

STARTERS

DEVEILED EGGS ^{GF}

southern style, bacon, chives 8.5

FRIED MOZZ

flash fried mozzarella topped with basil pesto and marinara sauce 10.5

DISCO FRIES

seasoned fries, cheddar, bacon, chives, butter-milk ranch 9

FRIED ZUCCHINI

panko breaded spears, sriracha ranch 9



CRISPY MAC & CHEESE BALLS

bacon jam, scallions 9.5

FRIED GREEN TOMATOES

whipped dill feta, bacon jam, scallions 10

ITALIAN CAPRESE ^{GF}

vine ripe tomatoes, fresh mozzarella, fresh basil, balsamic reduction 11

SPINACH DIP

parmesan cream sauce, pico de gallo, toasted pita chips 12

SOUTHWEST CHICKEN QUESADILLA

grilled chicken, corn and black bean salsa, cheddar cheese, pico de gallo, shredded lettuce, sour cream, avocado crema 14

SIGNATURE WINGS ^{GF}

eight wings served with celery and choice of bleu cheese or ranch dressing 13.5

bbq • buffalo • hot honey •
lemon pepper • sweet thai chili • teriyaki

SALADS

SALAD ADDITIONS

Chicken Breast +6 | Shrimp +9 | Atlantic Salmon* +9

DRESSINGS

White Balsamic Vinaigrette, Red Wine Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Sesame

CLASSIC HOUSE

spring mix, tomatoes, cucumbers, red onions, cheddar cheese, chopped egg, croutons, white balsamic vinaigrette 10.5

SOUTHWEST

spring mix, black bean and corn salsa, avocado, cheddar cheese, pico de gallo, crispy tortilla strips, ranch dressing 12

COUNTRY GREEK ^{GF}

tomatoes, cucumbers, red onions, bell peppers, feta, kalamata olives, pepperoncini, red wine vinaigrette 12

STRAWBERRY FIELDS ^{GF}

chopped romaine, fresh strawberries, red onions, bleu cheese crumbles, candied pecans, white balsamic vinaigrette 12

ASIAN CHOP CHOP ^{GF}

spring mix, cabbage, carrots, avocado, red and green peppers, red onions, broccolini, almonds, tortilla strips, sesame seeds, sesame dressing 12

CAESAR

chopped romaine, croutons, parmesan cheese, caesar dressing 10

TURKEY COBB ^{GF}

roasted turkey, bacon, chopped egg, bleu cheese crumbles and dressing, tomatoes, avocado 16

WALDORF ^{GF}

spring mix, bacon, bleu cheese crumbles, toasted walnuts, red onions, granny smith apples, white balsamic vinaigrette 12



DAILY DUO

CHOICE OF TWO 12

SANDWICHES

Chicken Salad Sandwich
Grandpa’s Grilled Cheese
Tuna Melt Sandwich
Simple B.L.T.

⋮
⋮
⋮
⋮
⋮
⋮

CUP OF SOUP

Chicken Noodle
French Onion
Soup of the Day

⋮
⋮
⋮
⋮
⋮
⋮

SIDE SALAD

Caesar
Classic House
Country Greek

^{GF} Gluten Free
*May contain raw or undercooked meat. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of 8 or more are subject to 20% gratuity

COUNTRY BREAKFAST

Build your Breakfast 12

★ BREAKFAST SERVED ALL DAY & EVERY DAY ★

Comes with additional coffee Mon-Fri 7-11AM

SERVED WITH 2 EGGS* & YOUR CHOICE FROM BELOW:

PICK A PROTEIN

- APPLEWOOD BACON
- CORNERED BEEF HASH +1
- GRILLED CHICKEN +3
- PORK SAUSAGE
- TURKEY SAUSAGE

PICK A SIDE

- HOME FRIES
- FRESH FRUIT
- SLICED TOMATOES
- GRITS (7-11AM)

PICK A BREAD

- BAGEL +1
- BISCUIT (7-11AM)
- ENGLISH MUFFIN
- PANCAKE (1) +2
- TOAST (White/Wheat/Rye)

LIGHTER FARE

ANCIENT GRAIN BOWL GF

tri-colored quinoa, spinach, avocado, roasted beets, roasted sweet potatoes, feta cheese, white balsamic vinaigrette 10

