

BREAKFAST MENU

Fire Engine

A Local Favorite of Corned Beef and Buttery Grits
21

Ham and Cheese Croissant

Omelet, Swiss Cheese, Breakfast Potatoes
16

Substitute Smoked Salmon 8

Huevos Rancheros

Pulled Beef Brisket, Black Beans, Avocado , Salsa, Corn Chips
Two Eggs Any Style
21

Smoked Salmon Avocado Toast

Toasted Multigrain Bread, Avocado, Tomatoes, Bermuda Onion, Cilantro, Poached Egg
23

Fresh Seasonal Fruit Plate

21

Breakfast Cereal

Raisin Bran, Corn Flakes, Frosted Flakes
All Bran or Fruit Loops
Served with Full or Skim Milk
8







Homemade Pancakes

Filled with Banana, Strawberries or Chocolate Chips
Served with Maple Syrup
16

Homemade Vanilla Waffle

Fresh Strawberries & Banana
Served with Maple Brown Butter
16

SIDE ORDERS

Croissant (1) with Jam & Butter	6.5	Homemade Breakfast Potatoes 	6
White, Whole Wheat Toast or English Muffin	4	Applewood Smoked Bacon (4 Pieces)	8
Ham or Sausage (2 Pieces)	6	Sautéed Mushrooms 	8
Grilled Tomato 	5	Side of Silver Dollar Pancakes (3)	5
Butter Wilted Spinach, Goji Berries 	14	Side of Buttery Grits 	5
Smoked Salmon	12	One Egg any style	4
House Pub Fries, Pink Himalayan Salt 	12	Sweet Plantain, Maple Butter, Kosher Salt	14

AVAILABLE ONLY ON SATURDAYS & SUNDAYS

Eggs Benedict

Soft Poached Eggs, English Muffin, Ham
Hollandaise Served with
Grilled Asparagus and Breakfast
Potatoes
24

Caicos Lobster Benedict

Caicos Lobster, Soft Poached Eggs,
English Muffin, Hollandaise Sauce Served
with Grilled Asparagus and Breakfast
Potatoes
29