

DRINKS

Coffee

	House	12 oz.	16 oz.	20 oz.
HOUSE BREW	3.25	3.50	3.75	4.00
CAFE AU LAIT		4.00	4.50	5.00
AMERICANO		3.50	3.75	4.00
POUR OVER			5.25	
COLD BREW			4.50	5.00
ESPRESSO	3.25			
MACCHIATO	3.50			
CON PANNA	3.50			
CORTADO	4.00			
CAPPUCCINO	4.00			
LATTE		4.25	4.50	4.75
MOCHA		4.75	5.25	5.75

❄️ ALSO CAN BE ICED

MILK OPTIONS ADD \$1

SOY, OAT, ALMOND, COCONUT, H&H

SYRUP OPTIONS ADD \$0.50

VANILLA, CARAMEL, SALTED CARAMEL, HAZELNUT, TIRAMISU, BLUEBERRY, RASPBERRY, BUTTERSCOTCH, ENGLISH TOFFEE, AMARETTO, PEPPERMINT, LAVENDER, PISTACHIO, HONEY

Hot Tea

	12 oz.	16 oz.	20 oz.
CHAMOMILE	3.00	3.50	4.00
MOROCCAN MINT			
TURMERIC GINGER			
APPLE CIDER ROOIBOS			
EARL GREY			
DARJEELING			
JASMINE GREEN			

❄️ ALSO CAN BE ICED

Hot Drinks

	12 oz.	16 oz.	20 oz.
HOT CHOCOLATE	4.50	4.75	5.00
MASALA CHAI	5.00	5.50	6.00
MATCHA	4.50	5.00	5.50

Iced Tea

	16 oz.	20 oz.
ARGENTINEAN BLACK	4.00	4.50
SAVANNAH SUNRISE		
RASPBERRY HIBISCUS		
SPORTEA		

House Specials

FLAMING MOCHA

A fiery twist on our mocha, sparked by a hint of cayenne pepper.
4.75 (12oz.) 5.25 (16 oz.) 5.75 (20 oz.)

FLU SHOT

A soothing Honey Latte with a touch of cayenne pepper.
4.75 (12oz.) 5.25 (16 oz.) 5.75 (20 oz.)

COOL SOPHIA

Stay cool with an iced Vanilla Latte infused with fresh mint.
5.50 (16 oz.)

DOCTOR 24

A cold and fizzy blend of Dr. Pepper and velvety vanilla espresso.
5.50 (20 oz.)

ASK ABOUT OUR Season Specials



BROWSE OUR FRESH

Pastry Bar

Breakfast

FOOD

Served until 3pm

Lunch

BREAKFAST SANDWICH \$ 9

Wake up to a delicious combination of crispy bacon, fluffy eggs, and cheddar cheese served on your choice of a buttery croissant, fresh bagel, or toasted English muffin.

THE POUNDER \$ 10

A breakfast burrito packed with scrambled eggs, cheddar cheese, and your choice of sizzling meat—bacon, sausage, or flavorful chorizo. **\$1 add Avocado** **\$1 add Extra Meat**

AVOCADO TOAST \$ 12

A perfect harmony of two poached eggs and our house-made avocado paste served on freshly baked multi-grain or sourdough toast, a delightful masterpiece. **\$3 add a Salad**

ELLARD BREAKFAST \$ 14

A hearty morning feast featuring two eggs, sizzling bacon, rosemary potatoes, and a multigrain or sourdough toast.

KETO BREAKFAST \$ 13

A low-carb delight of scrambled eggs, melted cheddar cheese, sliced tomato, creamy avocado, and crispy bacon.

LOX & CREAM CHEESE \$ 15

Dive into a classic delight with smoked salmon on a toasted everything, plain, Asiago, or blueberry bagel, generously spread with cream cheese, and garnished with red onion and capers.

THE VEGGIE POUNDER \$ 10

A satisfying breakfast burrito filled with fluffy scrambled eggs, cheddar cheese, fresh spinach, ripe tomato, and a drizzle of savory pesto.

YOGURT FRUIT BOWL \$ 7

Get a healthy start to your day with our yogurt fruit bowl. A selection of seasonal fruit on top of fresh natural yogurt and sprinkled with crunchy granola.

TOAST & JAM \$ 5

Your choice of multigrain or sourdough toast, elegantly served with a delightful selection of jams to sweeten your morning.

BAGEL & CREAM CHEESE \$ 5

Choose your favorite from our selection of everything, plain, Asiago, or blueberry bagels, perfectly paired with a velvety spread of cream cheese

CHICKEN PESTO PANINI \$ 14

A taste sensation on freshly baked sourdough, starring tender Chicken Breast, creamy Mozzarella, Tomato, baby Spinach, and Pesto, served alongside Kettle Chips.

VEGGIE PANINI \$ 13

A mouthwatering masterpiece crafted on freshly baked sourdough, featuring spinach, Mozzarella, basil, tomato, and a drizzle of Balsamic Fig Glaze, served alongside crispy Kettle Chips.

HOLCOMB BLT \$ 13

A classic favorite on freshly baked sourdough, featuring crispy Bacon, juicy Tomato, crisp Iceberg Lettuce, and a dollop of Mayo, served with a side of crunchy Kettle Chips.

