



Eye Openers

Blue Goose Bloody Mary..... \$11

Grey Goose vodka, blue cheese stuffed olives

Cucumber Bloody Mary..... \$10

Effen Cucumber vodka and pickle

Old Bay Bacon Bloody Mary..... \$11

Tito's Handmade vodka and crisp smoked bacon

Double Mimosa..... \$11

A double pour of Barefoot Bubbly and orange juice

Hair of the Dog..... \$11

Double shot of Deep Eddy Grapefruit vodka, grapefruit juice

RumChata Iced Coffee..... \$10

RumChata liqueur, Kahlua and coffee chilled over ice

Beginnings

Served with house potatoes and choice of toast

The One*..... \$13

Two eggs and choice of ham, bacon or sausage

Three Little Pigs Omelet..... \$13

Bacon, smoked ham, sausage, cheddar cheese

Corned Beef Hash*..... \$15

Signature corned beef, house potatoes, onion, fried eggs

Crab Omelet..... \$18

Crab meat, asparagus, goat cheese

Quiche Me You Fool..... \$11

Chef selected ingredients

Farmers Market Omelet..... \$13

Asparagus, wild mushrooms, tomato, red pepper

Egg White Scramble..... \$14

Egg whites, asparagus, mushrooms, bell peppers, grilled tomato

Specialty Breakfasts

Cuban Benedict*..... \$15

Poached eggs, roast pork, ham, pickle, mustard hollandaise, Cuban bread, house potatoes

Biscuits and Gravy*..... \$12

Buttermilk biscuits, with housemade sausage gravy, fried eggs

Crab Benedict*..... \$18

Poached eggs, crab, spinach, hollandaise with house potatoes

Shrimp and Grits..... \$16

Stone ground grit cakes, blackened shrimp, bacon, green onion, tomato pepper consommé

Key West Benedict*..... \$16

Poached eggs, shrimp, asparagus, citrus hollandaise, house potatoes

Steak, Cakes and Eggs*..... \$18

NY strip steak, two eggs, short stack of buttermilk pancakes

Breakfast Tacos..... \$13

Scrambled eggs, andouille sausage, poblano peppers, pico de gallo, cheddar cheese, house potatoes

Breakfast Scrambler..... \$13

Tator Tots, sausage, bacon, gravy, fried eggs, cheddar cheese

Fresh Starts

B.E.L.T. \$12

Bacon, fried eggs, lettuce, tomato served on a toasted croissant, house potatoes

Buttermilk Pancakes..... \$11

Choice of banana, blueberry, strawberry or chocolate chip
Pure Vermont Maple Syrup \$4

Southernmost Toast..... \$13

Challah bread battered in toasted coconut, bananas foster sauce, maple sugar

Steel-Cut Oats..... \$11

Served with brown sugar, seasonal berries, dried fruit, candied pecans

Yogurt and Granola..... \$11

Yogurt, clover honey, fresh fruit, housemade granola

Smoked Salmon..... \$14

Toasted bagel, cream cheese, tomato, red onion, cucumber, capers

Side Items

Bacon, Sausage or Ham	\$4
Corned Beef Hash	\$6
Toast or Buttermilk Biscuit	\$2
Bagel, English Muffin or Toasted Croissant	\$4
Blueberry Muffin	\$4
Fresh Fruit Bowl	\$8

Beverages

Coffee or Hot Tea	\$3
Espresso	\$4
Cappuccino	\$6
Orange or Grapefruit Juice	\$5
Apple or Cranberry Juice	\$4

Pineapple or Tomato Juice

\$4

For parties of six or more, a customary 18% gratuity will be added to the check.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

Please inform your server of any food allergies prior to ordering

\$1 surcharge will be added for all to go orders