



SUNDAY BRUNCH 10:30am - 3pm

She Crab Soup: Topped w/ cornbread croutons.....\$8.99

Spicy Tuna Nachos: Crab-cheese stuffed wontons with blackened yellowfin tuna, pickled vegetables, ponzu & sriracha aioli.....\$15.99

Shipwreck Shrimp: Lightly breaded & fried shrimp tossed in house shipwreck sauce.....\$12.99

Crab Dip: Served w/ fried pita chips\$13.99

BREAKFAST

All served with choice of: Home Fries or Grits

***2 Egg Breakfast:** Two eggs cooked your way w/ bacon or sausage, and toast or biscuit.....\$9.99

Chicken & Waffles: Belgium waffle topped w/ southern fried chicken tossed in nashville hot sauce w/ peach bourbon syrup.....\$11.99

Crab Cake Benedict: Toasted english muffin topped w/ crab cake, poached egg & hollandaise.....\$17.99

Strawberry French Toast: Classic french toast topped w/ a strawberry compote & whipped cream.....\$10.99

***Farmer's Omelet: [V]** Tomatoes, mushrooms, arugula, red onions & goat cheese.....\$10.99

***Steak & Eggs:** Marinated NY Strip served with eggs cooked your way + topped w/ tomato balsamic steak sauce.....\$17.99

Fried Chicken Biscuit: Biscuit w/ crispy fried chicken, pimento cheese, bacon and country style gravy\$13.99

HANDHELDS

Tacos: (3) Flour tortillas stuffed w/ shredded cabbage, pineapple salsa, cotija cheese, sriracha aioli & pickled onions

Cali Fish.....\$13.99

Shipwreck Shrimp....\$15.99

Market.....MKT

Crab Cake BLT: Housemade crab cake, bacon, lettuce, tomato, old bay aioli served on texas toast.....\$18.99

Monte Cristo: Grilled ham & cheese dipped in french toast batter and grilled. Served with strawberry compote & home fries.....\$13.99

Down South Chicken: [GFO] Grilled chicken breast, topped w/ pimento cheese, bacon, pickles& served on a potato roll.....\$16.99

***Davie County Burger:** 8oz angus beef patty topped w/ pimento cheese, bacon jam, lettuce, tomato & pickle on a potato bun.....\$16.99

Fish Sandwich: Fried white fish on a potato bun w/ lettuce, tomato pickle & old bay aioli\$14.99

SALADS

*Add Chicken \$5 | Shrimp \$6 | *Salmon \$8*

Wrightsville Salad: Mixed greens, candied nuts, raisins, apples, bleu cheese crumbles, cucumber, grilled chicken tossed in white wine vinaigrette.....\$16.99

Farm to Fork: [V] Lettuce mix w/ avocado, corn salsa, red onions, tomatoes, tortilla strips, shaved parmesan cheese and tossed in chipotle vinaigrette.....\$13.99

Caesar: Romaine lettuce w/ homemade cornbread croutons, parmesan cheese, tossed in caesar.....Half/\$6.99 or Full/\$9.99

House Salad: [V] Lettuce mix w/ tomatoes, cucumbers, candied pecans, homemade cornbread croutons, red onions + choice of dressing.....Half/\$6.99 or Full/\$9.99

Dressings:

Ranch, Bleu Cheese, Honey Mustard, Sweet Chili Vinaigrette, Balsamic Vinaigrette, Chipotle Vinaigrette, White Wine Vinaigrette
{All salads can be made gluten free}

ENTREES

Shrimp & Grits: Gouda stone ground grits, topped w/ sautéed shrimp, roasted pork belly, grape tomatoes, mushrooms, in a tasso cream sauce.....\$21.99

Jerk Chicken: Marinated chicken breast, topped w/ pineapple salsa, served over coconut rice w/ Chefs vegetable.....\$19.99

Crab-Stuffed Salmon: Wild caught salmon stuffed w/ crab cake and topped with old bay aioli. Served w/ coconut rice & crispy brussels.....\$23.99

DRINKS

Mimosa:\$4 [Glass] / \$12 [Carafe]

[Original, Orange Cran, Ruby Red Grapefruit]

House Bloody Mary:\$4

Vodka Sunrise:.....\$4

V=Vegetarian | GF= Gluten Free | GFO= Gluten Free Option

*Items may be cooked to order. Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have a medical condition.