



Lunch Starters

Spinach & Artichoke Dip

Spinach & Artichoke Hearts, Creamy Cheese and Parmesan accompanied with Pita Chips

7

Bruschetta

Toasted crostini topped with fresh tomato, garlic, red onion, basil and olive oil topped with shaved parmesan

7

Mediterranean Vegetable Platter

MOSAIC Seasonal Vegetables, House Marinated and Roasted to Perfection served with Roasted Red Pepper Hummus and Pita Chips

8

Soup & Salad

MOSAIC Soups

Award Winning She-Crab

Cup 6 / Bowl 10

Soup Du Jour

Cup 4 / Bowl 6

MOSAIC Salad

Baby Green, Cucumber, Grape Tomato, Carrot, Onion, Balsamic Dijon Vinaigrette

6

Add chicken 2.00/ add shrimp 5.00

Greek Spinach Salad

Bed of fresh baby spinach topped with red onion, sliced red bell pepper, feta crumbles, toasted walnuts topped with Raspberry Vinaigrette

8

Add chicken 2.00/ add shrimp 5.00

Traditional Caesar*

Romaine, Parmesan Crisp, Garlic Crouton, Caesar Dressing

8

Add chicken 2.00/ add shrimp 5.00

Half Salad & Soup

Any Half Salad & a Cup of Soup

11



Lunch Entrees

Signature Shrimp & Grits*

Stone Ground Grits, Shrimp, Andouille Sausage, Smoked Gouda Cream, Sharp Cheddar, Scallions

15

Chicken Caesar Spinach Roller*

Spinach Tortilla stuffed with Grilled Chicken, Romaine, Parmesan, Asiago, and Romano topped in a Caesar dressing

8

Down Home Open-Faced Roast Beef Sandwich

*Two slices of Texas Toast topped with thinly sliced slow roasted Ribeye,
Red bliss mashed potatoes, covered in fresh made beef gravy*

10

Mile High Rueben

Corned Beef and Pastrami Slices Piled High with House Made Sauerkraut, Swiss and 1000 Island on Rye

9

Southwest Pasta*

*Penne, Andouille Sausage, Chicken, Roasted Red Peppers, Broccoli, and Red Onion
Tossed in a Spicy Alfredo and finished with Parmesan*

12

Top Notch Philly

*Slow roasted Ribeye seared and topped with grilled onions, mushrooms, peppers
topped with melted provolone cheese on a 6-inch sub roll*

10

Veggie Bruschetta Flatbread

*Crispy Flatbread with Garlic Rosemary Oil, Roasted Veggies and topped with Tomato, Garlic
Drizzled with a Balsamic Reduction*

9

Signature Sides

Side Salad

Kettle Chips

Fresh Fruit

3



Dinner Beginnings

Shrimp Scampi Skewers

*2 skewers with 3 jumbo shrimp in a butter garlic sauce
served with a garlic dipping sauce*

8

Stuffed Mushrooms

*Mushrooms stuffed with smoked provolone and crusted stuffing
served with pimento cheese queso dipping sauce.*

8

Bacon Wrapped Scallops

*Bacon wrapped scallops cooked in a white wine, butter and tarragon sauce
served over a bed of micro greens and with a creamy pesto dipping sauce*

12

Soup & Salad

She Crab Soup

Our creamy award winning lump crab soup

6/10

Soup Du Jour

4/6

MOSAIC Salad

*Field Greens, topped with Carrots, Grape Tomato, Cucumber, Red Onion,
served with our house blend Balsamic dressing*

Add chicken 2.00/ add shrimp 5.00

8

Traditional Caesar*

Romaine, tossed with Caesar dressing, shaved Parmesan, and Garlic Croutons

Add chicken 2.00/ add shrimp 5.00

10

Greek Spinach Salad

*Bed of fresh baby spinach topped with red onion, sliced red bell pepper, feta crumbles,
toasted walnuts topped with Raspberry Vinaigrette*

Add chicken 2.00/ add shrimp 5.00

10



Dinner Entrees

Shrimp & Grits*

Shrimp, Andouille, Stone Ground Grits, Gouda Pimento Cream

17

Charleston Chicken

Chicken roulade stuffed with onions peppers mushroom, spinach and smoked gouda topper with our signature gouda pimento cheese sauce and served with butter thyme green beans and a medley of fingerling potatoes

15

Honey Bourbon New York Strip*

10 oz New York strip cooked your way in our bourbon honey butter sauce served with thyme and butter asparagus and a medley of fingerling potatoes

24

Crab stuffed Salmon*

6 oz filet stuffed with sherried blue crab and topped with a lemon sherry cream sauce served with thyme and butter asparagus and a medley of fingerling potatoes

26

Southwest Pasta

Penne, Andouille Sausage, Chicken, Roasted Red Peppers, Broccoli, and Red Onion tossed in a Spicy Alfredo and finished with Parmesan

12

Crusted Portobello Mushroom

Greek Marinated Giant Portobello mushroom crusted steak served with asparagus and a medley of fingerling potatoes

15



Sunday Brunch

The Early Bird Spread

2 Fluffy Pancakes; 2 Eggs your Way; Bacon; Sausage and Breakfast Potatoes

11

Cinnamon French Toast

House Made Cinnamon French Toast topped with Vanilla Whipped Cream and warm maple syrup with 2 eggs your way, Bacon or Sausage

10

Egg and Ham Croissant

Country Ham, 2 Fried Eggs your way, Gouda cheese on a Croissant

8

Omelet Your Way

3 Egg Omelet with your choice of: Bacon; Sausage, Ham; Onion; Peppers; Spinach, Tomato, Jalapeno and/or Cheese

10

Fit Mushroom Omelet

Egg White Omelet stuffed with sautéed Mushrooms, Spinach and Garlic placed over a bed of Sliced Tomato. Topped with melted Gouda and a Balsamic Drizzle

9

Biscuits and Gravy

2 House made biscuits smothered in house made old fashioned peppered gravy

10

Signature Shrimp & Grits

Stone Ground Grits, Andouille Sausage & Smoked Gouda Cream, Topped With Cheddar & Scallion

15

Chicken Caesar Spinach Roller*

Spinach Tortilla stuffed with Grilled Chicken, Romaine, Parmesan, Asiago, and Romano topped in a Caesar dressing

8

Chef Salad

Grilled Chicken, Hard Boiled Egg, Bacon, Ham, Cheese, Tomato, Onion and Carrot over a bed of Field Greens with a Honey Mustard Dressing

11

Specialty Sides

Garden Side Salad, 3 Breakfast Potatoes, 3 Toast, 1 Seasonal Fruit, 2
Grits, 2 Bacon, 3 Sausage, 3

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



Kid's Brunch

Under 12 Only Please, \$5, sub Fruit for Chips, +\$1

Baby Brunch

French Toast, pancakes or Cheddar-eggs & Grits

Quesadilla

With Cheddar Cheese & Kettle Chips

Grilled Chicken

With Honey Mustard & Kettle Chips

Grilled Cheese

On Wheat Bread with Cheddar & Kettle Chips

Butter Pasta

Penne with Butter & Parmesan