



# FALL BRUNCH SPECIALS

Enjoy our brunch specials on Sundays until 4pm.

**Plain Jane:** Two eggs cooked to your liking & choice of bacon, sausage, or smashed avocado. Served toast and your choice of breakfast potatoes or smoked gouda cheese stoneground grits. **\$14**

**Eggs Benedict:** An English muffin piled high with poached eggs, house-made hollandaise, cherry tomatoes, and arugula with your choice of topping. Served with breakfast potatoes or smoked gouda stoneground grits.

- Florentine** \$12
- Canadian Bacon** \$14
- Shrimp** \$15
- Crab cakes** \$18
- Avocado BLT** \$15

**Omelety:** Three-egg omelet served with breakfast potatoes or smoked gouda stoneground grits. Served with toast.

- Cora Tree:** onions, peppers, andouille sausage, tomatoes, shrimp and cheddar cheese **\$16**
- Buxton Light:** grilled red peppers, onions, portobella mushrooms, pepper jack cheese **\$14**
- The Point:** ham and cheddar cheese **\$12**
- Hatterasman:** Swiss cheese, lump crabmeat, mushrooms, and a drizzle of hollandaise. **\$14**

**Breakfast Street Tacos:** three corn tortillas topped with eggs, pico de gallo, chorizo, cilantro, avocado and diced red onion. Served with rice and beans. **\$16**

**Brunch Burger:** a burger topped with bacon, cheddar cheese, an egg, and breakfast potatoes. Comes with lettuce, tomato, onion, and pickle and served with one lunch side. **\$15**

**Chickachanga:** grilled chicken breast, scrambled eggs, chorizo, cheddar and Monterey jack cheese rolled in a large flour tortilla and baked with a queso cheese sauce. **\$16**

**Shrimp and Grits:** sauteed shrimp, green and red peppers, onions, andouille sausage in a sherry Cajun cream sauce on smoked gouda stoneground grits with garlic bread **\$18**

**Seafood Enchilada:** shrimp, crabmeat, & scallops sauteed with veggies in a flour tortilla; baked. Topped with a sherry cream sauce & cheese. **\$20**

**Apple Streusel French Toast Casserole:** granny smith apples and cinnamon baked in a French toast casserole topped with a streusel topping and cream cheese icing. Served with bacon or sausage. **\$15**

**Froggy Leap:** layered bowl of hashbrown casserole, two biscuits, two over-medium eggs, two slices of bacon and smothered in sausage gravy. **\$17**

**Biscuits and Gravy:** house-made Bass Farm sausage gravy with two buttermilk biscuits and served with your choice of breakfast potatoes or smoked gouda stoneground grits. **\$14**

**Harvest Bowl:** tri-color quinoa, poached eggs, butternut squash, dried cranberries, kale, and our superfood veggie blend dressed with a lemon vinaigrette **\$15**

## —From the Bar:—

**Froggy Relaxer:** Tito's vodka, Malibu Rum, Dekuyper Peach Schnapps, orange juice, pineapple juice, and cranberry juice **\$12**

**Island Vibes:** Stoli Razberi vodka, Malibu rum, Chambord raspberry liqueur, pineapple juice and a prosecco float **\$13**

**Traditional Mimosa:** traditional with prosecco, orange juice and orange slice **\$10**

**French Mimosa:** prosecco with Chambord **\$12**

**Grand Mimosa:** prosecco, orange juice with a Grand Marnier float **\$12**

**Mimosa Pitcher:** bottle of prosecco and a carafe of orange juice **\$38**

## Coffee:

- Espresso:** \$3.95
- Café Latte:** \$4.95
- Pumpkin Spice Latte:** \$5.95