



## 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 Pig Omelets..... \$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 grits, blackened shrimp, 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