

BREAKFAST

AT CHANCELLOR'S HOUSE

7am-11am Monday thru Saturday

Dustin Little | Executive Chef

SWEET BREAKFAST BREADS

Served with fresh fruit

HOUSE-MADE PANCAKES

Two or four vanilla-infused pancakes, with whipped butter and maple syrup **7 / 11**

BRIOCHE FRENCH TOAST

Served with maple apple compote, whipped butter, and a vanilla bourbon whipped cream **10**

BERRY CUSTARD KUCHEN

Fresh blackberries, blueberries, raspberries, custard and Kuchen cake, served warm with complimentary coffee **11**

CHICKEN AND WAFFLES

House-made waffles, buttermilk hand-breaded free-range chicken tenders, with whipped butter and maple syrup **14**

Belgian Waffle only **10**

BENEDICTS

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

THE VEGETARIAN

English muffin with asparagus, mushrooms, tomatoes, poached eggs, and Hollandaise **11**

THE CLASSIC

English muffin, Canadian bacon, poached eggs, and Hollandaise **12**

THE SOUTHERN

Buttermilk biscuit, pork belly bacon, fried eggs, and Choron sauce **13**

THE TURF

English muffin, grilled beef tenderloin, poached eggs, and Béarnaise **15**

CRAB CAKE

English muffin, seared "all crab" cakes, poached eggs, and lemon-dill Hollandaise **15**

BUILD YOUR OWN OMELETTE

Three-egg omelette with your choice of ingredients. Served with choice of local stone-ground cheese grits, herb-roasted hash browns, or fresh fruit **9**

CHEESES

Drunken goat cheese, beer cheese, aged yellow or white cheddars, whiskey cheddar, feta, parmesan, American, pepper jack, Swiss **1**

VEGGIES

Artichokes, spinach, asparagus, tomatoes, onions, mushrooms, bell peppers **1**

MEATS

Applewood bacon, house-ground sausage, smoked ham, pork belly, beef tenderloin **3**

SEAFOOD

Shrimp, lobster, jumbo lump crab, smoked salmon, crawfish **3**

BREAKFAST PLATES

SAUSAGE 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 stone-ground cheese grits, or fresh fruit **13**

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 **13**

Additional Meats or Sides **3**

STEAK & EGGS

Seared Wagyu strip loin, with choice of local stone-ground cheese grits, herb-roasted hash browns, or fresh fruit; Served with buttermilk biscuit or toast **21**

COUNTRY FRIED VEAL

Panéed tender veal, hand-breaded and pan-fried, smothered in a country sausage gravy and served over your choice of roasted potatoes or local stone-ground cheese grits; Served with two eggs your way **20**