

**BRUNCH
SUMMER 2008**

SEASONAL FRUIT & BERRIES
ASSORTED MELONS, PINEAPPLE, STRAWBERRIES, SWEET CREAM
\$7

WARM GEORGIA PEACH SOUP
MAYTAG BLUE CHEESE CREAM, PECAN ANCHO CHILE PESTO, CROUTON
\$7

HEIRLOOM TOMATO SALAD
HOUSE MADE MAYTAG BLUE CHEESE DRESSING & YELLOW TOMATO COULIS
\$7

FRESH BEIGNETS
POWDERED SUGAR & HONEY
\$7

HEART OF ROMAINE SALAD
PARMESAN CRISP, WHITE ANCHOVY, HOUSE MADE CAESAR DRESSING
\$7

WITH GEORGIA SHRIMP ADD \$7
WITH CHICKEN ADD \$5

BRUNCH APPETIZERS

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ENTRÉES

ALL ANGUS BEEF WESTERN CHEESEBURGER
TILLAMOOK CHEDDAR, FRIED ONIONS, LETTUCE, TOMATO, HOUSE MADE SMOKED TOMATO
BARBEQUE SAUCE
\$14

WITH BACON ADD \$1.50

SUN DIAL "FLIGHT" OF FRENCH TOAST
EGG BATTERED BRIOCHE, MASCARPONE CHEESE, SPRING STRAWBERRIES,
RHUBARB COMPOTE, BRANDIED PEACHES
\$14

CRAB CAKES BENEDICT
GRIDDLED CRAB CAKES, SPICY HAM, POACHED OR SCRAMBLED EGGS,
HOLLANDAISE SAUCE, ROASTED BREAKFAST POTATOES
\$ 20

FRIED CHICKEN BISCUITS & GRAVY
BUTTERMILK GARLIC MARINATED CHICKEN BREAST, SUMMER BEANS, FLAKY BISCUITS,
CHICKEN SAUSAGE GRAVY
\$17

SUN DIAL STEAK & EGGS
TEQUILA LIME MARINATED GRILLED BISTRO FILET, SCRAMBLED EGGS, PEPPERJACK CHEESE,
PICO DE GALLO, TORTILLAS, ROASTED POTATOES
\$20

EGGS OVER ATLANTA
TWO EGGS SCRAMBLED, BACON, TOAST, ROASTED BREAKFAST POTATOES OR CHEESE GRITS
\$15

PAN SEARED CORNMEAL DUSTED NORTH GEORGIA TROUT
CORN PUDDING, FRIED GREEN TOMATOES, SWEET CORN BEURRE BLANC,
WATERMELON CORN RELISH
\$17

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BRUNCH ENTRÉES