



BRUNCH

SATURDAY & SUNDAY

10 AM - 3 PM

GIANT Cinnamon Roll: Covered with maple bourbon icing and covered with bacon bits.....\$11

French Toast Sticks: Served with powdered sugar and maple syrup.....\$13

Pint of Bacon: Our house-made thick cut candied maple bacon slices.....\$13

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.....\$18

Chicken & Waffles: Belgium waffle topped with Southern fried chicken covered with homemade spicy syrup.....\$17

***Crab Cake Benedict:** Toasted English muffin topped with crabcake, poached egg & hollandaise.....\$25

Crab & Bacon Omelet: Crab, bacon, boursin cheese, & mozzarella cheese.....\$17

***Farmer's Omelet V:** Tomatoes, mushrooms, arugula, red onions, & goat cheese.....\$15

***Steak & Eggs:** 10 oz marinated NY strip served with eggs cooked any style with Old Bay hollandaise.....\$39

***Lox Bagel:** In house cured salmon served with local bagels, cream cheese, dill, capers, & pickled onions.....\$17

Shipwreck Shrimp Tacos: (3) Flour tortillas stuffed with crispy fried shrimp, shredded cabbage, pineapple salsa, cotija cheese, sriracha aioli & pickled onions. [not served with a side item].....\$18

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\$23

Sausage Gravy Skillet: Skillet loaded with eggs, cheddar cheese, sausage gravy, topped and baked with a buttery buttermilk biscuit.....\$16

Stuffed French Toast: Cinnamon French Toast stuffed with mascarpone cheese & a mixed berry compote, topped with powdered sugar.....\$17

Dill Pickle Chicken Sandwich: Dill brined chicken breast, deep fried, and served with pickles & chipotle aioli on a toasted brioche bun\$17

Fried Grouper Sandwich: Fried Grouper served with lettuce, tomato, and a cherry pepper tartar sauce on a toasted brioche bun\$21

* 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 \$6 | Shrimp \$11 | *Salmon \$10

Wrightsville Salad: Mixed greens, candied nuts, craisins, apples, bleu cheese crumbles, cucumber, grilled chicken tossed in white wine vinaigrette.....\$19

Caesar: Romaine lettuce w/ homemade cornbread croutons, parmesan cheese, tossed in caesar.....Half/\$9 or Full/\$12

House Salad V: Lettuce mix w/ tomatoes, cucumbers, cashews homemade cornbread croutons, red onions, w/ choice of dressing.....Half/\$9 or Full/\$12

{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.....\$26

Jerk Chicken: Marinated half chicken, topped w/ pineapple salsa, served over coconut rice & chefs vegetables.....\$27

Crab-Stuffed Salmon: Stuffed salmon steak with crabcake topped with old bay aioli. Served with coconut rice & chefs vegetables.....\$37

DRINKS

Mimosa\$5 [Glass] or \$13 [Carafe]
Flavors: Original, Orange, Cranberry, Ruby Red Grapefruit

House Bloody Mary.....\$5

Vodka Sunrise\$5

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