

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,
organic blood orange juice, candied 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, mar-
inated pepper 10.25

Moonrakers Sangria

pinot noir, stoli blueberi, pineapple juice,
sparkling water, fresh fruit 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 ^{GF}	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	10
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	14
Conch Fritters	jalapeño, corn, special sauce	7
Baked Shrimp ^{GF}	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 11 | crab cake 14 | salmon 12

Clam Chowder	cream, potato, bacon	cup 6	bowl 9
Gazpacho ^{GF}	tomato, summer vegetables		cup 6
Garden Vegetable ^{GF}	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
Courgette Salad ^{GF}	roasted heirloom zucchini and summer squash, burrata cheese, olives, cucumbers, pickled shallots, espelette pepper vinaigrette		13

ENTREES

The Daily Flatbread	ask your server about today's offering	13
Grilled Mahi Tacos	lime cole slaw, roasted salsa, cilantro, sour cream	16
Cunningham's Fish & Chips	beer battered local flounder, house made tarter, french fries	18
Red Flannel Hash	wood fired, corned beef, beets, poached egg, hollandaise	16
Belgian Waffles	served with choice of vermont maple syrup, mixed berry 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, swiss chard, 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^{GF}
anson mills grits, cheddar,
mascarpone 6

Seasonal Beans
chermoula 6

Biscuits & Gravy

house buttermilk biscuits,
sausage gravy 9

Thick Cut Bacon

maple river, hickory smoked 6

Yogurt & Granola

mixed berries and honey 4

Mrs. Vingerber's Monkey Bread

southern style,
bourbon sauce 6

ADDITIONS

poached egg 1.75 | fruit cup 4
confit bacon 3

^{GF} 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.