

M E N U

STARTER AND SALADS

AVOCADO TOAST

\$18

WITH LUMP CRAB

Tomato Confit and Field Greens

HEIRLOOM TOMATO SALAD \$15

Mozzarella Balls, Citrus Honey Dressing with Toasted Nuts

COTTAGE TRIO

\$17

Pecan Chicken Salad, Chilled Cranberry Salad, Broccoli Pasta Salad with Mini Croissant

SEASONAL SALAD

\$12

Fresh Berries, Bleu Cheese, Field Greens,
Pecans, Strawberry Vinaigrette
Add on: 5 oz Grilled Salmon \$8
6 oz Grilled Chicken \$7
Pecan Chicken Salad \$7

COTTAGE SALAD

\$12

Mix greens, Cucumber, Tomato, Red Onion, Peaches, Feta, Poppyseed Dressing Add on: 5 oz Grilled Salmon \$8 6 oz Grilled Chicken \$7 Pecan Chicken Salad \$7

FRESH CUT HOUSE FRIES

\$9

Grated Parmesan & Roasted Garlic Tomato Aloli

Dessert
Blondie alamo \$6
lemon parfait \$6
Cheesecake with strawberry \$8

ENTREE

SOUTHERN COBB SALAD \$17

Seared Cajun Chicken, Avocado, Bacon, Egg, Tomato, Goddess Dressing

FRIED CHICKEN SANDWICH \$17

Pimento Cheese, Shredded Cabbage, Tomato Choice of Side

DILL CHICKEN SALAD \$17 BLT CROISSANT SANDWICH

Choice of Side

COTTAGE BURGER

\$18

Brioche, Caramelized Onion, Cheddar, Pickles, Tomato Greens, House Sauce & Fries

PAN SEARED SHRIMP

\$18

WITH SHAVED

BROCCOLI SALAD

Cabbage, Cucumber, Feta, Sweet Onion Dressing

ROASTED TOMATO AND GOAT CHEESE QUICHE

\$16

Choice of Side

CHALLAH FRENCH TOAST \$17

Berry Compote, Coconut Cream, Pistachio Nuts

BREAKFAST PLATE

\$16

Bacon, Sausage, Toast, Home Fries with Choice of Eggs

SIDE CHOICES \$6

Petite Cottage Salad/Cranberry Salad/Tomato Basil Soup Broccoli Pasta Salad



DRINKS

\$ 9

\$ 9

\$ 9

\$ 6

\$ 3

Coffee House Tea	\$3.5 \$3.5	House Wine Mimosa Champagne
*free refills		Chardonnay Pinot Grigio
Orange Juice	\$ 5	
Strawberry Milk	\$ 5	BEER
Flower Tea Blue Flower Tea Hibiscus Tea Peach Ice Tea	\$ 5 \$ 5 \$ 5 \$ 5	SODAS
House Ice Coffee	\$ 5	