

# BREAKFAST

### BREAKFAST PLATE\*

15

Two Eggs, Home Fries or Grits Choice of Bacon, Ham, or Sausage Links. \*Available in Non-Meat Option

#### \*NEW\* BREAKFAST BOWL

16

Choice of Grits or Breakfast Potatoes Topped with Scrambled Eggs, Chopped Sausage, Onions, Peppers & Mushrooms \*Add Cheese for \$2

### BREAKFAST BURRITO

19

Pulled Pork, Pico De Gallo, Monterey Jack Cheese, Red Potatoes, Scrambled Egg and Choice of Side \*Sub Chicken \*Sub Steak (+ \$6)

### NELLIE'S STACK

Three Buttermilk Pancakes Served with Bacon and Choice of Side

### FRENCH TOAST

15

19

25

14.5

Brioche, Powdered Sugar, Maple Syrup, Served with Cherry-wood Smoked Bacon

### CHICKEN N' WAFFLES

Buttermilk Battered Chicken Breast, Crispy Waffle, Served with Powdered Sugar, Honey Butter, and Maple Syrup

### \*NEW\* COUNTRY FRIED STEAK

Country Battered Cubed Ribeye Over Cajun Fried Red Potatoes & Sautéed Green Beans

### \*NEW\* STEAK & EGGS\*

Market Price

Choice of 16 oz Ribeye, 8 oz Filet, or 10 oz NY Strip USDA Steak Served with Eggs, Red Potatoes & Toast (Wheat/White)

## \*NEW\* MS. TODD'S SIGNATURE WAFFLES

### **Deep Fried Waffle:**

Topped with Brown Sugar, Cinnamon, & Whipped Cream, Choice of Classic Side **14** 

### = Nellie's Favorites

# BRUNCH

### CHEF MARIO'S CHICKEN & GRITS

22

Fried Crispy Grit Cake with Fried Chicken, Cajun Cream Sauce, Pico de Gallo, Parmesan Cheese \*Additional 4oz Sauce: \$1.50

### CHEF MARIO'S SHRIMP & GRITS

29.5

Fried Crispy Grit Cake with Jumbo Grilled Shrimp, Cajun Cream Sauce, Pico de Gallo, Parmesan Cheese \*Additional 4oz Sauce: \$1.50

### LOVEBUG\*

18

All Beef Patty on a Toasted Brioche Bun Topped with Lettuce, Tomato, Pickles, Onion, Choice of Cheese (American, Swiss, Pepper Jack, Provolone) Choice of Classic Side

### NELLIE'S CHICKEN N' DUMPLIN'S

17

Pulled White Meat Chicken in a Rich Broth, Biscuit Dumplings Choice of Classic Side

### GRILLED CHICKEN PLATE <sup>16</sup>

Grilled or Blackened Chicken Breast Served with Marinated Grilled Veggies (Zucchini, Squash, Mushrooms, Tomatoes) Choice of Classic Side

### FRIED CHICKEN

19

Buttermilk Battered Chicken, Mac N' Cheese, Collard Greens (Contains Pork & Hot Sauce)

### CAJUN CHICKEN BOWL (GF) <sup>19</sup>

Blackened Chicken Breast Over Roasted Cajun Potatoes, Topped with Trinity Corn (Corn, Peppers, Onions, Celery & Cajun Seasoning)

### CAJUN SHRIMP BOWL (GF)

29.5

5 Jumbo Grilled Shrimp Over Roasted Cajun Potatoes, Topped with Trinity Corn (Corn, Peppers, Onions, Celery & Cajun Seasoning)

## NASHVILLE HOT CHICKEN 17.5

Fried Chicken Breast with a Spicy Glaze served on a Toasted Brioche Bun with a Pickle Choice of Classic Side



# APPETIZERS



PIMENTO (GF)

12

11

Jalapeños, Secret Seasonings, Cheeses, Served with Fresh Veggies or Toast Points

### FRIED OKRA

Crispy Fried Okra Served with Spicy Remoulade

### COLLARD & ARTICHOKE DIP 14

Creamy Collards, Artichoke, Parmesan, Served with Toast Points

### **BASKET OF BISCUITS**

Five of our homemade Mini Biscuits with Butter and Jelly

### CHICKEN TENDERS

Served with Honey Mustard \*As an Entrée with Fries - \$16

### PIMENTO CHEESE FRIES

French Fries, Topped with Our Melted Pimento Cheese

### **BISCUITS & GRAVY**

Four Mini Biscuits with Sausage Gravy

## SIDES

### **CLASSIC 5.5**

French Fries Sausage Links Bacon Ham Collard Greens (Pork & Hot Sauce) Broccoli (Parmesan Cheese) Breakfast Potatoes Butter Grits Marinated Grilled Veggies

### DELUXE - 6.5

Sweet Potato Fries Sweet Caroline Belmont Garden Salad Mac and Cheese

### ADD ONS - 6.5

Side Waffle Side Pancake (2)

## SALADS

### NELLIE'S COBB SALAD (GF) 18.5

Chopped Romaine Lettuce, Grilled Chicken Breast, Cherry Tomatoes, Diced Bacon, Sliced Avocado, Blue Cheese Crumbles with a Boiled Egg

### BELMONT GARDEN SALAD

Romaine Lettuce, Tomato, Red Onion, Cucumber, Carrots, & Croutons **\*As A Side - 6.5** 

#### DRESSINGS

Ranch Honey Mustard Blue Cheese Balsamic Vinaigrette Apple Cider Vinaigrette Thousand Island Oil & Vinegar Caesar\*

#### ADD A PROTEIN

13

Chicken 7.5 Shrimp 10 Salmon\* 14 Smoked Portabella 7

Oil & Vinegar Caesar\* \*Additional 4oz Sauces/Dressing: 1.00

## DESSERTS

Ask Your Server For Chef's Seasonal Specials!

# BEVERAGES

Coke, Coke Zero, Diet Coke, Sprite, Sundrop, Lemonade, Dr. Pepper, Iced Tea, Coffee - \$3.25 Hot Tea - \$3.25 Per Cup Juices: Cranberry, Apple, Orange, Pineapple, Grapefruit - \$3.25 Per Glass

#### 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR LARGER

\*GF = Gluten Free \*These Items May Be Consumed Raw or Undercooked Consuming Undercooked Meats, Poultry, Fish, Shellfish May Increase Your Risk of Food-Borne Illness, Especially If You Have Certain Medical Conditions



13

7.5

13.75

13.5