Hot Honey Sauce .75

CANADIAN BACON 12

FLORENTINE 11

Sautéed spinach, tomato
and crispy onion strings

FILET MEDALLIONS* 18

CRAB CAKES 15

SOUTHERN SAUSAGE 12
served on a buttermilk biscuit
sausage gravy optional

Breakfast Sandwiches

choice of hash browns, grits
or fresh fruit

TERRACE BISCUIT

Choice of smoked bacon or
sausage patty / folded egg*
cheddar cheese / house-made
buttermilk biscuit 8.5

STUFFED MONTE CRISTO

Shaved ham and turkey
Swiss cheese melted
between slices of French toast
maple syrup 10.5

SUNNY CROISSANT

Scrambled egg* whites
scallions / tomatoes
avocado spread 8.5

MAKE YOUR OWN

Choice of meat, cheese,
egg style* and bread 9
Additional toppings .75 each

SPICY CHICKEN BISCUIT

Southern fried chicken
smoked ghost pepper
pimiento cheese**
bacon / peppered jam 13

Terrace Specialties

SHRIMP & GRITS (GF)

Cajun-spiced shrimp*
spicy chorizo pork sausage
onion and peppers / creole BBQ
sauce / cheddar cheese grits
fried okra 17

CHEF'S HASH SKILLET

Chef's choice / potatoes
peppers / onions
2 eggs* sunny side up

FULL BREAKFAST

Two eggs* / choice of sausage or
bacon, choice of hash browns,
grits or fresh fruit / and two
buttermilk pancakes 12.5
Substitute country ham steak 1

VEGAN BREAKFAST

Vegan chicken or chorizo
grilled tomatoes / hash browns
GF waffle 14

STEAK & EGGS (GF)

Two 3 oz. filet medallions* grilled to
the temperature of your choice
two eggs* / toast
choice of hash browns, grits
or fresh fruit 18

BREAKFAST CASSEROLE

Sausage / onions / eggs*
cheese baked over a pastry crust
choice of hash browns, grits or
fresh fruit 11

CRÈME DE LE QUICHE

Ingredients vary, but always fresh.
Field green garnish
champagne vinaigrette
fresh fruit 12

Sides

Fried Chicken Breast 6

Country Ham Steak 5

Canadian Bacon 4

Chicken & Apple Sausage 4

Bacon or Turkey Bacon 4

House-Made Sausage 4.5

Fried Green Tomatoes 4.5

Bakery Muffin 3

Sour Cream Coffee Cake 4

English Muffin

Toast or Biscuit & Jam 2.5

Hash Browns 4

Stone Ground Grits 3

Cheddar Cheese Grits 3.5

Fresh Fruit 5

Fresh Salsa 3

Two Small Pancakes 4

Order of Biscuit & Gravy 5

2 Eggs* any Style 3

Tomato Slices 2

BREAKFAST MENU

Waffles & Pancakes

Served with your choice of hash browns, grits or fresh fruit.

BUTTERMILK PANCAKES

Three fluffy pancakes 8.5

Add fresh strawberries, bananas, blueberries, pecans or sweet chocolate chips 1.5

CARROT CAKE PANCAKES

Two pancakes filled with cinnamon / shaved carrots coconut / pecans cream cheese drizzle 11

CINNAMON SWIRL PANCAKES

Two pancakes cinnamon and molasses swirl cream cheese drizzle 10

MALTED BELGIAN WAFFLE

Belgian-style waffle 8

Substitute GF waffle 1

Add crisp bacon pieces, blueberries, strawberries, sweet chocolate chips, pecans 1.5

RED VELVET WAFFLE

Red velvet waffle cream cheese drizzle 11

Add fried chicken 6

CHICKEN & WAFFLE

Southern fried chicken breast sweet malted Belgian waffle 14

Features

BISCUIT & GRAVY

One biscuit / house-made sausage gravy choice of hash browns, grits or fresh fruit 9

BERRY SPLIT

Banana split / low-fat vanilla yogurt fresh berries / granola / honey Served with our sour cream coffeecake 13

Optional **BERRY PARFAIT** - in a glass, no banana or coffee cake 9

FRESH FRUIT PLATTER

Fresh fruit / berries / yogurt Served with our sour cream coffeecake 12

OATMEAL

Oats with maple rum sauce toasted pecans / fresh banana with fresh fruit and toast 9.5

French Toast

CLASSIC FRENCH TOAST

Brioche bread / egg batter 9

Add fresh strawberries, bananas, blueberries, pecans or sweet chocolate chips 1.5

LEMON POPPY SEED FRENCH TOAST

House-made lemon poppy seed bread / egg batter sweet lemon glaze fresh berries 11

BAVARIAN CREAM STUFFED FRENCH TOAST STICKS

French toast sticks stuffed with Bavarian pastry cream cinnamon sugar/ strawberry sauce fresh strawberries house-made whipped cream 11

CARAMEL APPLE FRENCH TOAST

Brioche bread / egg batter caramelized apples / house-made caramel / whipped cream 11

BANANA PECAN FRENCH TOAST

House-made banana nut bread egg batter / ripe bananas toasted pecans rum flavored maple sauce 11

Beverages

Brewed Coffee 2.75

Iced Tea 3

French Press 5.5

Latte 4.25

Flavored Latte 4.8

Cafe Au Lait 3.85

Chai Latte 4.25

Cappuccino 4.25

Mocha/ White Mocha 5.5

Hot Chocolate 4.25

add Espresso or

Sub Almond Milk 1.5

Hot Tea 3.75

Strawberry Orange Juice 4 / 5

Milk and Chocolate Milk

Small 3.25 Large 4.25

Juices:

Orange, grapefruit, apple, pineapple, cranberry, tomato

Small: 3.25 Large 4:25

We serve Coke products



*These items can be served raw or undercooked.
Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** Made with local Carolina products by Blessed with Zest

(GF): Please be aware that the handcrafted nature of our menu items, variety of procedures in our kitchens, cross-contamination with ingredients containing gluten, and our reliance on suppliers may result in variations in the ingredients of these menu items. We therefore make no guarantees regarding the gluten content of these items.

A 20% service charge will be added to parties of 7 or more.

