

SUNDAY BRUNCH MENU

GREENCROFT BENEDICT*

Poached eggs on your choice of fried green tomato 13
crab cake 14
or classic Canadian bacon and English muffin 12
topped with Hollandaise sauce,
served with fresh fruit and starch

BUILD YOUR OWN OMELET*

Choose from ham, tomato, onion, bacon, mushrooms, and cheddar
cheese, served with starch and fresh fruit
11

FRENCH TOAST*

Traditional style French toast served with bacon,
hash browns and fruit
9

AUTUMN VEGAN DELIGHT

Acorn squash stuffed with autumn fruit,
sun dried cherries, oats and honey
baked with a walnut drizzle
10

SEAFOOD SALAD LOUIS*

Shrimp, lobster, crab, mixed greens avocado,
cucumber tomato served with a traditional Louis sauce
Market Price

GRILLED SALMON SALAD*

Grilled Salmon, baby spinach, apples, dried blueberries and can-
died pecans with a champagne vinaigrette
13

Gratuity is entirely discretionary, 15% will be added unless otherwise noted
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your
risk of
food borne illness

BRAISED BACON WRAPPED QUAIL BREASTS *

With a Port wine reduction
served with today's starch and vegetable

13

CRAB STUFFED SHRIMP*

With a fresh herb cream sauce served with today's starch and
vegetable

16

SURF AND TURF*

Grilled petit filet and jumbo prawns
Served with today's starch and vegetable and a house salad

25

FRIED OYSTERS*

A generous portion of succulent oysters, breaded and fried
served with coleslaw and French fries

Market Price

CAROLINA CRAB CAKES*

Jumbo lump crab cakes served sautéed or broiled
Served with today's starch and vegetable and a house salad

30

SOUTHERN FRIED CHICKEN*

Served with today's choice of starch and vegetable

12

FRIED GREEN TOMATOES AND CRAB*

Cornmeal breaded green tomato slices topped with jumbo lump
crab and

Madeira-shallot butter sauce, served with your choice of house
salad or fresh fruit

14