

RESTAURANT WEEK BRUNCH TWO COURSES \$25.00

APPETIZERS (choose one)

New England Clam Chowder

Charleston She Crab Soup

Butternut Squash Soup with Toasted Pumpkin Seeds

Smoked Salmon Deviled Eggs Lemon Dill Cream Sauce, Fesh Dill, Rice Crackers

Winter Salad Butternut Squash, Mandarin Oranges, Grape Tomatoes, Persian Cucumbers, Chopped Pecans, Balsamic Vinaigrette

ENTRÉES (choose one)

Smoked Salmon and Brie Omelet Served with Grilled Asparagus and Fresh Fruit

Texas Burrito Scrambled Eggs, Peppers, Cheddar Jack Cheese, Andouille Sausage, Chipotle Cream, Bacon. Side Fresh Fruit

Shrimp, Grits and Eggs Grits Cheddar Cheese, Fried Eggs, Sauteed Shrimp in a Cajun Cream Sauce

French Toast Served with Fresh Fruit, Syrup, choice of Bacon or Sausage

Shrimp Roll Shrimp Salad on a New England Style Bun with Dill, Lettuce, Sliced Tomatoes. Fries or Mixed Greens Salad

Greek Shrimp Salad Romaine and Ice Burg Blend, Creamy Italian Dressing, Feta Cheese, Calamatta Olives, Persian Cucumbers, Tomatoes

Grilled Chicken Club Salad Romaine Lettuce, Citrus Ranch Dressing, Sliced Avocado, Bacon, Cucumbers, Tomatoes, Cheddar Jack Cheese

Crab Cake Sandwich Brioche Bun, Lettuce, Tomato, Old Bay Remoulade, Side Cole Slaw. Choice of Fries or Mixed Greens

Spinach and Artichoke Lasagna