

SUNDAY BRUNCH

PINE ISLAND BLUE CRAB BISQUE ~ 9

CRISPY FRIED OYSTERS ~ 14

SALLY LUNN FRENCH TOAST ~ 10

WARM MAPLE SYRUP, PRALINE BACON

BUTTERMILK RICOTTA PANCAKES ~ 12

FRESH LEMON CURD, HUCKLEBERRY SYRUP

MUSHROOM & LEEK FRITTATA ~ 11

ARUGULA AND MANCHEGO CHEESE

SMOKED SALMON FRITTATA ~ 12

RED ONION MARMALADE, CAPERS

LUMP CRAB BENEDICT ~ 16

POACHED EGGS OVER THOMAS' WITH
BÉARNAISE SAUCE, SPINACH, ROSTI POTATOES

FARM STYLE THREE EGG SCRAMBLE ~ 12

THREE FARM FRESH EGGS, BENTON'S COUNTRY HAM,
ROSTI POTATOES, TOASTED SALLY LUNN

COUNTRY FRIED FILET & EGGS ~ 15

PAN FRIED FILET MIGNON, TWO EGGS,
SAUTÉED SPINACH, BISCUIT, SAWMILL GRAVY

GRILLED TAVERN BURGER ~ 10

CARAMELIZED ONIONS, SPECIAL SAUCE,
BRICCHE BUN, BREAD AND
BUTTER PICKLES AND CITRUS FRIES

BREAKFAST SKILLET ~ 14

ROAST PORK, BACON AND POTATO HASH,
PEPPADEWS AND FARM EGGS

SEA BLT ~ 18

LOBSTER, PINK SHRIMP, LUMP CRAB SALAD
WITH AIOLI, APPLE-SMOKED BACON,
FRESH CORN & FRIED GREEN TOMATOES

BBQ SHRIMP AND GRITS ~ 14

HORSERADISH CREAM, ANDOUILLE SAUSAGE

SEARED SALMON SALAD ~ 18

FIELD GREENS, ROASTED BEETS, BABY CARROTS,
PICKLED VEGETABLES, MUSTARD VINAIGRETTE