

BREAKFAST

SATURDAY - SUNDAY 10AM - 2PM

THE WEEKENDER BLOODY MARY

a local favorite

our signature bloody mary with all the extras: salami, pepperoni, pepperoncini, cheese, beef stick, cherry tomato, celery, pickle, lemon, lime, jumbo shrimp and an 8oz beer chaser 12

STEAK & EGGS*

hand cut USDA center cut sirloin served
with eggs and hashbrowns 6oz 18 12oz 25

GRILLED BREAKFAST BURRITO

hashbrowns, scrambled eggs, pico, chipotle hollandaise,
pepper jack, shaved ribeye, black beans with fresh fruit 13

BISCUITS & GRAVY*

homemade biscuits with southern sawmill gravy
served with choice of two eggs 12

FRENCH TOAST

challah bread with our grand marnier batter and caramel,
with choice of sausage or bacon 12

HASH BROWNS G V

freshly grated potatoes, sweet cream butter, chives 5

SOUTHERN CHICKEN FRIED STEAK*

marinated new york strip, fried eggs, hashbrowns, and
toast served with classic sausage gravy 16

AVOCADO TOAST V

savory avocado toast served with one egg any style
and fresh fruit 10

BIG 4 BREAKFAST*

two eggs any style with hashbrowns, your choice of bacon
or pork sausage links served with toast 10

JUEVOS BENEDICT V

english muffin, black bean, grilled tomato, avocado,
chipotle hollandaise 11

SAUSAGE & SMOKED CHEDDAR OMELETTE

sausage links, tillamook cheddar, spinach, roasted red
pepper served with toast 12

FEATURED COCKTAILS

WEEKENDER MIMOSA

orange juice, champagne, served with fresh fruit 13

IRISH COFFEE

tullamore dew irish whisky, brown sugar,
heavy cream, fresh coffee 8

MIMOSA MULE

titos vodka, prosecco, ginger beer, orange juice 8

SPICED PEAR COLLINS

tito's, st. george spiced pear, champagne 9

V; Vegetarian item | G; Gluten sensitive item. Please note Number 4 cannot guarantee 100% gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FEATURED COCKTAILS

classics and signatures

BLANTON'S OLD FASHIONED

blanton's bourbon, angostura bitters,
orange, luxardo cherry 12

DRAGON BURST

bacardi dragon berry, basil, strawberry, lemon 9

#4 SANGRIA

sparkling riesling, ace pineapple cider,
fresh berries, mint 12

CHURCHILL'S BREAKFAST

basil hayden's dark rye, maple syrup,
fresh coffee, cinnamon stick 13

LOOKING FOR SOMETHING DIFFERENT - ASK YOUR SERVER ABOUT OUR EXTENSIVE WINE SELECTION OR TAP LIST

APPETIZERS

starters and sharers

TABLESIDE GUACAMOLE V G

fresh avocado mashed tableside with red onion, tomatoes,
lime juice, cilantro, and garlic served with tortilla chips 13

CHISLIC

marinated beef bites served with
horseradish aioli sauce 13

SHRIMP COCKTAIL G

five jumbo shrimp cooked in house, chilled
served with cocktail sauce and lemon 13

ENTRÉES

filling classics

FETTUCCINE ALFREDO V

housemade parmesan cheese sauce, fettuccine 16
add chicken 5 add chislic 7 add shrimp 7

RIBS

house smoked pork spare ribs, texas bbq served with double fried
hand cut french fries quarter rack 13 half rack 18 full rack 28

SANDWICHES

tasty perfection between slices of bread

*served with choice of double fried hand cut french fries or cole slaw
gluten free bun 2; sub salad 2*

CHICKEN BACON RANCH

grilled chicken, smokehouse bacon, lettuce, tomato, ranch
dressing on ciabatta roll 13

THE CLASSIC BURGER*

ground chuck, house-cured bacon, tillamook cheddar,
butter lettuce, tomato, onion 14

SALADS

fresh and delicious

COCONUT CHICKEN SALAD

coconut crusted chicken breast tossed with mixed
greens, mandarin oranges, julienne red onions, sliced
strawberries, honey dijon dressing 14

CHICKEN COBB SALAD

mixed greens, grilled chicken, diced tomatoes, avocado,
bacon, cucumbers, hard-cooked egg, bleu cheese
crumbles, choice of dressing 14

SIDES

ASPARAGUS 6 | FRESH FRUIT 5 | HAND CUT FRENCH FRIES 4 | SIDE BREAD 3 | SIDE SALAD 5

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