

## BEVERAGES

### Sailor's Warning

smithworks american made vodka,  
triple sec, 100% organic agave nectar,  
fresh ruby red grapefruit juice,  
pomegranate syrup, lemon wedge 8.5

### Feelin' Groggy

a classic mimosa of toso sparkling cava, fresh blood  
orange juice, charred blood orange wheel 7

### Sailor's Delight

le grand courtage french sparkling wine,  
peach schnapps, fresh peach puree, pomegranate  
syrup, dancing pomegranate seeds 7

### Bloody Provisions

moonrakers handcrafted bloody mary,  
baby caprese, salami, blue cheese stuffed olive,  
marinated pepper 10.25

### Becker's Hot Buttered Rum

cruzan estate single barrel, seasonal spice mix,  
butter, piping hot water, cinnamon stick,  
charred blood orange wheel 9

### Black Rose

tanqueray gin, st germain elderflower liquor,  
100% organic blueberry puree,  
pineapple juice, mint sprig 9

### Moonrakers Handcrafted Bloody Mary

tito's handmade vodka, mr top secret bloody mary mix with 100%  
organic tomato juice, lemon wedge, pickled okra, pimento olive 8

## SMALL PLATES

Tuna Poke*	toasted nori vinaigrette, avocado mousse, wonton chips	13
Whipped Feta <sup>GF</sup>	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	10
Fried Calamari	cherry pepper sofrito, parmesan aioli, lemon	14
Conch Fritters	jalapeño, corn, dipping sauce	8
Baked Shrimp <sup>GF</sup>	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with toasted baguette	16

## SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 8 | shrimp 12 | crab cake 14 | salmon 11

Clam Chowder	cream, potato, bacon	cup 6 bowl 9
Butternut Soup <sup>GF</sup>	brown butter, herbs	cup 5 bowl 8
Garden Vegetable <sup>GF</sup>	mesclun greens, shaved vegetables, cherry tomato, lemon vinaigrette	9
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish	11

## ENTREES

The Daily Flatbread	ask your server about today's offering	13
Grilled Mahi Tacos	lime coleslaw, roasted salsa, cilantro, french fries	16
Cunningham's Fish & Chips	beer battered local flounder, house made tarter, french fries, coleslaw	18
Red Flannel Hash	wood fired, corned beef, beets, poached egg, hollandaise	16
Buttermilk Pancakes	four cakes served with choice of vermont maple syrup, blueberry compote or vanilla pecan butter	9
Croque Madame	texas toast brioche, black forest ham, aged gruyere mornay, fried egg, home fries	14
Crab Benedict	crab cakes, poached eggs, braised collard greens with tasso ham, fried pork belly, hollandaise, home fries	17
Brunch Burger	confit bacon, cheddar, shallots, lettuce, pickled green tomato, fried egg, home fries	14
Shakshuka	wood fired, spiced tomato and seasonal vegetable stew, poached eggs, bell pepper, pita bread	12

## A LA CARTE SIDES

**Cheesy Grits<sup>GF</sup>**  
anson mills grits, cheddar,  
mascarpone 6

**Braised Collard Greens**  
confit pork belly 6

**Biscuits & Gravy**  
house buttermilk biscuits,  
sausage gravy 9

**Thick Cut Bacon**  
maple river, hickory smoked 6

**Yogurt & Granola**  
strawberries and honey 4

**Mrs. Vingerber's Monkey Bread**  
southern style,  
bourbon sauce 6

### ADDITIONS

poached egg 1.75 | fruit cup 4  
confit bacon 3

<sup>GF</sup> Gluten Friendly

\* Steaks, burgers and seafood may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.