

EAST

Oceanfront Dining

BRUNCH

SALADS

KALE \$11

smoked honey vinaigrette, radish, parm, pinenuts

CAESAR \$10

grana padano, crouton, white anchovy

WEDGE \$11

smoked blue, tomato, fried onion, buttermilk vinaigrette

BURRATA \$14

pickled and roasted beets, blood orange, balsamic

SALAD ADD-ONS

grilled chicken \$8

NC grilled shrimp \$11

fresh catch of the day \$MP

SANDWICHES

BRUNCH BURGER* \$18

pork belly, pimento cheese, sunny side egg, lettuce, tomato

BLOCKADE CLUB \$14

turkey, ham, bacon Tillamook cheddar, lettuce, tomato, chili-lime mayo

AVOCADO TARTINE* \$16

pickled beets, radish, roasted tomatoes, poached egg, sunflower seed

RICOTTA TARTINE* \$15

marinated tomatoes, basil, olive oil, poached egg

CROQUE MADAME* \$18

ham, gruyere, sunny side egg

HOT BROWN \$18

turkey, bacon, lettuce tomato, mornay

ENTREES

FRITTATA \$14

brie fondue, artichoke, mushroom, mesclun salad

OMELET \$14

spinach, peppers, crispy zucchini straws

BELGIUM WAFFLE \$16

maple butter, spiced pecans

SMOKED SALMON

BENEDICT* \$14

brown butter hollandaise, caper, chives

CRISPY CONFIT

CHICKEN \$16

basil & arugula coulis, arugula, lemon, parmesan

BREAD PUDDING FRENCH

TOAST \$15

seasonal berries, whipped cream

ASSORTED PASTRIES \$10

v - vegetarian | vg - vegan | gf - is or can be gluten free

Please note that a 20% gratuity will automatically be added to parties of 8 or more.

* Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or intolerances.