

CYPRUS GRILLE

Starters

BLT Stack	12
Fried Green Tomato•House Made Pimento Cheese Crispy Pork Belly•Greens•Bacon Marmalade	
Tempura Crab Grenades	14
Asian Slaw•Wasabi Aioli•Ponzu	
Signature Crab Cake Duet	14
Corn Salsa•Sweet Chili Aioli	
Shrimp & Grits	13
Surry Sausage•Cajun Cream Boursin Cheese Grits	
Crispy Oysters	11
House Sauce•Surryano Ham•Corn Salsa	
Lobster Mac & Cheese	9
Smoked Provolone•Romano•White Cheddar	
Cyprus Wings	13
Bourbon Barbeque•Buffalo•Hot Honey Teriyaki Ginger•Cyprus Zing•Chipotle Honey	

Soup & Salad

She Crab Soup	7
Flatbread Crackers	
Soup of the Day	5
Flatbread Crackers	
Country Salad	8
House Greens•Fresh Corn•Smoked Bacon Organic Egg•Avocado•Heirloom Tomato Blue Cheese–Avocado Dressing	
Caesar Salad	6
Hearts of Romaine•Cornbread Croutons Grape Tomatoes•Parmesan Tuile•Caesar Dressing	
Cyprus Salad	7
House Greens•Tomato•Cucumber Boursin Cheese Hushpuppies•Cornbread Croutons	
Salad Additions	5
Oysters•Chicken•Shrimp•Salmon*	

Sandwiches

Served with Choice of: French Fries, Sweet Potato Wedges, Cavatappi Pasta Salad or Soup of the Day

Nana's Buttermilk Fried Chicken	10
Pepper Milk Thyme Gravy•Lettuce•Tomato	
Fowlkes Burger*	11
Surryano Ham•Fried Egg•American Cheese Lettuce•Tomato•House Sauce	
Signature Crab Cake	14
Sweet Chili Aioli•Lettuce•Tomato	
Turkey Club	11
Smoked Turkey•Surryano Ham•Provolone Lettuce•Tomato•House Sauce	

Tacos

Served with Choice of: French Fries, Sweet Potato Wedges, Cavatappi Pasta Salad or Soup of the Day

Yellowfin Tuna* or Shrimp	13
Yellow Tomato Pico de Gallo•Avocado Sweet Chili Aioli•Red Cabbage	
Nana's Garden	9
Grilled Asparagus•Spaghetti Squash Avocado•Cotija Cheese•Red Cabbage Roasted Tomato & Corn Salsa•House Sauce	

Flatbreads

BBQ Chicken	12
Smoked Chicken•Signature BBQ Sauce Smoked Bacon•Red Onion•Cilantro•Balsamic	
Tuscan	12
Basil Pesto•Mushroom•Spinach•Bell Pepper Onion•Oven Roasted Tomato•Balsamic	

Cyprus Lunch Buffet

Available Monday-Friday

Enjoy our Chef's Daily Creation of Traditional Salads with Dressings and Condiments,
Soup of the Day, Selection of Hot Entrees & Desserts

