

# Brunch

## BRUNCH DRINKS

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| <b>Mimosa</b>                                                                        | 8    |
| <b>CF Mimosa</b><br>Pomegranate, OJ & Prosecco                                       | 8    |
| <b>Grand Mimosa</b><br>OJ, Prosecco & Grand Marnier                                  | 9    |
| <b>Peach Bellini</b><br>chilled peach nectar & Prosecco                              | 9    |
| <b>Coastal Bloody Mary</b><br>Tito's Handmade Vodka, Austin, Texas                   | 8.75 |
| <b>Bacon Bloody Mary</b><br>Tito's Handmade Vodka, smoky chipotle & a slice of bacon | 9.75 |

## STARTERS

|                                                                                                                               |                         |
|-------------------------------------------------------------------------------------------------------------------------------|-------------------------|
| <b>Fresh Berries with Mascarpone Cream</b>                                                                                    | 5                       |
| <b>Deviled Eggs w. Spiced Pecans &amp; Sugar Cured Bacon</b>                                                                  | 10                      |
| <b>Baby Cake Sliders</b><br>sauteed crab & shrimp cakes with Asian slaw on brioche buns                                       | two for 9, three for 12 |
| <b>Tex Mex Eggrolls</b><br>smoked chicken, corn & black beans wrapped in a cheddar tortilla served with avocado dipping sauce | 10                      |
| <b>Hot Spinach, Parmesan &amp; Artichoke Dip</b><br>with fresh tortilla chips                                                 | 11                      |
| <b>Blue Crab &amp; Shrimp Fritters</b><br>grilled corn salsa & lobster ginger butter                                          | 12                      |
| <b>Crispy Sweet &amp; Spicy Point Judith Calamari</b><br>tossed with thin beans & pepper jelly                                | 13                      |
| <b>Lobster Bisque</b><br>Sambuca cream & fresh chives                                                                         | 7                       |
| <b>Corn &amp; Crab Chowder</b>                                                                                                | 7                       |

\* May contain raw or under cooked ingredients. Written information is available upon request regarding these items.

## SALADS

|                                                                                                                                                                     |        |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Field Greens</b>                                                                                                                                                 | 7      |
| with grape tomatoes, sun dried cranberries, garlic croutons and champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1                            |        |
| <b>Caesar</b>                                                                                                                                                       | 8      |
| hearts of romaine & baby kale with Reggiano Parmesan                                                                                                                |        |
| <b>Chopped Salad</b>                                                                                                                                                | 8      |
| mixed greens, fresh corn, scallions, tomatoes, Cabot aged white cheddar, garlic croutons & buttermilk herb dressing                                                 |        |
| <b>Warm Goat Cheese &amp; Spiced Pecan Salad</b>                                                                                                                    | 9      |
| with field greens, sun dried cranberries, tomatoes, garlic croutons & champagne vinaigrette                                                                         |        |
| <b>Ocean City Salad w. Spiced Pecans</b>                                                                                                                            | 15     |
| lightly fried chicken on mixed greens with avocado, fresh corn, tomato, scallions, sun dried cranberries, aged white cheddar and buttermilk herb                    |        |
| <b>Coastal Roast Chicken Salad</b>                                                                                                                                  | 16     |
| mixed greens, fresh corn off the cob, sun dried cranberries, dates, tomato, sesame almonds, goat cheese & champagne vinaigrette                                     |        |
| <b>Crispy Two Noodle Shrimp Salad</b>                                                                                                                               | 17     |
| salt & pepper fried shrimp with mixed greens, sesame almonds, mango, ginger vinaigrette & spicy peanut sauce                                                        |        |
| <b>Waldorf Steak Salad*</b>                                                                                                                                         | 19     |
| grilled filet tips, blue cheese, apples, walnuts, celery & dates with field greens & champagne vinaigrette                                                          |        |
| <b>Short Smoked Grilled Salmon Salad*</b>                                                                                                                           | 20     |
| bright red tomatoes, thin beans & mixed field greens in champagne vinaigrette...Laura Chenel goat cheese, add \$1                                                   |        |
| <b>Lobster Club Salad</b>                                                                                                                                           | market |
| lobster salad from the meat of a one pound Maine lobster...with field greens, tomato, avocado, fresh corn, sugar cured bacon, a deviled egg & champagne vinaigrette |        |

## SANDWICHES

|                                                                                                                                     |        |
|-------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>Coastal Lobster Roll</b>                                                                                                         | market |
| lobster salad from the meat of a one pound Maine lobster on a grilled roll w. fries & roasted corn on the cob                       |        |
| <b>Veggie Burger</b>                                                                                                                | 13     |
| open faced on grilled ice box bread with chipotle mayo, tomato, havarti, guacamole, brown rice, rainbow quinoa, black beans & beets |        |
| <b>Grilled Chicken &amp; Havarti Cheese</b>                                                                                         | 14     |
| citrus mayo & roasted peppers on grilled ice box bread with fries                                                                   |        |
| <b>Cheddar Cheeseburger*</b>                                                                                                        | 14     |
| Certified Angus Beef ®, Tillamook, mustard mayo, ketchup, pickle & fries                                                            |        |

\* May contain raw or under cooked ingredients. Written information is available upon request regarding these items.