FRESH FRUIT PARFAIT GF

vanilla yogurt, honey granola, fresh strawberries, blueberry compote 7.5



LOADED AVOCADO TOAST*

wheat toast, avocado spread, choice of egg, arugula, tomatoes, cucumber, white balsamic vinaigrette 12

IRISH OATMEAL (7-11AM)

steel cut oats, strawberries, cinnamon, brown sugar 7

SIMPLE B.L.T.

applewood smoked bacon, lettuce, tomato, chive aioli, white toast 8.5

GRANDPA'S GRILLED CHEESE

american, swiss, cheddar, white toast 7

AVOCADO CHICKEN SALAD SCOOPS

halved avocados, house made chicken salad, diced tomatoes 13

SOUPS

SIDE SALADS

CHICKEN NOODLE

carrots, celery, onion, saltines cup 5.5/bowl 7

FRENCH ONION

croutons, provolone cheese 7.5

SOUP OF THE DAY

chef selected, seasonally inspired cup 5.5/bowl 7

CLASSIC HOUSE

spring mix, tomatoes, croutons, cucumbers, red onions, cheddar cheese, chopped egg, white balsamic vinaigrette 7

CAESAR

chopped romaine, croutons, parmesan cheese, caesar dressing 6

COUNTRY GREEK GF

tomatoes, cucumbers, red onions, bell peppers, feta, kalamata olives, pepperoncini, red wine vinaigrette 7

BREAKFAST SIDES

TOAST.....	2.5	APPLEWOOD BACON....	4	TWO EGGS*.....	3.5
ENGLISH MUFFIN	2.5	PORK SAUSAGE	4	HOME FRIES	5
BAGEL W/ CREAM CHEESE..	3.5	TURKEY SAUSAGE.....	4	FRESH FRUIT.....	4
BISCUIT (7-11AM).....	2.5	CORNERED BEEF HASH....	5	GRITS (7-11AM)	3.5

Gluten Free GF
*May contain raw or undercooked meat. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of 8 or more are subject to 20% gratuity

BREAKFAST Signatures

HOT HONEY CHICKEN & WAFFLE

honey buffalo chicken tenders, belgian waffle 15

BISCUITS & GRAVY(7-11AM)

buttermilk biscuits, home fries, sausage gravy, fried egg, scal-lions 10

THE FULL HOUSE*

three eggs, pork sausage, bacon, two buttermilk pancakes, choice of home fries or fresh fruit cup 15.5

BAGEL B.E.L.T.*

scrambled eggs, applewood smoked bacon, lettuce, tomato, chive aioli, toasted bagel, home fries 13

BREAKFAST BURRITO*

scrambled eggs, bacon, black bean and corn salsa, pico de gallo, avocado crema, flour tortilla, choice of side 12

POWER PITA*

egg whites, turkey sausage, tomato, spinach, pita wrap, choice of side 13

Benedicts

Available daily 7-11AM
Served with choice of grits, home fries or fresh fruit

TRADITIONAL*

english muffin, poached eggs, canadian bacon, lemon paprika hollandaise 12.5

CALIFORNIA BENEDICT*

english muffin, poached eggs, sliced tomato, avocado, lemon paprika hollandaise 13.5

OMELETS

served with choice of grits (7-11AM), home fries, or fresh fruit and choice of toast

ITALIAN* GF

turkey sausage, tomato, basil, mozzarella, parmesan, marinara 13.5

SPANISH* GF

blackened chicken, cheddar, black bean and corn salsa, pico de gallo, avocado crema 13.5

GREEK* GF

vine-ripe tomatoes, kalamata olives, red onions, spinach, feta cheese 12.5

FARMER "TOM"* GF

broccoli, mushrooms, tomatoes, spinach, peppers, onions 12

POPEYE* GF

spinach, mushrooms, red onions, goat cheese 12.5

WESTERN* GF

maple cured ham, green and red peppers, red onions, american cheese 12



GRIDDLE

BELGIAN STYLE WAFFLE

original 8

- add strawberries & whipped cream +1.5
- add blueberry compote +1.5

BUTTERMILK PANCAKES

with powdered sugar

short stack (2) 7

original (3) 9

- add strawberries & whipped cream +1.5
- add blueberry compote +1.5
- add chocolate chips +1

