



brunch

Saturday & Sunday 10am - 1pm

MENU

CHEF'S FEATURE - \$17

Eggs, cream, chopped bacon, onions, jalapeños, cheeses & tomatoes whipped together and baked in the oven. Served with hash browns & fruit

DOZEN BEIGNETS - \$16

New Orleans style - powdered sugar

BREAKFAST TACOS (3) - \$16

Flour tortillas, scrambled eggs, refried beans, bacon, cheese & hash browns. Served with fresh fruit & salsa

THE SOUTHERN STAMPEDE - \$15

Eggs, bacon, waffle, homestyle potatoes

FRIED CHICKEN & BUTTERMILK WAFFLES - \$16

FRIED SHRIMP & BUTTERMILK WAFFLES - \$19

FRENCH TOAST - \$16

Traditional French toast served with fruit & bacon

LOW COUNTRY SHRIMP & CREAMY GRITS - \$19

Creamy grits, shrimp, andouille sausage, NOLA sauce

CHICKEN FRIED STEAK & EGGS - \$19

1855 beef, homestyle potatoes, toast, eggs

THE CHEF STACK - \$19

Waffle, southern fried chicken breast, bacon, eggs, buttermilk waffle, homestyle potatoes

FOR THE KIDS - \$11

One egg, 1/2 waffle, bacon

Sea Isle Style...





BRUNCH DRINKS

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SEA ISLE BLOODY MARY

\$13

Stoli Chamoy, Our Housemade Mix, and the kitchen sink to garnish

KIR ROYALE

\$10

Chambord, Prosecco, lemon twist

MANGO ISLAND

\$11

Prosecco, rum, fresh squeezed lime, mango

PEACH SQUEEZE

\$10

Prosecco, muddled fruit, peach schnapps

SPARKLING BOTTLES

\$15

Bottle of house Prosecco with complimentary OJ or cranberry juice

