



To Share

Biscuits & Jam	Flaky and buttery freshly made biscuits with berry jam, bacon jam and whipped butter	7
Biscuit Beignets	Choice of powdered sugar or cinnamon sugar, sweet crème fraiche, hazelnut chocolate spread	11
Smoked Salmon Rillettes	Smoked salmon spread, toasted bread, accoutrements	14
Cinnamon Rolls	(limited quantity)	7
Biscuits & Gravy		8

Sea Salt Breakfast

1 Egg **13** 2 Eggs **15** 3 Eggs **17**

Choice of Eggs*: fried, poached, scrambled, scrambled with cheese, scrambled egg whites

Choice of Toast: sour dough, whole grain, English muffin, biscuit

Choice of Meat: 2 strips of bacon, 2 sausage patties, smoked ham, 3 meat sampler, andouille hash, berries

Choice of Side: home fries, cheddar grits, griddled potato cakes, mixed greens

\$3 Extras: hollandaise, béarnaise, béchamel, biscuit gravy, bacon jam

The Benedicts

No substitutions on benedicts except for side of home fries

Classic Benedict*	Two English muffins, smoked ham, poached eggs, hollandaise, home fries	15
Crab Cake Benedict*	Two English muffins, pan-seared crab cakes, poached eggs, béarnaise, home fries	20
Andouille & Potato Benedict*	Two griddled potato cakes, andouille hash, poached eggs, hollandaise, home fries	16
Southern Benedict*	Two biscuits, sausage patties, poached eggs, hollandaise, home fries	15

Specialties

Berry Waffles	Fresh berries, golden waffles, sweet crème fraiche, powdered sugar, warm maple syrup on the side	12
Chicken & Waffles	Fried boneless chicken thigh, golden waffles, spicy honey drizzle, warm maple syrup on the side	14
Biscuits & Gravy Breakfast*	Flaky fresh-made biscuits, house-made sausage and sausage gravy, two eggs	16
Breakfast Burger*	Southern Natural Farms burger, bacon, fried egg, cheddar cheese, toasted bun, home fries	17
Croque Madame*	Toasted sour dough, smoked ham, Swiss cheese, béchamel, fried egg, home fries	15
Nashville Hot Chowder	Smoked trout and clam chowder, Nashville hot seasonings, oyster crackers	9
Brunch Salad	Mixed greens, tomatoes, hard-boiled egg, cheddar cheese, house dressing	14
Salad Extras:	Crumbled Bacon 3 Pan-seared crab cake 8 Fried boneless chicken thigh 4	

Signature Brunch Drinks

Sparkling Mimosa	Sparkling wine with orange, grapefruit or seasonal juice	Drink 10	Bottomless 25
Sea Salt Bloody Mary	Heroes vodka and our special bloody mary mix with assorted veggies	Pint 10	Quart 15

Book ahead: \$25/person all-you-can-eat private Brunch Buffet in the Balcony for parties of 16-40 guests.

**Consumer Advisory: Burgers and eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*