



BRUNCH MENU

8AM TO 3PM(ISH)

FYI: This is a sit down, take it easy, kick up your feet & relax type of place. You may be in a hurry but we're not. We don't serve crabs or wait on them either. Order what you want. Eat what you get. Enjoy your breakfast and HAVE A WONDERFUL DAY!

••• BRUNCH FEATURES •••

Breakfast Burrito – Smoked Chorizo

Flour tortilla, eggs, chorizo, black beans, cheddar cheese, Pico de Gallo
\$13

French Toast of the Day – Fluffernutter Stuffed

Cornflake crusted, Marshmallow Fluff & peanut butter stuffed Challah Bread
\$14

Eggs Benedict of the Day – Smoked Beef Brisket

Smoked Beef Brisket, Poached Eggs, Horseradish Hollandaise on a English Muffin served with our breakfast potatoes
\$15

Smoked Turkey Croissant

House smoked turkey, cranberry aioli, avocado, gruyere cheese, arugula on a toasted croissant
\$14

Smoked Brisket "Melt"

Smoked Brisket, Klepto sauce, tomato, fried egg & American cheese on a toasted English Muffin
\$14

••• FAVORITES •••

Our Famous Skillet or Scrambler

3 Eggs over medium or scrambled topped with cheese served over a bed of potatoes with your choice of toast.
\$12

VEGGIE: Spinach, mushroom, tomato & American cheese POLISH: Kielbasa, cheddar cheese & fried onions
WESTERN: Ham, onion, pepper & American Cheese MEAT LOVERS: Bacon, sausage, ham, & American cheese.
MEXICAN: Chopped Bacon, pico de gallo, queso fresco ITALIAN: Sweet Italian Sausage, onion, peppers, tomato, mozzarella
GREEK: Spinach, tomato & feta cheese

Omelet

Three eggs with American cheese your choice of ingredients served with potatoes and your choice of toast.
\$8 Egg White Omelet \$9

Add \$1 each: onions, peppers, tomatoes, mushrooms, spinach and/or salsa
Add \$2 each: avocado, ham, sausage, bacon, pork roll, and/or kielbasa
Swap out the American cheese for mozzarella, cheddar, feta or Mexican Queso for \$1

Eggwich

Fried egg, American cheese & your choice of meat (bacon, sausage, pork roll or ham) on a Brioche Roll or Croissant.
\$9

••• EVERYDAY BREAKFAST •••

2 Eggs with sides

Served with potatoes and choice of toast.
Add your choice of meat (bacon, sausage, pork roll, scrapple or kielbasa) for \$3 more.

\$6

Creamed Chipped Beef

Served over toast with potatoes on the side

\$10

Steak and Eggs

8oz: \$20 12oz: \$27 20oz: \$32 2lbs: \$40

Finally a real Steak and Eggs for breakfast! Hand cut choice Rib Eye steak cooked to order. Name Your Cut! Regular Cut 8oz; Medium Cut 12oz; Man Cut 20oz; Crazy Cut 32oz. Served with your choice of eggs, home fries & choice of toast.

Bagel and Lox

Fresh bagel and lox served with creamed cheese, tomato, red onion & capers.

\$11

Fruit Parfait

Vanilla yogurt, granola, fresh strawberries and blueberries

\$11

Eggs Benedict

Poached eggs over Canadian Bacon on an English muffin topped with hollandaise sauce served with potatoes

\$13

Smoked Salmon Benedict

Two halves of an English muffin each of which is topped with smoked Nova Salmon, a poached egg, and hollandaise sauce.

\$13

Pancakes

\$8 Short Stack \$6

Home-made stack of 3 pancakes served with warm syrup and butter. Add a topping if you like! Short Stack is 2 pancakes.

Add fresh strawberries, bananas, or blueberries for \$3 Add chocolate chips for \$1

French Toast

\$8 Short Stack \$6

Three slices of egg battered Challah Bread sprinkled with cinnamon and served with warm syrup and butter. Add a topping if you like! Short Stack is 2 slices.

Add fresh strawberries, blueberries, or bananas for \$3 Add chocolate chips for \$1

Waffles

Large Carbon's Belgium waffle served with warm syrup & butter. Add a topping if you like!

Add fresh strawberries, blueberries, or bananas for \$3 Add chocolate chips for \$1

\$9

••• LUNCH •••

Served with Kettle Chips. Add French Fries or South Dock Slaw for \$2 or Old Bay Fries for \$2.50

Chicken and Waffles

Perfectly cooked Belgium Waffle topped with buttermilk battered boneless chicken... A great taste of the south!

\$14

Fire Cracker Shrimp Wrap

Our Fire Cracker Shrimp wrapped in flour tortilla along with pico de gallo, queso fresco and chopped romaine lettuce.

\$12

Jail Island Salmon Salad

6 oz grilled sustainably raised salmon fillet, arugula, grape tomatoes, chopped red onion and crumbled goat cheese tossed in a citrus vinaigrette drizzled with a balsamic reduction.

\$16

North Carolina Pulled Pork Sandwich

Our house smoked pulled pork on a brioche roll topped with Cole Slaw, pickles and a side of our house made Carolina BBQ sauce.

\$13