



BRUNCH SPECIALTIES

Brunch Specialty items are available Saturday 11am – 2pm and Sunday from 10am – 2pm

- BISCUITS & GRAVY*** house-made black pepper and cheddar biscuit, fennel sausage gravy, poached local eggs 15
- BUTTERMILK PANCAKES** three pancakes, chef's choice of seasonal topping, pure maple syrup  12
- HOUSE CURED SALMON & CROISSANT*** citrus cured salmon, toasted croissant, lemon caper aioli, watercress, poached local eggs, spring mix  15
- CHICKEN & WAFFLES** red velvet waffles, sweet cream cheese glaze, breaded chicken tenders, pure maple syrup  17
- CRAB CAKE BENEDICT*** jumbo lump crab cakes, toasted English muffin, poached local eggs, citrus hollandaise, home-fried potatoes  19
- YOGURT PARFAIT** house made granola, plain yogurt, local honey  8
- EGGS BENEDICT*** poached local eggs, Canadian bacon, English muffin, citrus hollandaise, home-fried potatoes 15
Add Smoked Salmon + 2
- STEAK & EGGS*** grilled flat iron steak, poached local eggs, asparagus, béarnaise sauce, home-fried potatoes 17
- CHEF'S SEASONAL FRITTATA*** baked egg custard, seasonal local ingredients, served with your choice of mixed salad greens or home-fried potatoes 13
- OMELET*** white cheddar and choice of three: tomato, onion, bell pepper, mushroom  Canadian bacon, bacon, served with home-fried potatoes 13
- SHRIMP & GRITS** creamy Geechie Boy white corn grits, cheddar, bacon, shrimp sautéed in beer, tomato and espelette pepper sauce 19

FEATURED BLOODY MARYS

- DEVON BLOODY MARY*** Tito's vodka, lobster claw, grilled shrimp, pimento olive, Old Bay rim 14
- SPICY BLOODY MARY** Absolut Peppar vodka, Applewood smoked bacon, cherry pepper, bleu cheese stuffed olive, cajun sugar rim 11

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

 indicates vegetarian options |  indicates vegan options |  indicates options that can be prepared vegan upon request

