

Easter Brunch

Starters

Sweet Corn and Crab Soup

*Drizzled with white truffle oil
Cup \$9 - Bowl \$11*

Roasted Beet Salad

*Arugula, red and golden beets, goat cheese,
toasted pecans, citrus vinaigrette
\$12*

Caesar Salad

*Crisp romaine lettuce, classic Caesar dressing,
peppered croutons, shaved parmesan
\$9.5*

Yogurt and Granola

*Served with seasonal fruit
\$13*

Soup of the Day

Cup \$6 - Bowl \$9

Bangin' Shrimp

*Lightly fried shrimp
tossed in a spicy mayo,
Asian spiced slaw
\$13*

Warm Crab Dip

*Crab meat, cream cheese,
melted parmesan, crostini
\$13*

Sesame Seared Scallops

*Over seaweed salad with ponzu reduction
\$14*

Entrées

Crab and Gouda Cheese Quiche

*Served with a mixed green salad
\$16*

Stuffed French Toast

*Brioche bread, cream cheese, cinnamon,
fresh fruit compote
\$13*

Shrimp & Grits

*Sautéed shrimp, andouille sausage,
roasted red pepper, pickled red onions,
cremini mushrooms, gouda grits, tomato ragout
\$18*

Crab Cake

*Pan seared with a lemon garlic aioli,
mixed greens and fresh fruit
\$17*

Biscuits and Gravy

*Southern Style
with a rich and creamy sausage gravy
\$13*

Quiche Lorraine

*Bacon, spinach and Gruyere cheese,
served with mixed green salad
\$14*

Flat Iron Steak

*8oz cut with home fries, green beans, scallion
compound butter
\$20*

Western Omelet

*Sausage, peppers, onions and cheddar cheese,
home fries, fresh fruit
\$14*

Cheddar Cheese Omelet

\$11

Quinoa Bowl

*Red and golden quinoa, fingerling potatoes,
sweet corn, cippolini onions, roasted red pepper,
butternut squash purée (vegan)
\$13*

Lox and Bagel

*Cream cheese, capers,
red onion and chopped egg
\$15*

Sides

*Sausage...Bacon...Home Fries...Plain Grits...Bagel & Cream Cheese...Biscuit & Jam
\$4*

For the Kids

*French Toast Sticks or Chicken Fingers with Fresh Fruit
\$12*