BRIOCHE FRENCH TOAST

with powdered sugar

original (2) 8

- add strawberries & whipped cream +1.5
- add blueberry compote +1.5

CINNAMON ROLL PANCAKES

two cinnamon sugar infused pancakes, cinnamon and vanilla icing 9

BLUEBERRY PANCAKES

two buttermilk pancakes, blueberry compote, honey granola, powdered sugar 9

- add granola +.5



Gluten Free GF

*May contain raw or undercooked meat. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Parties of 8 or more are subject to 20% gratuity

BURGERS

served with french fries

TEXAS GRANDE*

8oz burger, pulled bbq brisket, cheddar cheese, bacon, jalapeños, brioche 15



BLACK & BLEU*

blackened 8oz burger, bleu cheese crumbles, crispy onions, brioche 13.5

BAJA AVOCADO*

8oz burger, pepper jack cheese, fresh avocado, pico de gallo, arugula, avocado crema, brioche 14

BIG VIEW BURGER*

8oz burger, lettuce, tomato, red onion, brioche 12

- add cheese +1

- add bacon +1

add mushrooms +.5

KITCHEN SINK*

8oz burger, fried egg, bacon, cheddar cheese, lettuce, tomato, brioche 16



704 SMASH*

two 4oz griddled patties, swiss cheese, lettuce, tomato, pickle, chive aioli, brioche 14

PATTY MELT*

two 4oz griddled patties, swiss cheese, sautéed onions, fried onions, russian dressing, rye toast 14

GARDEN

veggie burger, provolone, roasted red peppers, avocado, arugula, tomato, chive aioli, brioche 15

SANDWICHES

served with french fries

MILE HIGH REUBEN

swiss cheese, sauerkraut, russian dressing, rye toast 14

- corned beef

- turkey

BUFFALO CHICKEN

fried chicken, buffalo sauce, bleu cheese crumbles, lettuce, tomato, brioche 13.5

CHICKEN PARM

fried chicken, marinara, mozzarella cheese, basil pesto, ciabatta 13.5

AVOCADO CHICKEN ^{GF}

grilled chicken, swiss cheese, bacon, avocado, lettuce, tomato, chive aioli, ciabatta 14

PHILLY CHEESE STEAK

red and green peppers, onions, shredded beef, melted cheddar and pepper jack cheese on hoagie bun 16

CRISPY CAROLINA FLOUNDER

fried flounder filet, lettuce, tomato, tartar sauce, brioche 13.5

CAPRESE SANDWICH

grilled chicken, mozzarella, tomato, balsamic reduction, fresh basil 14

TURKEY CLUB

roasted turkey, swiss and cheddar cheese, applewood smoked bacon, lettuce, tomato, chive aioli, wheat toast 13



DINNER SIDES

5 EA.

FRENCH FRIES
SWEET POTATO FRIES
ONION RINGS
GRILLED ASPARAGUS

FRENCH GREEN BEANS
CRISPY BRUSSELS
SAUTÉED BROCCOLINI
COLESAW

WHIPPED POTATOES
MACARONI & CHEESE
FRESH FRUIT CUP
DINNER ROLLS

Gluten Free ^{GF}

*May contain raw or undercooked meat. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 8 or more are subject to 20% gratuity

WRAPS

served with french fries

GREEK GYRO

spiced lamb, lettuce, tomatoes, red onions, tzatziki sauce, grilled pita 14

ASIAN CHICKEN

teriyaki fried chicken, spring mix, cabbage, carrots, avocado, sweet thai chili sauce, flour tortilla 14

SOUTHWEST CHICKEN

blackened chicken, avocado, lettuce, tomato, pico de gallo, avocado crema, flour tortilla 14

CHICKEN CAESAR

grilled chicken, crispy romaine, shredded parmesan, caesar dressing, grilled pita 13

ENTREES

★ ADD ANY SIDE SALAD OR CUP OF SOUP FOR \$3 ★

Seafood & Steak

8OZ STEAK ^{GF}

served on hot stone with sauté broccolini and steak sauce 22



LEMON PEPPER SALMON* ^{GF}

lemon pepper seasoned salmon filet, rosemary roasted sweet potatoes, crispy brussels 23



