

HISTORIC BEAUFORT, NC

MOONRAKERS

COASTAL CUISINE  ROOFTOP DINING



Brunch

A moonraker, also known as a moonsail, hope-in-heaven, or hopesail, is a square sail flown immediately above a skysail on the royal masts of a square rigged sailing ship. Moonrakers are relatively unusual sails only used on ships built primarily for speed.

Throwing a Private Event?

With a variety of spaces and customized menus, please consider Moonrakers for your next private function.

moonrakersbeaufort.com

  [moonrakersbeaufort](https://www.instagram.com/moonrakersbeaufort)

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

mionetto prosecco 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

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	roasted grapes, oregano, honey, cracked black pepper, grilled pita bread	12
Fried Calamari	sweet and spicy thai chilli sauce, coconut, lime aioli	16
Daily Flatbread	chef's daily creation, ask your server for details	mkt
Seasonal Flatbread	nduja, winter squash, cranberry mostarda, pecorino, mozzarella	14
Baked Shrimp	wood fired, jerk seasoned butter, pineapple, bell pepper, toasted coconut served with a toasted baguette	16
Oysters	cornmeal crusted, black eyed peas, pickled mustard seed, country ham	17

SOUPS + SALADS

ADD TO ANY SALAD > grilled chicken 8 | shrimp 11 | salmon 16

Clam Chowder	cream, potato, bacon	cup 6	bowl 10
Cauliflower Soup ^{GF}	vadouvan, acorn oil		cup 6
Garden Vegetable ^{GF}	mesclun greens, shaved vegetables, lemon vinaigrette		10
Baby Kale Caesar	aged parmesan, yellow pepper, shaved onion, miso caesar vinaigrette, mandarin orange, crispy cashew garnish		12
Provisional Salad ^{GF}	a salad that changes with the seasons at the farm or....just because		13

ENTREES

Grilled Mahi Tacos	chamoy slaw, salsa roja, lime crema, french fries	16
Cunningham's Fish & Chips	beer battered local flounder, house made tartar, french fries	18
Root Vegetable Hash ^{GF}	seasonal vegetables, poached egg, hollandaise, nduja	17
Belgian Waffles	vermont maple syrup, baked apples, cultured butter	13
Eggs Benedict	brioche bun, country ham, collards, hollandaise, duck cracklins, home fries	14
Carnitas Huevos Rancheros ^{GF}	poached eggs, lime crema, chipolte white beans, avocado, salsa roja, tostones	17
Brunch Burger	white cheddar, fried onion rings, bibb lettuce, sunny side up egg, poblano crema, home fries	18
Chicken and Waffles	belgian waffle, confit chicken leg quarters, pepper vinegar, candied pecans	16

A LA CARTE SIDES

Cheesy Grits ^{GF}

anson mills grits, cheddar,
mascarpone 7

Biscuits & Gravy

house buttermilk biscuits,
sausage gravy 9

Sweet Tea Collard Greens

poblano cream, tobacco onion 7

Thick Cut Bacon ^{GF}

maple river, hickory smoked 8

Baked Apples

granola, greek yogurt 7

Cinnamon Roll

maple glaze, candied pecans 8

Mac & Cheese

confit bacon 11

ADDITIONS

poached egg 1.75 | fruit cup 4
confit bacon 5

^{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.