

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
BELLINI 7.00
prosecco, white peach purée

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

FRESH START

FRUIT AND YOGURT 9.95
seasonal fresh fruit, Greek yogurt, granola, honey

FULL PLATES

SUNRISE SANDWICH 9.25
fried egg, applewood smoked bacon, American cheese,
sourdough bread, choice of creamy grits or homefries
NEAL'S HOMEMADE HASH 11.95
corned beef hash, short ribs, chorizo, atop home fries, two eggs
FRENCH TOAST 9.95
raisin bread soaked in cream, eggs, cinnamon, topped with
sliced banana, chocolate sauce, powdered sugar
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 3.75
CHEESE 4.25
CINNAMON RAISIN 3.95
BROWN SUGAR 3.95
HAM & CHEESE 4.50

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

HAM & 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 3.75
ENGLISH MUFFIN 2.50
CUP OF FRUIT 4.95
PANCAKE 3.00
PIECE OF FRENCH TOAST 3.00
APPLEWOOD SMOKED BACON 3.95
MAPLEWOOD SMOKED SAUSAGE 3.95

SATURDAY LUNCH

10AM-3PM



LANGERMANN'S™
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SOUPS AND STARTER SALADS

FIRE ROASTED TOMATO SOUP 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, apples, brie cheese, Smokey Mountain Pepper Jam, raisin 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	CHEERWINE
FRENCH ROAST DECAF	GINGER ALE
ESPRESSO LATTE	ARNOLD PALMER
CAPPUCCINO	TONIC
COCA-COLA	ICED TEA
DIET COKE	STEWART'S ROOT BEER
7-UP	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