JUMBO FRIED SHRIMP

panko breaded, french fries, tartar and cocktail sauce 17

CRISPY CAROLINA FLOUNDER

deep fried filet, french fries, crispy brussels, tartar sauce 18



SIDE SALAD

CLASSIC HOUSE

spring mix, tomatoes, croutons, cucumbers, red onions, cheddar cheese, chopped egg, white balsamic vinaigrette

CAESAR

chopped romaine, croutons, parmesan cheese, caesar dressing

COUNTRY GREEK ^{GF}

tomatoes, cucumbers, red onions, bell peppers, feta, kalamata olives, pepperoncini, red wine vinaigrette

SOUP

CHICKEN NOODLE

carrots, celery, saltines

FRENCH ONION

croutons, provolone cheese

SOUP OF THE DAY

chef selected, seasonally inspired

ENTREES



ADD ANY SIDE SALAD OR CUP OF SOUP FOR \$3



Classics

BIG BEEF BRISKET ^{GF}

slow braised, whipped potatoes, broccolini, beef gravy 18.95

LAMB GYRO PLATE

greek spiced sliced lamb, french fries, tzatziki sauce, country greek salad, warm pita 16



CHICKEN PARMESAN

breaded chicken, provolone cheese, basil pesto, spaghetti, marinara sauce 19

MUSHROOM MEATLOAF ^{GF}

whipped potatoes, french green beans, mushroom gravy 16.95

BIG VIEW RIBS ^{GF}

full or half rack barbeque ribs served with fries and colesaw half 17/full 26



THANKSGIVING TURKEY

sausage and sage stuffing, whipped potatoes, french green beans, cranberry sauce, turkey gravy 18

ALFREDO PASTA

served with broccolini and alfredo sauce chicken 18.95/shrimp 21.95

CHICKEN POT PIE

chicken, carrots, celery, green peas, flaky pastry crust 14

STROGANOFF

slow braised beef brisket, mushrooms, green peas, sour cream, dill, egg noodles 19

CHICKEN MARSALA

whipped potatoes, sautéed broccolini, sautéed mushrooms, marsala wine sauce 18

CHICKEN TENDER BASKET

panko breaded, french fries, honey mustard, barbeque sauce 16

GREEK MEZE PLATTER

chicken kabobs, red pepper feta spread, tzatziki sauce, warm pita bread, country greek salad 17

JAMBALAYA ^{GF}

jasmine rice, grilled chicken, andouille sausage, sautéed shrimp, red and green peppers, onions, spicy creole sauce 19



ENTREES

All Under 600 Calories

served with quinoa and grilled asparagus

GRILLED SALMON ^{GF}

585 cal 19.95

GRILLED BLACKENED ^{GF}

CHICKEN

575 cal 15.95

CERTIFIED ANGUS ^{GF}

535 cal 20.95

Gluten Free ^{GF}

*May contain raw or undercooked meat. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 8 or more are subject to 20% gratuity

COCKTAILS

Classics

BIG VIEW MARGARITA

EL Jimador tequila, house made sour mix, triple sec, lime 12
add peach puree • strawberry puree • mango puree +1

APEROL SPRITZ

aperol, la marca prosecco, soda water, fresh orange slice 10

COSMOPOLITAN

smirnoff citrus vodka, cointreau, cranberry juice, lime wedge 13

OLD FASHIONED

bulleit rye whiskey, simple syrup, orange bitters, filthy cherry 13

PALOMA

el jimador tequila, grapefruit juice, lime juice, soda water, salt rim, lime wedge 12

WHITE RUSSIAN

tito's vodka, kahlua coffee liqueur, cream, espresso bean 12

Boozy Brunch

BELLINI

la marca prosecco and choice of peach puree • strawberry puree • mango puree 9

BLOODY MARY

tito's vodka, zing zang, salt rim, celery, olive and lime flag 12

ESPRESSO MARTINI

smirnoff vanilla vodka, kahlua coffee liqueur, bailey's irish cream, espresso, coffee bean 14

MIMOSA

la marca prosecco and choice of orange juice • cranberry juice • pineapple juice 7/10

