

Easter

SOUP & SALAD

GREEK \$9

romaine, olives, pepperoncini, red onion, cucumber, tomato, oregano, creamy feta dressing

RUNNER \$10

arugula, bibb, napa cabbage, fennel, asparagus, radish, spring onion, honey-cider vinaigrette **GF**

GREEN GAZPACHO \$9

spiced yogurt, olive oil

COBB \$18

artisanal greens, avocado, bacon, soft boiled egg, chilled flaked salmon, spiced ranch **GF**

TUNA NIÇOISE \$24

seared tuna, green beans, confit potato, tomatoes, olives, romaine, sauce gribiche

SANDWICHES

AVOCADO TOAST \$16

arugula, pickled onion, roasted tomato, poached egg, sunflower seed, choice of one side

SMOKED SALMON \$14

toasted bagel, capers, cream cheese, shaved shallot

BLFGT \$14

applewood smoked bacon, fried green tomatoes, bibb lettuce, pimento cheese, demi baguette, choice of one side

ENTREES

MALTED WAFFLE \$16

maple butter, powdered sugar, maple syrup

FRENCH TOAST \$14

fresh ricotta, berries, spiced pecans

COASTAL OMELET \$24

shrimp, crab, roasted mushrooms, tomato, mornay, choice of one side

SKILLET HASH \$18

mixed potato, onion, pepper, roasted garlic, chicken confit, poached egg, mustard butter

STEAK & EGGS* \$30

seared long island steak, two eggs, béarnaise, roasted potatoes

FRITTATA \$14

artichokes, mushrooms, brie fondue, choice of one side

HAM BENEDICT* \$12

english muffin, poached egg, brown butter hollandaise, choice of one side

CRAB CAKE BENEDICT* \$21

english muffin, poached egg, brown butter hollandaise, choice of one side

EGGS EN COCOTTE \$14

goat cheese, chives, focaccia

“MAC-N-CHEESE” \$26

ricotta gnocchi, lump crab, pancetta, smoked gouda mornay

LAMB CHOPS \$35

brown butter couscous, spring vegetables, spiced mint yogurt

CHICKEN MILANESE \$16

arugula, roasted pepper lemon, parmesan

SIDES

APPLEWOOD SMOKED BACON

SIDE MIXED GREEN SALAD

STONE GROUND GRITS

ROASTED HERB POTATOES

SAUSAGE LINKS

FRUIT **GF**

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.

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