

Brunch

Eggs Benedict

crab Cake **17** or prosciutto **15** choice of potatoes or polenta

Shrimp & Grits

NC shrimp, sherry cream sauce, crispy prosciutto 18

Blueberry Pancakes

Stack of 3, blueberry, syrup, butter, bacon 15

Stuffed French Toast

Cream Cheese, Pecans & Honey

fresh fruit, fresh whipped cream, maple syrup 15

Daily Omelet

choice of potatoes or polenta, biscuit 14

Steak & Eggs*

2 eggs, biscuit & choice of potatoes or polenta

Huevos Rancheros*

Smoked black bean cakes, salsa verde, tortilla chips two sunny side up egg **14**

Salads

Beet & Buratta

gold & red beets, baby arugula, pickled onions pistachios, citrus-maple dressing **15**

Caesar

romaine, sourdough croutons, parmesan Reggiano Caesar dressing reg 10 small 6 add white anchovies 2

Garder

mixed greens, cucumber, cherry tomato, pickled onion radish, croutons, champagne vinaigrette **reg 10 small 6**

+ Chicken Breast 6

+ Steak* 11

+ Wild Caught Shrimp 9

+ Local Fish mkt

+ Seared Salmon* 9

+ Scallops 17

Sta**rters**

Soup du jour

ask your server 7

Crab Stuffed Shrimp Scampi

garlic butter sauce, grilled sourdough 13

Fried Green Tomatoes

blue crab & peppadew salad, lemon-dill tartar 14

Chicken Wings

Caribbean jerk glaze or butter & old bay 11

Edamame ponzu, smoked sea salt

sesame oil, everything seasoning 7

Fried Brussels Sprouts

pecorino cheese, harissa aioli 8

Artisan Cheese Board

3 cheeses, preserves, local honey, pickles, toast mkt

Cheese & Charcuterie

3 meats & 3 cheeses, preserves, local honey, pickles toast (GF crackers available upon request) **mkt**

Edgewater Lunch

Brasstown Burger*

N.C. grass fed beef, toasted brioche, cheddar, LTO bacon jam **16**

Turkey Bacon Melt

Shaved turkey, melted provolone, bacon, roasted garlic aioli, LTO **14**

Local Fish Sandwich

slaw, lemon dill tarter, heirloom tomato mkt

Crab Cake Sandwich

lemon-dill tartar, lettuce, tomato, onion 17

Sides

polenta 4 toast 2 scrambled eggs 4 Potatoes 4 bacon 5 fruit 5 hand cut fries 6 broccolini 6 biscuit 3