



REMEDIES

* THE ESSENTIAL EGG BREAKFAST \$ 11

Two Eggs Your Style, Biscuit or Toast

Your Choice of Hashbrown Casserole • House Truffle Parmesan Potatoes • Fruit and Honey Yogurt • Grits • Grapefruit Brulee

* THE CURE ALL \$ 14

Two Eggs Your Style, Biscuit or Toast

Your Choice of Fried Chicken • Bacon • Pork or Chicken Sausage • City Ham • Country Ham • Fried Pork Loin • Country Fried Steak
Your Choice of Hashbrown Casserole • House Truffle Parmesan Potatoes • Fruit and Honey Yogurt • Grits • Grapefruit Brulee

* THE PHARMHOUSE BREAKFAST \$ 15

Our Signature Belgian Waffle and Two Eggs Your Style

Your Choice of Fried Chicken • Bacon • Pork or Chicken Sausage • City Ham • Country Ham • Fried Pork Loin • Country Fried Steak

BUILD- A -BISCUIT

Start With Our Signature Buttermilk Biscuit \$ 4.00

ADDITIONS & SUPPLEMENTS

* EGG	\$ 1.50
CHEESE	\$.50
American • White Sharp Cheddar • Smoked Gouda	
VINE RIPENED TOMATO	\$ 2.00
SAUSAGE GRAVY	\$ 3.00
THICK SLICED BACON	\$ 4.00
HOUSE SAUSAGE PATTY	\$ 3.75
CHICKEN SAUSAGE PATTY	\$ 3.75
CITY HAM	\$ 4.00
COUNTRY HAM	\$ 5.00
FRIED PORK LOIN	\$ 5.00
FRIED CHICKEN TENDERLOIN	\$ 6.00
COUNTRY FRIED STEAK	\$ 6.00

TRY OUR

SPECIALTY WHIPPED COFFEE \$ 7.00

Ask About Our Daily Specials And Desserts

SIDES

SLICE TEXAS TOAST	\$ 2.50
HASHBROWN CASSEROLE	\$ 5.00
TRUFFLE PARM POTATOES	\$ 5.00
FRESH MIXED FRUIT	\$ 5.00
With Honey Yogurt	
LOCALLY MILLED GRITS	\$ 3.50
Add Cheese	\$.50
American • White Sharp Cheddar • Smoked Gouda	
GRAPEFRUIT BRULÉE	\$ 5.00
BELGIAN OR CHURRO WAFFLE	\$ 8.00
FRIED GREEN TOMATOES	\$ 5.00
With our House Remoulade	

DRINKS

FOUNTAIN SODA	\$ 3.75
SWEET OR UNSWEET TEA	\$ 3.75
12 OZ NATALIES ORANGE JUICE	\$ 4.75
APPLE JUICE	\$ 4.00
MILK REGULAR OR CHOCOLATE	\$ 4.00
SPECIALTY HOT TEA	\$ 4.00
COMMUNITY COFFEE	\$ 4.00

* ITEMS MARKED WITH AN ASTERISK* MAY BE SERVED RAW OR UNDERCOOKED;
CONSUMING RAW OR UNDER COOKED MEATS, POULTRY,SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



❧ SPECIALTIES ❧

CHICKEN & CHURROS WAFFLE \$ 15

Cinnamon Sugar Churros Waffle with Lightly Fried Chicken Tenders Garnished with Guava Butter and Cane Syrup

SOUTHERN MONTE CRISTO \$ 12

House Pimento Cheese and Ham with Red Pepper Jelly Between Grilled Egg Battered Texas Toast
Served with Truffle Parm Potatoes

CAJUN SHRIMP & GRITS \$ 16

Cajun Ham Red Eye Gravy Over Smoked Gouda Locally Milled Grits and Lightly Blackened Wild Caught Shrimp

STEAK & EGGS \$ Market

Seasoned Black Angus Steak with Two Eggs and Our Truffle Parm Potatoes and Grilled Texas Toast

RED ROOSTER \$ 11

Lightly Fried Chicken Tenderloin Tossed In Our Signature Habanero Sauce with White Cheddar Cheese on Our Signature Buttermilk Biscuit

*** SOUTHERN SMOTHERED BISCUIT \$ 13**

Your Choice of Fried Chicken • Bacon • Pork or Chicken Sausage • City Ham • Country Ham • Fried Pork Loin • Country Fried Steak
With Vine Ripened Tomato a Poached Egg and Topped with Our House Sausage Gravy

*** PORK BELLY BENEDICT \$ 15**

Al Pastor Roasted Pork Belly with Poblano Corn Cake Topped with Poached Eggs
Avocado Hollandaise and Truffle Parm Potatoes

FRESH FRUIT & CHICKEN SALAD \$ 14

Our Signature Grape and Chicken Salad with Our Mixed Fresh Fruit and Honey Yogurt
Zucchini Bread with a Whipped Sweet Cream Cheese

APOTHECARY TOMATO SALAD \$ 12

Lightly Fried Green Tomatoes with Mixed Greens Tossed with Goat Cheese, Sugared Pecans, Bacon,
Grapefruit and Our Signature Honey Vinaigrette

Add Fried, Grilled, Blackened Chicken \$ 6 Add Fried, Grilled, Blackened Shrimp \$ 6

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