



BRUNCH

SATURDAY & SUNDAY
10 am - 3 pm

- Lobster Bisque:** topped w/ cornbread croutons.....\$10
- GIANT Cinnamon Roll:** Covered with maple bourbon icing and covered with bacon bits.....\$10
- Pint of Bacon:** Our house-made thick cut candied maple bacon slices.....\$12
- French Toast Sticks:** Served with powdered sugar and maple syrup.....\$12

BREAKFAST

All served with choice of: Home Fries (cubed or patty), Grits, or Fruit

- *2 Eggs Breakfast:** Two eggs cooked any way w/ bacon or sausage, toast, or biscuit.....\$14
- Chicken & Waffles:** Belgium waffle topped with Southern fried chicken covered with homemade spicy syrup.....\$16
- *Crab Cake Benedict:** Toasted English muffin topped with crabcake, poached egg & hollandaise.....\$21
- Crab & Bacon Omelet:** Crab, bacon, boursin cheese, & mozzarella cheese.....\$16
- *Farmer's Omelet V:** Tomatoes, mushrooms, arugula, red onions, & goat cheese.....\$14
- *Steak & Eggs:** 10 oz marinated NY strip served with eggs cooked any style with Old Bay hollandaise.....\$38
- *Lox Bagel:** In house cured salmon served with local bagels, cream cheese, dill, capers, & pickled onions.....\$18
- Shipwreck Shrimp Tacos:** (3) Flour tortillas stuffed with crispy fried shrimp, shredded cabbage, pineapple salsa, cotija cheese, sriracha aioli & pickled onions.....\$17
- Brunch Smash Burger:** Smash ground sausage & ground beef pattys, hash brown patty, candied maple bacon, & American cheese, topped with a sunny side up egg on a brioche bun with a side of maple syrup\$20
- Sausage Gravy Skillet:** Skillet loaded with eggs, cheddar cheese, sausage gravy, topped and baked with a buttery buttermilk biscuit.....\$15
- Stuffed French Toast:** Cinnamon French Toast stuffed with mascarpone cheese & a mixed berry compote, topped with powdered sugar.....\$16
- Dill Pickle Chicken Sandwich:** Dill brined chicken breast, deep fried, and served with pickles & chipotle aioli on a toasted brioche bun\$16
- Fried Grouper Sandwich:** Fried Grouper served with lettuce, tomato, and a cherry pepper tartar sauce on a toasted brioche bun\$20

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

SALADS

Add Chicken \$5 | Shrimp \$10 | *Salmon \$9

- Wrightsville Salad:** Mixed greens, candied nuts, craisins, apples, bleu cheese crumbles, cucumber, grilled chicken tossed in white wine vinaigrette.....\$18
- Caesar:** Romaine lettuce w/ homemade cornbread croutons, parmesan cheese, tossed in caesar.....Half/\$8 or Full/\$11
- House Salad V:** Lettuce mix w/ tomatoes, cucumbers, cashews homemade cornbread croutons, red onions, w/ choice of dressing.....Half/\$8 or Full/11

{All salads can be made gluten free}

Dressings:

Ranch, Bleu Cheese, Honey Mustard, Oil & Vinegar, White Wine Vinaigrette (House)

ENTREES

- Mississippi Roast & Grits:** Gouda stone ground grits, topped w/ tender Mississippi Roast, pepperoncini's, & a grilled cheese sandwich.....\$22
- Jerk Chicken:** Marinated half chicken, topped w/ pineapple salsa, served over coconut rice & chefs vegetables.....\$20
- Crab-Stuffed Salmon:** Stuffed salmon steak with crabcake topped with old bay aioli. Served with coconut rice & chefs vegetables.....\$25

DRINKS

- Mimosa**\$4 [Glass] or \$12 [Carafe]
Flavors: Original, Orange, Cranberry, Ruby Red Grapefruit
- House Bloody Mary**.....\$4
- Vodka Sunrise**\$4

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