



Fig. 1728.



mains

all egg dishes served with your choice of home fries, grits or baby arugula salad with fresh lemon sub fruit salad

Two-Egg Breakfast GF*

eggs any style / served with toast / choice of smoked bacon / sausage / canadian bacon / turkey sausage

Three-Egg Omelet GF*

served with toast / choice of 4 fillings:
onion / pepper / mushroom / tomato / spinach / ham
bacon / scallion / cheddar / swiss

Breakfast Burrito

scrambled eggs / bacon / sausage / peppers
breakfast potatoes / cheddar
served with sour cream and salsa

Spinach Goat Cheese Burrito

scrambled eggs / goat cheese / spinach / guacamole
pico de gallo / served with sour cream and salsa

Eggs Benedict

two poached eggs / hollandaise sauce / canadian
bacon / toasted english muffin

Crab Benedict

pimento cheese grits cake / brown butter crab
sautéed spinach / poached eggs / hollandaise

Chorizo Hash & Eggs

sautéed peppers and onions / chorizo / breakfast
potatoes / guacamole / scallions / chipotle aioli / two
eggs any style

griddle

Belgian Waffle v

sliced strawberries / whipped cream / maple syrup

Pancakes v

choice of: plain / chocolate chip / blueberry
bacon-cheddar / served with maple syrup

Banana's Foster French Toast v

brioche bread / banana-rum sauce / whipped cream
candied pecans

Croissant Croque Madame

croissant / shaved ham / swiss cheese
mornay sauce / sunny side up egg

sides

cheddar grits / fried breakfast potatoes
bacon / sausage / turkey sausage
bagel with cream cheese / single pancake

drinks

Freshly Brewed Coffee

regular / decaf

Hot or Iced Tea

Cappuccino

Espresso

Hot or Iced Latte

Orange Juice

Juice

apple / grapefruit / cranberry

Seacrest

restaurant and terrace

lighter side

Salmon Bagel

toasted bagel / caper cream cheese
smoked salmon / cucumber / arugula
roasted tomato / shaved red onion
everything bagel spice

Avocado Toast

grilled farmhouse bread / arugula
avocado smash / roasted tomato
two eggs any style

Fresh Fruit Plate GF / V

chef's selection of fruit and berries

Irish Steel-Cut Oatmeal GF / V

honey drizzle / chia seeds
candied pecans / dried cranberries

Granola v

yogurt / berries

Mixed Berry Smoothie GF / V

fresh berries / honey / greek yogurt

Selection of Cereals v

An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity. Additional tip is not necessary, but always appreciated.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if any person in your party has a food allergy.

GF : Gluten Free | GF* : Gluten Free Available | V : Vegetarian