

SARGASSO BRUNCH

ENTREES

Cajun Eggs Benedict 14

Two Poached Eggs, Choice of Crab Cake or Filet, English Muffin, Creole Mustard Hollandaise

Quiche Lorraine 12

Local Eggs, Bacon, Gruyere and Parmesan

Belgian Waffle 10

House-made Choux Pastry Waffles
Choice of: Candied Bacon & Local Maple Syrup
OR Macadamia Nuts & Coconut Syrup

Shrimp and Grits 14

Jumbo Shrimp, Roasted Tomato Grits, Aged Cheddar, Fresno Chile Sauce, Neuske's Bacon Jam

SANDWICHES

SERVED WITH SIDE SALAD OR HOUSE MADE CHIPS

Grilled Chicken Sandwich 13

Goat Cheese, Basil Pesto, Avocado, Arugula, Balsamic Glaze
Add Bacon 2

Pork Buns 12

Roasted Pork, Pickled Vegetables, Spicy Mayo, Fresh Cilantro,
Served on Steamed Buns

Huevos Rancheros Sandwich 12

Local Eggs, Guacamole, Pico de Gallo, Fried Tortilla,
English Muffin

Filet Sandwich 15

Filet, Spicy Tomato Relish, Whole Grain Dijonnaise,
Boston Lettuce, Served on Ciabatta

SMALL PLATES

Potato Latkes 5

Served with Apple Sauce, Chive Crème Fraiche

Fresh Fruit Salad 6

Seasonal Fruit, Rum, Honey

Oatmeal 6

Fresh Fruit **OR** Brown Sugar & Maple

Soup 5

Daily Feature

A LA CARTE

One Local Egg, Cooked to Order 2

Market Vegetable 4

Bacon 3

Sausage 3

Toast - Sourdough & Wheat 2

Freshly Baked goods Market Price

DESSERTS

Strawberry Crème Crepes 9

Crepes, Sweet Cream, Fresh Strawberries

Bread Pudding 7

Daily Feature

Panna Cotta 9

Buttermilk Panna Cotta, Blueberry Coulis,
Lemon Ricotta Cookie

Sorbet 5

Daily Feature

Ice Cream 5

Vanilla Bean or Daily Feature

CAFFEINE

House Coffee 3

Medium Roast Colombian, Drip

100% Jamaica Blue Mountain Coffee 6

Medium Roast, French Press

Espresso, Single 4, Double 5.5

Counter Culture 'Big Trouble'

Latte 4.5

Counter Culture 'Big Trouble' Espresso, 2% Milk

Cappuccino 4.5

Counter Culture 'Big Trouble' Espresso, 2% Milk

Hot Tea 3.5

Selection of Mighty Leaf Teas

LIBATIONS

Bloody Mary - Top Secret House Recipe 10

Sargasso Spritz - Prosecco, House-Made Pineapple Cordial,
Lime, & Ginger 9

