

SATURDAY BRUNCH

10AM-3PM



LANGERMANN'S™ *Fresh Kitchen.*

CHEF NEAL LANGERMANN

Chef of the Year Washington DC 2001
Multiple Invitee to the James Beard Foundation
Guest Chef at 2002 Southern Foods Symposium

☞ beverages ☞

CINAMADE 7.00

cinnamon clove syrup, blackberries,
fresh lemon juice, 7-up

MIMOSA 7.25

orange juice, champagne, triple sec

VERY BERRY PUNCH 10.00

acai blueberry vodka, muddled fresh raspberries and
blackberries, crème de cassis, lemon & lime juice,
topped with champagne

GRAPEFRUIT CRUSH 10.00

Finlandia grapefruit vodka, fresh grapefruit juice,
triple sec, 7-up

RAMOS FIZZ 8.00

Plymouth gin, cream, sour mix, orange flower water,
egg whites, splash of soda

GAZPACHO BLOODY MARY 9.00

house made gazpacho, vodka, bloody mary mix

Fresh baked buttermilk biscuits and cornbread with house made jelly with every meal.

FRESH START

GRANOLA 6.95

fresh fruit, milk

FRESH FRUIT PLATE 6.95

yogurt

FULL PLATES

BREAKFAST SANDWICH 8.95

fried egg, applewood smoked bacon, American cheese,
sourdough bread, choice of creamy grits or homefries

LANGERMANN'S HASH 10.95

corned beef hash, short ribs, chorizo, atop home fries, two eggs

FRENCH TOAST 9.95

sourdough bread soaked in cream, eggs, cinnamon,
topped with sliced banana, chocolate sauce, syrup

BREAKFAST BLITZ 11.95

three eggs, bacon or sausage, home fries or grits

STEAK AND EGGS 16.95

grilled steak, two eggs (how you like 'em) home fries or grits

BISCUITS & GRAVY 9.95

maple smoked sausage gravy, house made buttermilk biscuits

TRUE GRITS

Our grits hail from the mountains of Georgia. They are known as "heirloom grits" due to the natural pollination of the plants.

Once harvested, they are taken to a local mill to be stone ground, then shipped directly to us. Chef Neal adds his special touch while still preserving the character of the grit.

CREAMY HEIRLOOM GRITS 3.25

CHEESE 3.75

CINNAMON RAISIN 3.50

BROWN SUGAR 3.50

EGGS BENEDICT STYLE

two poached eggs on an English muffin with hollandaise sauce. choice of creamy grits or home fries

TRADITIONAL ham 10.95

YUCATAN chorizo sausage 11.25

CHESAPEAKE crab cake 13.95

CHARLESTON fried green tomato 11.25

ST. ANDREWS smoked salmon 11.95

MEMPHIS pulled pork 11.95

FLORENTINE spinach and tomato 11.25

SKILLET SCRAMBLERS

choice of creamy grits or home fries

BASIC ham and cheese 9.95

GREEK spinach, tomato, feta cheese 10.25

VEGETABLE asparagus, mushrooms, spinach 10.25

JOES' SPECIAL ground beef, onions, spinach 10.95

PANCAKES

house made batter

HOUSE PANCAKES 9.95

basic pancakes, choice of toppings:
cinnamon apple or strawberry

BLUEBERRY 10.95

CHOCOLATE BANANA 10.50

SIDES AND EXTRAS

LONELY EGG 1.50

HOME FRIES 2.95

ENGLISH MUFFIN 3.95

CUP OF FRUIT 4.95

PANCAKE 3.00

PIECE OF FRENCH TOAST 3.00

APPLEWOOD SMOKED BACON 2.95

MAPLEWOOD SMOKED SAUSAGE 2.95

SATURDAY LUNCH

10AM-3PM



LANGERMANN'S™

Fresh Kitchen.

SOUPS AND STARTER SALADS

GAZPACHO 6.95

THE WEDGE 7.95

crumbled blue cheese, bacon, tomato, ranch dressing

HOUSE SALAD 5.95

field greens, tomatoes, parmesan cheese, balsamic vinaigrette

SAVANNAH CAESAR SALAD 6.95

housemade creamy dressing, parmesan cheese, croutons

STARTERS

MISS ELLIE'S FRIED GREEN TOMATO 7.95

ranch dressing, Pepper Jam, bread and butter pickle relish

CAPE FEAR SCALLOPS 9.50

tomatoes, scallions, bacon, buttery clam broth, grits

BBQ RIBS 7.95

Creole BBQ sauce, brown sugar rubbed pork ribs

TUNA CRAB TARTAR 11.95

sushi grade tuna, jumbo lump crabmeat, mango, cilantro, spicy avocado dressing over seaweed salad

MISS VERBA'S PIMIENTO CHEESE 6.95

crostini and celery sticks

CRAB AND SPINACH DIP 10.95

cheddar and crostini

SANDWICHES AND BURGERS

choice of fresh fruit, coleslaw or french fries

CREEKSTONE FARMS ANGUS BURGER 10.50

add cheese + .50, add bacon + .75

All of our burgers are freshly ground, hand formed, grilled, ciabatta bread

GRILLED CHICKEN SANDWICH 9.95

baby arugula, guacamole, tomato, Big Marty Roll

TURKEY BURGER 10.95

pepper jam mayo, arugula, tomato, roll

BBQ PULLED PORK 9.95

cider braised & simmered in BBQ Sauce, cheddar cheese, potato roll

TURKEY APPLE BRIE 10.95

sliced turkey, Granny Smith apples, brie cheese, Smokey Mountain Pepper Jam, sourdough bread

ENTREE SALADS

CHICKEN CAESAR SALAD 12.95

chicken, crisp romaine, croutons, parmesan cheese, creamy caesar dressing

STEAK SALAD 15.95

blue cheese, fresh corn cob lets, caramelized onions, raspberry vinaigrette

NICOISE SALAD 14.95

fresh tuna, boiled egg, tomato, haricot verts, garden green, balsamic dressing

FULL PLATES

CHARLESTON SHRIMP & GRITS 14.95

shallots, tomatoes, andouillie sausage, buttery clam broth, stone mill grits

STEAK FRITES 16.95

New York Strip, seasoned fries, garden greens, toasted sourdough bread

SIDES

SAUTÉED SPINACH 4.00

MASHED POTATOES 4.00

FRENCH FRIES 4.00

ASPARAGUS 4.50

STEWED GREEN BEANS 4.50

HARICOT VERTS 4.95

MAPLE WHIPPED YAMS 4.25

3 SIDES 10.95

NON-ALCOHOLIC BEVERAGES

AZTEC ORGANIC COFFEE

FRENCH ROAST DECAF

ESPRESSO LATTE

CAPPUCCINO

COCA-COLA

DIET COKE

7-UP

CHEERWINE

GINGER ALE

ARNOLD PALMER

TONIC

ICED TEA

STEWART'S ROOT BEER

SWEET TEA

COCKTAIL HOUR M-F 5-8PM | **SUNDAY BRUNCH** 10AM - 3PM

JOIN US ON FACEBOOK AND TWITTER!

VISA, MASTER CARD, DISCOVER, AMERICAN EXPRESS

18% GRATUITY FOR PARTIES OF 8 OR MORE