

BRUNCH

APPETIZERS

Garlic Bread Basket Add Pesto	\$5 \$2
Crispy Brussels Spicy Maple Butter, Bacon, Goat Cheese, Sweet Drop Peppers	\$14
Spicy Sausage Stuffed Mushrooms Parmigiano, Pomodoro	\$12
Crispy Calamari Fritti Zucchini, Roasted Red Peppers, Remoulade	\$14
White Wine Steamed Mussels Steamed with Garlic, Wine, Butter, Herbs	\$12/18
Antipasto Plate Sliced Capicola, Salami, Pepperoni, Gruyere, Mozzarella, Gorgonzola, Citrus Ricotta, Marinated Olives, Seasonal Jam, Grapes, Crackers	\$14
SALADS	
Add Chicken \$6 Add Salmon \$12 Add Shrimp \$10	
Agio House Artisan Lettuce, Cucumber, Tomato, Red Onion, Feta, Balsamic Dressing	\$10
Heart of Romaine Caesar Shaved Parmigiano, Seasoned Breadcrumbs	\$10
Wedge Bacon, Tomato, Egg, Crispy Red Onion, Gorgonzola Dressing	\$12
BREAKFAST	
*The Traveler Two Eggs Any Style, Bacon or Link Sausage, Stone Ground Grits or Potatoes, White or Wheat Toast	\$12
Southern Grit Scramble Two Scrambled Eggs, Spicy Sausage, Diced Tomato, Cheddar Cheese, Served Over Grits	\$12
Buttermilk Pancakes Maple Syrup, Mixed Berries, Powdered Sugar	\$12
Breakfast Tacos Scrambled Eggs, Blackened Chicken, Bacon, Cheddar Cheese, Salsa	\$12



Your Way





Biscuits and Gravy Buttermilk Biscuit, Creamy Sausage Gravy, Two Eggs



\$12





LUNCH

Fettuccine Alfredo Fettuccine Pasta, Herbs, Broccoli, Parmigiano Cream Add Chicken \$6 Add Shrimp \$10	\$18
Short Rib and Three Cheese Ravioli Mushroom Marsala Cream, Spinach, Roasted Tomato	\$26
Chicken Piccata Angel Hair, Spinach, Artichokes, Lemon-Caper Butter	\$24
AGIO 6oz Burger Bacon, Cheddar, Lettuce, Tomato, Onion, Pickles, Brioche Bun	\$16
BRUNCH SPECIALTIES	
Challah Bread French Toast Banana Mascarpone Mousse, Sliced Strawberries, Roasted Peanut Butter, Maple Syrup	\$14
Pork Belly Hash Grilled Bacon Over Roasted Sweet Potatoes, with Peppers, Onions, and Garlic, Topped with Two Eggs Your Way, Chipotle Hollandaise	\$16
Hot Honey Chicken and Waffles Toasted Pearl Sugar Belgian Waffle, Crispy Bacon, Hot Honey Dipped Fried Chicken	\$16
Shrimp-N-Grits Cajun Dusted Shrimp, Fried Green Tomato Over Smoked Gouda Grits, Topped with Roasted Corn Relish	\$18

DESSERTS \$11 **ASSORTED GELATOS NY CHEESECAKE**

CHOCOLATE ON THE ROCKS TIRAMISU

*Glynn County says the consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.