TUNA MELT \$ 12

Your choice of sourdough or multigrain bread, loaded with savory Tuna, creamy Mayo, melted Colby Jack cheese, and fresh Spinach, served alongside crispy Kettle Chips

CHICKEN SALAD CROISSANT \$ 10

A delightful pairing of a freshly baked butter croissant from our baker, generously filled with homemade chicken salad, lettuce & tomatoes accompanied by a side of potato chips.



SUMMER SALAD \$ 13

A vibrant mix of spring greens, carrots, cherry tomatoes, cucumber, tangy feta, and juicy cranberries, delivering a burst of flavor in every bite. Perfect for a light and satisfying summer meal. **\$4 add chicken**

QUICHE OF THE DAY \$ 9

Our baker's daily creation—fresh, flavorful, and sure to delight your taste buds with each rotation. **\$3.50 add a Salad**

FOOD

Served from 5pm - 9pm

CHICKEN OR BEEF TACOS \$13

Your choice of hard or soft shell, filled with seasoned ground beef or ground chicken, topped with fresh Pico de Gallo, sharp cheddar cheese, and crisp shredded lettuce.

HOLCOMB BLT \$13

A classic favorite on freshly baked sourdough, featuring crispy Bacon, juicy Tomato, crisp Iceberg Lettuce, and a dollop of Mayo, served with a side of crunchy Kettle Chips.

TUNA MELT SUB \$12

A mouthwatering combination of savory tuna and melted cheddar cheese, baked to perfection in a hearty sub roll.

SPINACH ARTICHOKE DIP \$9

Our homemade artichoke dip, rich with spinach and artichoke goodness, served with crispy corn chips for a perfect pairing of flavors and textures.

GUACAMOLE & CHIPS \$9

Creamy homemade guacamole paired with crispy corn chips for a perfect blend of creamy and crunchy.

QUICHE OF THE DAY \$13

Savor our daily creation, a freshly baked quiche, prepared by our talented baker, served alongside a side salad for a delightful and satisfying meal.

HAM & CHEESE CROISSANT \$7

A freshly baked delight from our baker, featuring savory ham and melted cheese, a classic choice for a satisfying treat.

BRUSCHETTA \$12

A delectable Tomato Bruschetta served on a crispy French Baguette, adorned with Parmesan cheese and a drizzle of savory Balsamic Reduction.



CHARCUTERIE BOARD \$25

A delightful selection of Brie, Goat Cheese, Irish Cheddar, Red Gloucester with Chive, with mixed crackers, sweet grapes, and savory olives, a perfect platter for indulging in artisanal flavors.

CHICKEN SALAD CROISSANT \$10

A delightful pairing of a freshly baked butter croissant from our baker, generously filled with homemade chicken salad, lettuce & tomatoes, accompanied by a side of potato chips.

GROUND & POUND
COFFEE

SPECIALTY COCKTAILS

Vodka

PINK RANGER \$14

A vibrant blend of Raspberry Vodka, Triple Sec, and zesty Pomegranate juice.

THE WALKING DEAD \$15

An Espresso Martini, featuring Vanilla Vodka, Kahlúa, and our espresso blend.

DEADPOOL \$12

Vodka, fiery Ginger Beer, and a slash of Strawberry mix.

OCEANS 11 \$12

Coconut Vodka, Blue Curaçao, refreshing Pineapple Juice, and a splash of Sprite.

GLADIATOR \$10

A bold blend of Savannah Sunrise Iced Tea, a splash of lemon juice, and a kick of vodka.

GREEN GOBLIN \$12

A blend of Grapefruit Rose Vodka and Triple Sec, with sour notes and a Sprite.

SLAYER \$12

Black Pepper Vodka, Bloody Mary Mix, a kick of hot sauce, and a squeeze of lime juice.

MILLION DOLLAR BABY \$15

Vodka, Rum, Tequila, Gin, Triple Sec, Peach Schnapps, Sour Mix, Grenadine, & a bit of pineapple juice.

Non-Alcoholic

Explore our Non-Alcoholic Cocktails
Italian Soda, Shirley Temple, Lemonade

\$4

Whiskey & Tequila

CHA CHA CHAI \$14

A mix of Whiskey, Kahlúa, creamy milk, fragrant Chai tea, and cinnamon spice.

DRUNKEN MASTER \$15

Tequila, Blue Curaçao, Lemon & Lime, with a blue sugar-rimmed glass.

GODFATHER \$15

Blending Hennessy Cognac, Amaretto, and a splash of lemon juice.

SPIDERMAN \$13

Rye Whiskey, Southern Comfort, grenadine, and a dash of Angostura bitters.

FLASH \$10

Irish Whiskey, zesty Sour Mix, and the sparkling kick of Ginger Ale.

IRISH COFFEE \$12

OLD FASHION \$14

MARTINIS \$12

Explore our special Martinis
CHOCOLATE, LAVENDER, ROSE or DIRTY

MIMOSA \$14

LEMONDROP \$12

Explore our selection of beers and fine wines.

WINE Glass \$10 / Bottle \$35

SPECIALTY BEER \$7

DOMESTIC BEER \$6

GROUND & POUND
COFFEE