MORNING MULE

Tito's vodka, la marca prosecco, ginger beer, orange juice, orange & lime skewer 12

RASPBERRY LEMON DROP MARTINI

smirnoff citrus vodka, razzmataz, house made sour mix and sugar rim 13

Coffee Shots

10z shots

JAMESON 5
BAILEYS 4

KAHLUA 4
RUMCHATA 4

WINE

White & Sparkling

BARONE FINI PINOT GRIGIO

Valdadige 9/34

LA MARCA PROSECCO

Veneto 10/38

NIK WEISS RIESLING

Germany 9/34

VEUVE DU VERNAY BRUT

France 9/34

WHITEHAVEN SAUVIGNON BLANC

Marlborough 11/42

WILLIAM HILL CHARDONNAY

California 10/38

Red & Rosé

GASCON MALBEC

Mendoza 11/42

HANGTIME PINOT NOIR

California 9/34

J. LOHR CABERNET

Paso Robles 11/42

JOSH CELLARS CABERNET

California 9/34

LA JOLIE FLEUR ROSÉ

Provence 10/38

MEIOMI PINOT NOIR

Tri-county California 12/46

BEER

Draft

MOUNTAIN CANDY 5
American IPA 7.5%

LEGION "JUICY JAY" 6
Hazy IPA 6.3%

MICHELOB ULTRA 6
Gold Pale Ale 4.2%

OMB COPPER 5
Altbier 4.9%

BLUE MOON 5
Belgian Style Wheat 5.8%

BOLD ROCK 5
Carolina Apple Cider 4.7%

CORONA EXTRA 5
Mexican Pale Lager 4.6%

BUDLIGHT 5
Light American Lager 4.2%

Bottles

YUENGLING 5
American Lager 4.5%

MILLER LITE 4
Pilsner 4.2%

HEINEKEN 6
Import Lager 5%

STELLA ARTOIS 5
Belgian Pilsner 4.8%

Big View BAKERY

Treats

BAKLAVA

filo dough , chopped nuts, sweet syrup 5

BIG VIEW BROWNIE

warm fudge brownie, caramel, flaky sea salt, powdered sugar 8

BREAD PUDDING

warm brioche, vanilla custard, vanilla ice cream, powdered sugar, caramel drizzle 9

BROWNIE SUNDAE

warm fudge brownie, caramel and chocolate drizzle, vanilla ice cream, whipped cream 12

CRÈME BRÛLÉE

vanilla custard, caramelized sugar, whipped cream, strawberry garnish 9

ECLAIRS

pastry shell, vanilla cream, hard chocolate coating, powdered sugar, chocolate drizzle, whipped cream 5

FRESHLY BAKED COOKIES

sprinkle • chocolate chip 1/each

GIANT CINNAMON ROLL

soft, sweet dough, cinnamon sugar, creamy vanilla icing 6

SEASONAL MINI PIES

chef selected, seasonally inspired 5

TWO SCOOPS

chocolate • vanilla • strawberry • oreo 4

Cakes

BY THE SLICE 10

BIG VIEW CHOCOLATE

chocolate cake, chocolate icing, chocolate syrup, whipped cream

CARROT

spiced carrot cake, cream cheese frosting, caramel drizzle, whipped cream

COCONUT CREAM

vanilla cake, coconut cream, toasted coconut flakes, cherries

RED VELVET

red chocolate cake, cream cheese frosting, shaved chocolate

TIRAMISU

espresso dipped savoidari cookies, sweet mascarpone, cocoa powder

Milkshakes

EACH 5

CHOCOLATE

chocolate syrup, whipped cream, cherry

OREO

chocolate syrup, whipped cream, cherry

STRAWBERRY

strawberry syrup, whipped cream, cherry

VANILLA

whipped cream, cherry

Cheesecake

BY THE SLICE 11

PEANUT BUTTER BROWNIE

chocolate and caramel drizzle, whipped cream

STRAWBERRY

strawberry syrup, whipped cream, fresh strawberries

SEASONAL

ask about today's selection!



CAKES FOR EVERY OCCASION!

Our full-service bakery can personalize any cake or cheesecake! Perfect for birthdays, anniversaries or graduations! Ask your server for details!