

BRUNCH

Both our Lunch & Brunch menus are served
Saturday & Sunday -- from 11AM to 3PM

BRUNCH COCKTAIL “BOGO” SPECIAL – 10.

Buy One, Get One Free!

Bloody Mary, Mimosa, Sangría, Tequila Sunrise

Shrimp & Avocado Toast Smashed avocado, Mayport shrimp served cool, with warm poached egg, chopped herbs, micro-greens, on multigrain toast 21.

Crab Cakes Benedict Two Blue Crab cakes, two poached eggs, Hollandaise, sprinkled with paprika and chopped green onions, breakfast potatoes (*) 26.

Blue Crab & Sweet Potato Hash Cooked in a cast-iron skillet, topped with a fried egg, with Nueske’s applewood smoked bacon and wheat toast (*) 21.

Florida Shrimp & Grits Wild-caught Florida shrimp, cheesy grits and Tasso ham gravy, topped with a poached egg (*) 25.

Fried Chicken & Waffles All-natural Springer Mountain chicken breasts, toasted waffle, “hot” honey drizzle, maple syrup, butter, fresh watermelon 24.

Fish Camp Breakfast Two eggs, any style, cheesy grits or breakfast potatoes, Newske’s applewood smoked bacon, wheat toast, butter (*) 18.

Mell’s Big Chicken Biscuit Scratch buttery biscuit, crispy all-natural chicken breast from Springer Mountain Farms, topped with Nueske’s applewood smoked bacon & drizzled with Petal Farms hot honey served with cheesy grits 18.

Shrimp Frittata Wild-caught Florida shrimp, fresh eggs, spinach, Campari tomatoes, goat cheese, caramelized onions, baked in a cast-iron skillet, with wheat toast, butter & a little mixed green salad 24.

Lobster Benedict Royale Chunks of Maine lobster on fried green tomatoes & house-baked buttermilk biscuits, topped with poached eggs & Hollandaise, sprinkled with paprika & chopped green onions (*) 38.

() Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. RVSD 02-26*

