



**Summer Restaurant Week
Sunday Brunch
September 3, 2023**

\$25

***Includes your choice of one appetizer,
entrée and dessert listed below.***

APPETIZER SELECTIONS

(Choose One)

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

Cherry Tomato Gazpacho

Pico de Gallo, Garlic Croutons, Cilantro

Heirloom Tomato Salad

Cherry Tomato Vinaigrette, Thai Basil

Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerones,
Garlic Croutons

Yellowfin Tuna Crudo Spoons*

Navel Orange Supremes, Serrano Chili, Ponzu

Spicy Salmon Sushi Roll*

Cucumber, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls

Vietnamese Chile Nuoc Cham Dipping Sauce

Garden Vegetable Summer Rolls

Vermicelli Noodles, Spicy Thai Peanut Sauce

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

BRUNCH ENTRÉES

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin,
Old Bay Hollandaise

Huevos Rancheros

Black Beans, Crisp Corn Tortilla, Over Medium Eggs,
Avocado, XXX Sauce

Fried Chicken & Waffles

Whipped Butter, Chili Pepper Maple Syrup

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Shrimp & Red Thai Curry

Golden Pineapple, Jasmine Rice

Simply Grilled Arctic Char

Choice of Side and Sauce

DESSERT SELECTIONS

Florida Key Lime "Tart"

Graham Cracker Crust

Chocolate Mousse Bomb

Hazelnut Crunch

White Chocolate Bread Pudding

Vanilla Anglaise, Salted Caramel Sauce

Please, No Substitutions or Sharing.

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase
your risk of food-borne illness, especially if you have certain medical conditions.*

