

BRUNCH SPECIALS MAY 4TH, 2008

- SHRIMP & GRITS** - Classic low country dish featuring sautéed shrimp, served on cheddar \$14.75
cheese grits. Topped with fresh diced tomatoes
- CRAB CAKE & EGGS** - Crab meat mixed with peppers, onions, celery & seasonings. \$14.75
Griddled into a cake and served with chipotle cream sauce, scrambled eggs, and home fries.
- SMOKED SALMON PLATTER** - Smoked Atlantic salmon, sliced with toasted bagel, tomato, \$12.75
red onion, capers, and cream cheese.
- CAPE CHARLES OMELET** - Fresh back fin Crab meat, calico scallops in a light Bechamel ... \$14.75
Sauce, folded inside omelet with sauté Shrimp . Served with home fried potatoes.
- EGGS BENEDICT** - Two poached eggs served on english muffin, topped with a home made ... \$14.50
crab cake, and hollandaise sauce. Served with home fries.
- STEAK & EGGS** - Whole rib-eye roasted, sliced, and grilled to order and served with \$14.75
scrambled eggs and cheese grits.
- CHOP HOUSE OMELET** - Marinated beef sautéed to order with bell peppers, mushrooms & .. \$14.50
onions Folded in a three egg omelet with cheddar cheese. Served with roasted home fries.
- HUEVOS RANCHEROS** - Two sunny side eggs served on corn tortillas, with black bean \$12.75
refritos, cheddar cheese, salsa, and guacamole.
- CHEF'S SALAD** - A meal unto itself; Crisp baby Asian greens tossed with Romaine and Ice \$13.25
burg Lettuces, sliced chicken breast, Sprouts, Mushrooms, Carrots, Cucumbers, Red Onions,
Feta Cheese, Bell Peppers, Kalamata Olives, sliced hard boiled Egg, Sun flower Seeds and
other seasonal vegetables.
- SHRIMP LINGUINI** - Shrimp sautéed with fennel and cherry tomatoes tossed in a roasted red . \$13.75
pepper cream sauce and served over linguini pasta then topped with shredded parmesan
cheese.
- SALMON** - Farm raised salmon lightly breaded in a cashew and breadcrumb mix and pan \$14.25
seared then served with roasted potatoes, and the vegetable of the day.
- ATHENIAN CHICKEN** - Filet breast of chicken wrapped in phyllo pastry with a flavorful \$13.75
spinach filling mixed with herbs, sautéed onions, ricotta, romano and cream cheeses. Baked
golden brown and served with lemon cream sauce & vegetable.
- TOFU STIR FRY (vegan)** - Cubes of tofu sautéed with red peppers, carrots, broccoli and \$12.25
onions. Tossed in an Asian style soy sauce and served with Soba noodles.