

Brunch Menu

DRINKS

Espresso	4	Bloody Mary	15
Coffee	4	Margarita	15
Soda	4	Sangria	13
Lemonade	4	Mimosa	13
Juice	4	Bottomless Mimosa	24

APPETIZERS

***OYSTERS** *MP*

Dozen or half-dozen with mignonette, horseradish, cocktail sauce. *GF*

CRAB CAKES 26

House made crab cakes, avocado aioli, red pepper crema, pickled red onion.

JUMBO SHRIMP COCKTAIL 25

Jumbo shrimp with cocktail sauce, tangy remoulade, lemon. *GF*

QUICHE BITES 16

Leeks, eggs, onion, bacon, in phyllo dough with mornay cheese sauce.

HUMMUS BOARD 24

Chickpea hummus, pine nuts, EVOO, served with fresh vegetables, & Naan bread or GF tortilla chips.

WATERMELON GAZPACHO 6/10

Fresh watermelon, tomatoes, cucumbers, peppers, & onion. Sweet & savory, topped with feta & fresh mint.

SALMON CARPACCIO 18

Smoked salmon, arugula, dill crema, caper leaves, fresh dill, crostinis.

SALADS

HOUSE SALAD 15

Mixed greens, pickled onion, tomato, watermelon radish, feta cheese, red wine vinaigrette.

CAESAR 19

Fresh chopped romaine lettuce tossed in Caesar dressing with fresh grated parmesan & homemade croutons.

BURRATA SALAD 22

Balsamic peaches, arugula, fresh berries, citrus vinaigrette, balsamic glaze.

SIDES | 9

SEASONAL VEGETABLES

GARLIC PARMESAN POTATOES

CUCUMBER SALAD

FRENCH FRIES

TRUFFLE FRIES

HOME FRIES

GRITS

TOASTED SOURDOUGH

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added for parties of six or more.

V: Vegetarian, VG: Vegan, GF: Gluten free

ENTREES

EGGS BENEDICT 24 | *add lobster or crab cake 12*

Poached egg, Canadian bacon, hollandaise sauce on top toasted English muffin.

STEAK & EGGS 32

Skirt steak, fried egg, chimichurri, mushroom trio, home fries.

OMELET 22 | *add lobster 12*

Choose any 3: bacon, Canadian bacon, spinach, onion, tomatoes, mushrooms, cheddar, feta.

BREAKFAST SAMPLER 24

Eggs your way, bacon or sausage, add one side, sourdough toast.

BREAKFAST TACOS 23 | *add steak 8*

Flour or corn tortilla, chorizo sausage, eggs, pico de gillo, avocado aioli, chipotle aioli, feta

SHRIMP & GRITS 26

Gulf shrimp, cheesy grits, sausage gravy, peppers, onions, topped with parmesan.

GOURMET BURGER 26 | *add egg, bacon, or avocado 3 ea.*

Wagyu half-pound burger on a freshly baked brioche bun, garnished with lettuce, tomato, pickles, caramelized onions, garlic aioli, choice of cheese, choice of one side.

FRESH CATCH 42

Grilled, blackened, or fried Red Snapper with a choice of one side. *GF option*

FISH TACOS 29

Flour or Corn tortillas, cilantro lime vinaigrette coleslaw, feta cheese, avocado aioli, chipotle aioli, choice of one side. *GF option*

SWEETS

WAFFLES 14

Plain with rosemary syrup, add blueberry compote and fresh berries, or Nutella and white chocolate with candied pecans.

CINNAMON ROLL 12

KEY LIME PIE 12

CHOCOLATE TART 12

CREPES 14

Blueberry compote and fresh berries or Nutella, white chocolate and candied pecans.

FRUIT PARFAIT 10

FRUIT BOWL 9

KIDS MENU

BREAKFAST PLATTER 14

Eggs, bacon, home fries or fruit.

STEAK & EGGS 18

Beef tips, scrambled eggs, fries.

KIDS BURGER 14

CHICKEN TENDERS 14

WAFFLE STACK 14

KIDS SIDES FRUIT CUP, FRIES, HOME FRIES, SEASONAL VEGETABLES

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