

BRUNCH SPECIALS

- SHRIMP & GRITS** - Classic low country dish featuring sautéed shrimp with wild mushrooms in a sherry wine sauce, \$14.50 served on cheddar cheese grits. Topped with fresh diced tomatoes and shredded Parmesan cheese
- SMOKED SALMON PLATTER** - Smoked Atlantic salmon served with a toasted bagel, sliced tomatoes, red onion, capers and cream cheese \$14.00
- CAPE CHARLES OMELET** - Fresh back fin Crab meat and sea Scallops in a light bechamel sauce, folded inside .. \$14.50 omelet with sauté Shrimp . Served with home fried potatoes
- STEAK & EGGS** - Fresh hand cut petite rib eye grilled to order and served with scrambled eggs and cheese grits. . \$14.75
- EGGS BENEDICT with CRAB CAKES** - Fresh back fin and lump crab meat combined with sautéed vegetables .. \$14.75 and griddled into cakes, served on toasted English muffin with poached eggs and fresh hollandaise sauce. Served with home fries
- HUEVOS RANCHEROS** - Two sunny side eggs served on corn tortillas with refried black beans, cheddar cheese, . \$14.00 Pico de Gallo and guacamole
- CHICKEN FAJITA OMELET** - Filet chicken breast braised with lime, onions, and chipotle peppers. Served folded .. \$13.75 in omelet with cheddar cheese. Served topped with Pico de Gallo, and roast potatoes.
- CHOP HOUSE OMELET** - Marinated beef sautéed to order with bell peppers, mushrooms & onions Folded in a ... \$14.75 three egg omelet with cheddar cheese. Served with roasted home fries.
- CHEF'S SALAD** - A meal unto itself; Crisp baby Asian greens tossed with Romaine and Ice burg Lettuces, \$14.00 Mushrooms, Carrots, Cucumbers, Red Onions, Feta Cheese, Bell Peppers, Kalamata Olives, sliced hard boiled Egg, Sun flower Seeds and other seasonal vegetables.
- HERB GRILLED SALMON** - Fresh salmon filet lightly marinated in herb infused oil topped with a wild mushroom . \$14.75 and sun-dried tomato cream sauce served over jasmine rice and vegetable du jour.
- BLACKENED TILAPIA** - Fresh tilapia fillet rubbed in blacken' spices, served with chipotle lime remoulade, rice \$14.00 pilaf and the vegetable of the day.
- MORGAN STREET CHICKEN** - Fresh chicken breast filet marinated in lemon tahini dressing and coated with \$14.50 crushed roasted cashews & cracker crumbs. Sautéed and topped with Roasted herb compound butter. Served with roasted potatoes and vegetable.
- BUFFALO CHICKEN MAC AND CHEESE** - Diced chicken cutlet poached in our special buffalo sauce(slightly \$13.75 spicy) set atop a classic rich macaroni and cheese.
- VEGETABLE CURRY(vegan)** - A mixture of fresh sautéed cauliflower, zucchini, egg plant, squashes and onions . \$13.75 with our secret curry recipe served over lentil brown rice, with orange cranberry ginger chutney topped with walnuts.