

BREAKFAST

CLASSICS

BLOCKADE BREAKFAST* \$15

two eggs any style, buttermilk biscuit, choice of bacon or sausage links & stone ground grits or roasted potatoes

BREAKFAST BURRITO \$11

scrambled eggs, chorizo, pepper jack cheese, avocado-tomato salsa, choice of stone ground grits or roasted potatoes

BREAKFAST SANDWICH* \$14

two fried eggs, applewood smoked bacon, cheddar cheese, toasted garlic aioli, choice of stone ground grits or roasted potatoes

BREAKFAST BOWL* \$14

roasted potatoes, avocado, tomatoes, spinach, radish, cherry peppers, poached eggs, sesame seed **gf**

BISCUITS & GRAVY* \$10

house-made sausage gravy, two eggs any style

MALTED WAFFLE \$16

maple butter, powdered sugar, maple syrup, applewood smoked bacon or sausage links

OMELETS

CHEF'S OMELET \$14

farmers market vegetables, pepper jack cheese, herbs, choice of stone ground grits or roasted potatoes **gf**

COASTAL OMELET \$24

shrimp, crab, roasted mushrooms, tomato, mornay, choice of stone ground grits or roasted potatoes

FAVORITES

FRITTATA \$14

mushroom, artichoke, charred peppers, gruyère, choice of stone ground grits or roasted potatoes **gf**

AVOCADO TOAST* \$16

arugula, pickled onion, roasted tomato, poached egg, sunflower seed, choice of stone ground grits or roasted potatoes **v**

HEMP SEED GRANOLA \$14

house-made granola with oats, coconut, dried mango, flax seed & pumpkin seed served over greek yogurt with pineapple and fresh berries **v**

SMOKED SALMON \$12

toasted bagel, capers, cream cheese, shaved shallots

HOUSE-MADE POP TART \$5

icing and sprinkles, your choice of strawberry or blueberry

MUFFIN \$4

served warm with butter, choice of blueberry crumble, banana nut, or double chocolate

BENEDICTS

CRAB CAKE BENEDICT* \$21

jumbo lump crab cakes, english muffin, poached egg, brown butter hollandaise, choice of stone ground grits or roasted potatoes

CLASSIC BENEDICT* \$12

english muffin, ham, poached egg, brown butter hollandaise, choice of stone ground grits or roasted potatoes

BEVERAGES

LARRY'S MEDIUM ROAST COFFEE \$5

organic arabica coffee beans, fair trade, shade grown

ICED COFFEE \$7

caramel or vanilla

JUICE \$5

orange, cranberry juice cocktail, apple, or citrus peach

MILK \$4

whole or oat

TAZO TEA \$5

english breakfast, earl grey, chamomile, wild orange, or green tea

SIDES

APPLEWOOD SMOKED BACON \$4

SAUSAGE LINKS \$4

STONE GROUND GRITS \$4

FRESH FRUIT \$8

ROASTED POTATOES \$4

TOASTED BREAD \$4

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.