

BREAKFAST MENU

TAVERN SPECIAL

Two eggs, two pancakes, grits or hashbrowns, toast or biscuit and your choice of bacon or sausage links or patties. **8**

PANCAKES AND WAFFLES

THREE STACK

Served with fruit. **6**

BELGIAN WAFFLE

Served with fruit. **4**

OMELETS*

served with grits or hashbrowns; toast or biscuit

WESTERN

Ham, green peppers, onions and cheese. **7**

HAM AND CHEESE

7

GARDEN OMELET

Tomatoes, onions, mushrooms and wilted spinach. **6**

BREAKFAST

JR. BREAKFAST*

1 egg, bacon or sausage, 1 pancake with fresh fruit. **5**

MACKAY PANCAKE

Mouse shaped pancake with chocolate chips and a side of fresh fruit. **4**

BISCUITS AND GRAVY*

Golden, fluffy biscuits with our signature gravy. **3**

SIDES

BACON

3 strips of crispy goodness. **2**

SAUSAGE

2 patties or 3 links. **3**

COUNTRY HAM

5

STONEGROUND GRITS

2

SAUSAGE GRAVY

3

HASHBROWNS

3

FRESH FRUIT

3

BRUNCH MENU

TAVERN BRUNCH

QUICHE OF THE DAY

Mack's weekly special surprise. Ask your server
Served with grits, hashbrowns yogurt or fruit. **6-7**

FRENCH TOAST

GRAND MARNIER FRENCH TOAST

Four halves of French toast topped with seasonal fruit and powdered sugar. Choice of bacon or sausage. **8**

BENEDICTS*

CRAB CAKES BENEDICT

Two poached eggs over homemade crab cakes piled on avocado and toasted English muffins, topped with hollandaise sauce. **10**

EGGS BENEDICT

Two poached eggs and Canadian bacon on two toasted English muffins topped with hollandaise sauce. **8**

FILET BENEDICT

Our dry aged filet medallions and two poached eggs on toasted English muffins, topped with hollandaise sauce and onion straws. **12**

BEVERAGES

Pepsi • Diet Pepsi • Dr. Pepper • Diet Dr. Pepper • Sierra Mist • Fresh Brewed Iced Tea • Hot Tea • Coffee **2**
Milk • Orange Juice • Fruit Juice

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOUP AND SALADS

HOMEMADE SOUP OF THE DAY

Choose from our fresh-made Soups.
MACK's special concoctions are daily priced.

SPINACH AND STRAWBERRY FUSION

Fresh spinach topped with strawberries, toasted pecans and feta cheese.
Finished with Tavern Strawberry Balsamic dressing. **8**

FRIED OYSTER SALAD

5 fried oysters, spinach, red onion, sliced mushrooms, egg,
bacon; served with balsamic vinaigrette. **13**

SANDWICHES AND WRAPS

GRILLED RIBEYE SANDWICH

Perfectly grilled marbled ribeye topped
with crispy onion strings, lettuce and
tomato on a toasted bun. **12**

CHICKEN SALAD

Our homemade chicken salad topped
with mayo, lettuce and tomato on
your choice of bread. **7**

HALF SANDWICH & SOUP OR SALAD

Choose from club, chicken salad,
ham and pimento cheese.
Choice of soup du jour or house salad. **8**

BUFFALO CHICKEN/SHRIMP WRAP

Grilled or fried chicken with ranch dressing lettuce, tomato and cheese in a tortilla wrap.
You choose Buffalo or standard. Choose fried or grilled shrimp. **8/10**

BUILD YOUR OWN BURGER

BUILD YOUR BURGER USING ANY OF OUR FRESH INGREDIENTS LISTED BELOW.
ALL BURGERS COME WITH LETTUCE, TOMATO, ONION, PICKLES AND A CHOICE OF ONE SIDE.

Our signature chargrilled Angus patty. **8**

THE BUN

Brioche, Onion Roll, NY Rye, Texas Toast or Tomato Basil Wrap.

CHEESE

Swiss, Provolone, Cheddar, Mozzarella, Boursin, American,
White American, Blue Cheese, Pepper Jack, Pimento. **1**

TAVERN TOPPINGS

Fried Onion Strings, Grilled Onions, Grilled Peppers, Slaw, Mushrooms, Avocado. **1**

PREMIUM TOPPINGS

Peppered Bacon, Fried Egg, Smoked Ham, Smoked Turkey, Chili. **2**

TAVERN FAVORITES

LOW COUNTRY SHRIMP & GRITS

Texas Pete spiked creamy cheese grits topped with sautéed
portabella mushrooms, shrimp and bacon. **16**

CAROLINA CRAB CAKES

Pan-seared lump crab cakes served with rice pilaf,
sautéed vegetables and a side of lemon cilantro aioli. **17**

DRY-AGED FILET MIGNON*

Dry-aged choice, hand-trimmed filet grilled to perfection.
Served with garlic mashed potatoes and vegetable medley. **21**

MEDITERRANEAN PASTA

Wilted spinach, artichoke hearts, black olives,
oven-roasted tomatoes blended in a white wine garlic
reduction; topped with feta cheese.
Served over angel hair pasta with fresh garlic bread. **15**

BROWN SUGAR TARRAGON SALMON

Brown sugar and tarragon-rubbed salmon perfectly grilled.
Served with roasted corn salsa, cheese grits and local vegetables. **17**

HOMEMADE DESSERTS

ALL DESSERTS ARE MADE FRESH DAILY BY CHEF MACK

DAILY CHEESECAKES

Mack's special blend of cream cheese and seasonal ingredients
designed to tease your taste buds. **7**

NOT YOUR MOM'S BREAD PUDDING

Watch it come by the table and try not to order.
Bet one person can't eat this... **7**

KEY LIME PIE

A refreshing homemade blend of GOODNESS. **6**

PEANUT BUTTER PIE

We dare you to eat a full serving by yourself. **6**

BEVERAGES

Pepsi • Diet Pepsi • Dr. Pepper • Diet Dr. Pepper • Sierra Mist • Fresh-brewed Iced Tea • Hot Tea • Coffee • Orange Juice **2**

SIDE ITEMS

Seasonal Vegetable Medley • Steamed Broccoli • 5 Bean Salad • Garlic Mashed Potatoes • Fries
Baked Potato • Homemade Chips • Sweet Potato Fries • Pasta Salad

4

SIDE ITEMS

Onion Rings • MACK'S Mac & Cheese

5