

EAST

BRUNCH MENU

SOUPS

LOBSTER BISQUE

Classic preparation topped with Old Bay whipped cream

Cup \$7 • Bowl \$9

BEANS & GREENS SOUP

Cup \$5 • Bowl \$7

SOUP DU JOUR

Made daily. Ask your server for details.

Cup \$5 • Bowl \$7

FOR THE TABLE

Designed to be shared amongst 2-4 people

STONE GROUND GRITS \$6

Creamy white cheddar grits topped with tasso and scallion pan gravy.

BISCUITS & MOLASSES \$6

6 Petit buttermilk biscuits served fresh from the oven with molasses and soft butter.

BREAKFAST CASSEROLE \$6

A combination of potatoes, sausage, egg, cheese and scallions baked and served with grilled tomatoes.

FRIED BRIE \$9

Southern fried wedge served with a grilled baguette and sour apple compote.

WAFFLE STACK \$9

Malted Belgian waffle quartered and stacked with fresh berries, maple syrup and whipped cream.

BAKERY BASKET \$9

A basket filled with 4 petit buttermilk biscuits, 2 petit croissants, 4 mini muffins and 2 mini Danishes.

EGG DISHES

THREE EGG BREAKFAST \$10

Three farm fresh eggs cooked any style and served with Yukon gold potato hash, link sausage, buttermilk biscuits and grilled tomato.

SPINACH OMELET \$10

Fluffy three egg omelet stuffed with spinach, tomatoes and cheddar cheese.
Served with smoked bacon, Yukon gold potato hash, and grilled tomatoes.

CLASSIC EGGS BENEDICT \$10

Lightly toasted and buttered English muffin topped with Canadian bacon, a medium poached egg and hollandaise. Served with Yukon gold potato hash and grilled tomatoes.

QUICHE LORRAINE \$10

Freshly baked quiche loaded with caramelized onion, smoked bacon, spinach, Swiss and Parmesan cheeses. Served with fresh fruit and Yukon gold potato hash.

BRUNCH PLATES

CHICKEN & WAFFLE \$12

Malted Belgian waffle topped with southern fried chicken and a maple molasses raspberry syrup. Served with smoked bacon and grilled tomatoes.

CHICKEN FRANÇOISE \$12

Boneless breast of chicken egg battered, sautéed, and finished with a white wine and lemon sauce. Served with a crispy potato croquette and sautéed vegetables.

PORK CHOP \$12

A 7 oz. bone-in pork loin chop, char grilled and served with a crispy potato croquette and broccoli rabé, topped with an apple brandy demi-glaze.

STEAK & EGG \$15

Marinated and pan roasted 6oz. flat iron steak, sliced and topped with an over easy egg. Served with Yukon gold potato hash, sautéed vegetables, grilled tomatoes and topped with A-1 hollandaise.

FLOUNDER \$12

Southern fried, local gigged flounder served with stone ground grits, sautéed vegetables and topped with a tasso scallion gravy.

SALMON \$12

Grilled salmon served with herbed risotto, sautéed vegetables and topped with a white balsamic cucumber dill glaze.

MAHI \$12

Lightly blackened day boat Mahi atop lobster risotto and sautéed vegetables, topped with sweet red pepper chutney.

CRAB CAKE NAPOLEON \$16

Jumbo lump crab cake stacked with a potato croquette, sautéed spinach, grilled tomatoes and finished with a lemon-basil hollandaise.

VEGAN PLATE \$10

Grilled vegetable terrine, potato "risotto" with roasted mushrooms, sautéed spinach and seasonal vegetables.

(Egg whites may be substituted for an additional \$2.00)

SIDE ITEMS \$3

Biscuits • Smoked bacon • Toast (white or wheat) • English muffins • Baked apples • Sausage • Fresh fruit
Yukon gold potato hash • Stone ground grits • Potato croquette • Vegetable Sauté • Grilled tomatoes

BEVERAGES

Assorted Juices Small 3 • Large 5

Orange, Cranberry, Grapefruit, Apple, V-8, Tomato Milk - Chocolate / Soy Small 3 • Large 5
Soft drinks 2 • Tea 2 • Arnold Palmer 2 • Lemonade 2 • Coffee & Decaf 2.50

SIGNATURE BLOCKADE RUNNER COCKTAILS BY THE GLASS \$7

Screwdrivers, Homemade Sangria, Kier Royal, Mimosa, Bloody Mary
(Cocktails available after 12:00 p.m.)