11

**Items May Be Cooked to Your Specification*

**Consumption of Raw or Undercooked Food Can Increase the Chance of a Foodborne Illness*

Executive Chef Kyle Fowlkes

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Entrees

 <i>Chef's Recommended Wine Pairing</i>	
Nanas Buttermilk Fried Chicken	23
Pepper Milk Thyme Gravy Yukon Gold Whipped Potatoes•French Beans  <i>Ecco-Domani Moscato</i>	
Hot Honey Glazed Salmon*	24
Shitake & Smoked Bacon Risotto Caramelized Figs & Carrot Trio•Greens  <i>Mirrassou Chardonnay</i>	
Seared Scallops	27
Bacon Marmalade•Boursin Cheese Grits Edamame Succotash  <i>Clos Du Gaimont Vouvray</i>	
Five Spice Seared Tuna*	26
Citrus Ponzu•Shitake & Smoked Bacon Risotto Caramelized Figs & Carrot Trio  <i>Dr. Loosen Riesling</i>	
Duroc Pork Chop	24
Bacon Marmalade•Boursin Cheese Grits Edamame Succotash•Barbwire Onions  <i>Heron Pinot Noir</i>	
Gorgonzola Stuffed Filet Mignon*	34
Berry Demi Glace•Spaghetti Squash Yukon Gold Whipped Potatoes  <i>Alexander Valley Merlot</i>	
Hickory Grilled Rib Eye*	30
Rosemary Jus•Yukon Gold Whipped Potatoes Sherry Mushrooms•French Beans  <i>Hess Allomi Cabernet Sauvignon</i>	
Yukon Gold Gnocchi	22
Wild Mushroom•Sweet Potato•Apple•Romano  <i>Mirrassou Pinot Noir</i>	

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Desserts

Stuffed Pumpkin Doughnuts Salted Caramel•Egg Nog Pastry Cream	7
Chocolate Indulgence Award Winning	9
Vanilla Bean Crème Brûlée French Macaron•Fresh Berries	7
S'mores Ice Cream Sandwich Toasted Marshmallow Ice Cream Double Chocolate Hazelnut Cookies	6
Cinnamon Toast Crunch Bread Pudding House–Spun Ice Cream•Salted Caramel	8
Specialty Drinks	
Peppermint Patty Martini Absolut•Peppermint Schnapps•Kahlua Crème de Cacao•Cream	10
Manzarita Tequila•Apple Juice•Cinnamon	10
So–Co Sour Southern Comfort•Orange Juice•Sour	10
Chocolate Martini Absolut Vanilla•Godiva Chocolate•Thin Mint	10
Red Sangria Brandy•Red Wine•Cranberry•Apple	9
Brandy Alexander Brandy•Dark De Cocoa•Nutmeg	9
Pineapple Upside Down Cake Martini Disaronno Amaretto•Absolut Vanilla Pineapple Juice•Grenadine	12
Irish Coffee Bailey's Irish Cream	9
House Made Spiced Eggnog Jim Beam•Southern Comfort•Cinnamon	9
Maker's Mark Old Fashioned Maker's Mark•Bitters•Citrus Twist	10

Wine List

	<i>Glass</i>	<i>Bottle</i>
Sparkling		
La Marca Prosecco (split)	7.5	-
Gloria Ferre Royal Cuvee Brut	-	41
La Marca Prosecco	-	30
Tattinger Brut (Magnum)	-	100
Veuve Clicquot Brut Champagne	-	75
Rose & Riesling		
Beringer White Zinfandel	7.5	26
Dr. Loosen Riesling	-	24
Mirrassou Riesling	7.5	23
Whites		
Big Fire Pinot Gris	-	26
Canyon Road Chardonnay	7.5	23
Canyon Road Sauvignon Blanc	7.5	23
Clois Du Gaimont Vouvray	8	32
Ecco–Domani Moscato	7.5	26
Ecco–Domani Pinot Grigio	7.5	26
Honig Sauvignon Blanc	8	28
Mirrassou Chardonnay	-	23
Starborough Marlborough Sauvignon Blanc	-	30
William Hill Chardonnay	-	30
Reds		
Alamos Malbec	8	30
Alexander Valley Merlot	-	34
Apothic Red Winemaker's Blend	-	28
Canyon Road Cabernet	7.5	23
Canyon Road Merlot	7.5	23
Canyon Road Pinot Noir	7.5	23
Heron Pinot Noir	-	26
Hess Allomi Cabernet	9	45
Louis Martini Cabernet	-	35
Mirrassou Cabernet	-	23
Mirrassou Pinot Noir	-	23
Red Rock Merlot	-	35
Whitehall Lane Cabernet	-	70
William Hill Cabernet	-	30

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