

BRUNCH

STARTERS

Housemade Farmer's Herb Cheese

pepper jam, marinated cucumbers, maldon sea salt, toasted pita chips

13

Tempura Gulf Shrimp

tossed in dynamite sauce

18

Griddled Alabama Crab Cakes

lemon aioli, wilted arugula, lemon vinaigrette

18

Avocado Toast

smoked salmon, pickled red onions, fried capers, tomato, microgreens, choice of sourdough or wheat

add an egg any style - \$2 -

13

Crab Claws

fried -or- sauteed in white wine, butter & herbs

MP

SALADS

Organic Mixed Greens 11

mixed greens, heirloom cherry tomatoes, cucumber, red onion, feta, balsamic vinaigrette

Chop Salad 15

chopped mixed greens and romaine, roasted corn, tomatoes, red onion, bacon, black beans, bleu cheese, avocado ranch dressing

Asian Marinated Ahi Poke 17

tropical mango, wakame, pickled ginger, cucumber, green onion, sweet soy

Panzanella Salad 15

chopped romaine, grilled baguette, mozzarella, roasted red onion, cucumber, heirloom tomato, basil, red wine vinaigrette

Classic Cobb 15

romaine, eggs, bacon, blue cheese, avocado, blue cheese dressing

add chicken 7 add verlasso salmon 15

add gulf shrimp 9 add steak 17

SOUPS

Soup of the Day 6/8

Black Bean 6/8

Seafood Gumbo 8/10

STREET TACO TRIO

Free Range Jidori Chicken Tinga

cilantro slaw, pico de gallo, cojita, habanero aioli

18

Baja Gulf Shrimp

cilantro slaw, pineapple relish, salsa verde

18

Smoked Short Rib

cilantro, onions, fire roasted salsa

17

CLASSICS

Basic Breakfast

two eggs your way, bacon, sausage, canadian bacon or ham

add steak - \$17 -

15

B.Y.O. Omelet

choice of three: bacon, sausage, canadian bacon, ham, avocado, mushrooms, red onion, bell peppers, tomato, baby spinach, cheddar, swiss, pepper jack, goat cheese

add crab - \$9 -

add'l toppings - \$.50 -

18

Eggs Benedict

two poached eggs, canadian bacon, toasted english muffin

add crab - \$9 -

14

served with choice of fresh fruit, breakfast potatoes, hashbrowns or grits

&

choice of toasted sourdough, wheat, rye or english muffin



Southern Gulf Shrimp & Grits

pan seared jumbo blackened shrimp, smoked gouda grits, creole sauce

21

Huevos Rancheros

two eggs your way, black bean puree, ranchero sauce, avocado, cheese quesadilla, fire roasted salsa

20

Short Stack

choice of: chocolate chips, blueberry or plain, vermont maple syrup

13

HANDHELDS

Grilled Verlasso Salmon Club

applewood smoked bacon, lettuce, tomato, pickled red onion, lemon-dill tartar, toasted sourdough

18

Smoked Double Smash Burger

shredded lettuce, tomato, pickled red onion, cheddar cheese, house aioli, toasted brioche bun

17

Crispy Buttermilk Chicken Sandwich

crispy buttermilk chicken, tangy slaw, housemade pickles, chipotle aioli, toasted brioche bun

17

Santa Maria Tri-tip French Dip

caramelized onions, mushrooms, white cheddar, horseradish aioli, rosemary au jus, toasted hoagie roll

18

BLT

nueske's bacon, heirloom tomatoes, arugula, pesto aioli, toasted sourdough

add an egg any style - \$2 -

15

DESSERTS

CCM Cheesecake 10

Ice Cream Chocolate Roll 9

Crème Brulee 9
vanilla bean. seasonal berries, fresh whip

Key Lime Pie 9

Chocolate Croissant Bread Pudding 10
caramel sauce, bourbon crème anglaise

Cone of the Day 9
housemade ice cream & waffle cone