

BREAKFAST

AT CHANCELLOR'S HOUSE

Dustin Little, Executive Chef

SWEET BREAKFAST BREADS

Served with your choice of any or all accompaniments including: Fresh berry compote, maple syrup, honey, whipped butter, powdered sugar, whipped cream, and chocolate ganache

FRENCH TOAST

Served with your choice of any or all accompaniments **9**

VANILLA BEAN PANCAKES

Two or four served with your choice of any or all accompaniments **7 / 11**

BELGIAN WAFFLE

Served with your choice of any or all accompaniments **10**

CHICKEN AND WAFFLE

Our Belgian waffle served with hand breaded, buttermilk battered chicken tenders and your choice of any or all accompaniments **13**

BENEDICTS

Served with your choice of: local stone ground cheese grits, herbed roasted hash browns, or fresh fruit

THE CLASSIC

Toasted English muffin, Canadian bacon, poached eggs, hollandaise **11**

THE MEATS

Toasted English muffin, house smoked pork belly bacon, house ground sausage, Canadian bacon, poached eggs, and hollandaise **13**

THE VEGETARIAN

Toasted English muffin, sautéed spinach, sweet bell peppers, roasted mushrooms, artichokes, heirloom tomatoes, basil pesto, poached eggs, and hollandaise **10**

THE SURF

Toasted English muffin, seared "all crab" cakes, poached eggs, hollandaise **14**

THE TURF

Toasted English muffin, seared Black Angus beef tenderloin, poached eggs, hollandaise **14**

THE SURF -N- TURF

Toasted English muffin, seared Black Angus beef tenderloin, seared "all crab" cakes, poached eggs, hollandaise **20**

THREE EGG OMELETTES

Served with your choice of: local stone ground cheese grits, herbed roasted hash browns, or fresh fruit

THE WESTERN

Smoked ham, sweet bell peppers, Vidalia onion, aged cheddar **11**

THE VEGETARIAN

Roasted potatoes, spinach, artichokes, sweet bell peppers, Vidalia onion, mushrooms, tomatoes, basil pesto, aged cheddar **12**

THE MEATS

House smoked pork belly bacon, house ground sausage, smoked ham, aged cheddar **13**

THE CHEESES

Drunken goat cheese, porter beer cheese, aged yellow and white cheddars, whiskey cheddar, and smoked San Simon de Costa **14**

THE PHILLY

Seared Black Angus beef tenderloin, sweet bell peppers, caramelized Vidalia onions, gruyere **15**

THE SURFER

Gulf Coast shrimp, jumbo lump crab, lobster, smoked salmon, spinach, sweet bell peppers, tarragon, and garlic infused red wine goat cheese **16**

BREAKFAST PLATES

BREAKFAST PLATTER

Two eggs your way. Choice of bacon, house made sausage, or grilled ham. Choice of local stone ground cheese grits, herb roasted hash browns, or fresh fruit. Buttermilk biscuit or toast **12**

BIG BREAKFAST PLATTER

Local stoned cheese grits, fresh fruit, and herb roasted hash browns. Three eggs your way. Pick two meats: bacon, ham, or house made sausage. Buttermilk biscuit or toast **15**

BISCUITS & GRAVY

Two buttermilk biscuits layered with house made sausage patties topped with country sausage gravy. Two eggs your way. Choice of herb roasted hash browns, local stoned ground cheese grits, or fresh fruit **12**

STEAK & EGGS

Seared Wagyu strip loin. Choice of local stone ground cheese grits, herb roasted hash browns, or fresh fruit. Choice of buttermilk biscuit or toast **20**

SMOKED SALMON AND CREAM CHEESE

House smoked salmon served open-faced on a toasted bagel with herb infused cream cheese, avocado, pickled red onion and English cucumber, shaved caper berries, watercress. Choice of local stone ground cheese grits, herb roasted hash browns, or fresh fruit **15**