

BLOCKADE RUNNER

BREAKFAST MENU

EXECUTIVE CHEF STEPHEN OLLARD

CLASSICS

BLOCKADE BREAKFAST* \$16

two eggs any style, buttermilk biscuit, choice of bacon or sausage links & 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 BURRITO \$13

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

BREAKFAST BOWL* \$14

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

BISCUITS & GRAVY* \$14

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 \$12

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

COASTAL OMELET \$24

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

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

DRINKS

LARRY'S MEDIUM ROAST COFFEE \$5

ICED COFFEE \$7
caramel or vanilla

TAZO TEA \$5

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

JUICE \$5

orange, cranberry juice cocktail, apple, or citrus peach

FAVORITES

FRITTATA \$15

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

AVOCADO TOAST* \$16

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

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

SMOKED SALMON \$14

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

* 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.

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