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| <b>Bacon Cheeseburger*</b>                                                           | 15 |
| Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries |    |
| <b>Brunch Burger*</b>                                                                | 16 |
| Certified Angus Beef®, American cheese, bacon, wicked sauce, a fried egg & fries     |    |
| <b>Coastal Shrimp Roll</b>                                                           | 16 |
| crispy salt & pepper fried shrimp with remoulade sauce on a grilled roll and fries   |    |

## BRUNCH PLATES

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>Downtown Scramble</b>                                                                       | 13 |
| bacon, caramelized onions, wild mushrooms, new potatoes and cheddar with a homemade biscuit    |    |
| <b>BBBC Brioche French Toast</b>                                                               | 13 |
| in granola crumbs with fresh fruit & drizzled yogurt                                           |    |
| <b>BBBC Brioche French Toast &amp; Eggs</b>                                                    | 17 |
| smoked bacon, scrambled eggs & home fries                                                      |    |
| <b>Chicken &amp; Waffles</b>                                                                   | 17 |
| spicy southern fried chicken with a pitcher of maple-bacon-bourbon syrup                       |    |
| <b>Broiled Crab Cakes &amp; Eggs*</b>                                                          | 20 |
| scrambled or poached eggs & hollandaise with homemade biscuits                                 |    |
| <b>Filet Mignon &amp; Eggs*</b>                                                                | 22 |
| scrambled eggs, home fries and hollandaise                                                     |    |
| <b>Brunch Burger*</b>                                                                          | 16 |
| Certified Angus Beef®, bacon, American cheese, wicked sauce, a fried egg & fries               |    |
| <b>Short Smoked Salmon Filet &amp; Eggs*</b>                                                   | 21 |
| marinated and smoked, then hickory grilled...scrambled eggs, home fries & Creole mustard sauce |    |
| <b>Hickory Grilled Marinated Hanger Steak*</b>                                                 | 21 |
| Certified Angus Beef®, scrambled eggs & home fries                                             |    |

## CHICKEN, BEEF & SEAFOOD

|                                                                                     |        |
|-------------------------------------------------------------------------------------|--------|
| <b>Hickory Grilled Absolutely Fresh Fish*</b>                                       | market |
| Hand filleted in house daily                                                        |        |
| <b>Fried Chicken Tenders</b>                                                        | 15     |
| fries, cole slaw & honey mustard dipping sauce                                      |        |
| <b>Hickory Grilled Chicken Breast</b>                                               | 16     |
| with thin green beans, roasted cremini mushrooms & brown butter sauce on angel hair |        |

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|                                                                                  |    |
|----------------------------------------------------------------------------------|----|
| <b>Fish Fingers</b>                                                              | 16 |
| crisply fried cod in Coastal Flats beer batter...tartar sauce, fries & cole slaw |    |
| <b>Low Country Beef Back Ribs</b>                                                | 21 |
| hickory smoked, mustard bbq, fries & cole slaw                                   |    |

## COASTAL KIDS UNDER 12

**Served with milk, fountain soda, juice or lemonade**

|                                                         |   |
|---------------------------------------------------------|---|
| <b>French Toast</b>                                     | 5 |
| with choice of fries, unsweetened applesauce or carrots |   |
| <b>Scrambled Eggs</b>                                   | 5 |
| with choice of fries, unsweetened applesauce or carrots |   |
| <b>Waffle</b>                                           | 5 |
| with choice of fries, unsweetened applesauce or carrots |   |
| <b>Grilled Cheese</b>                                   | 5 |
| with choice of fries, unsweetened applesauce or carrots |   |
| <b>Cheeseburger</b>                                     | 6 |
| with choice of fries, unsweetened applesauce or carrots |   |
| <b>Grilled Short Smoked Salmon</b>                      | 7 |
| with choice of fries, unsweetened applesauce or carrots |   |
| <b>Fish Fingers</b>                                     | 8 |
| with choice of fries, unsweetened applesauce or carrots |   |

## SIDES

|                                            |   |
|--------------------------------------------|---|
| <b>Homemade Biscuits</b>                   | 3 |
| <b>Home Fries</b>                          | 4 |
| <b>Fresh Berries with Mascarpone Cream</b> | 5 |
| <b>Grilled Broccolini</b>                  | 4 |

## DESSERT

|                                                    |   |
|----------------------------------------------------|---|
| <b>Key Lime Pie</b>                                | 8 |
| <b>Warm Flourless Chocolate Waffle</b>             | 8 |
| topped with vanilla ice cream, cherries & almonds  |   |
| <b>Warm White Chocolate Bread Pudding</b>          | 8 |
| bourbon custard sauce, vanilla ice cream & caramel |   |

Best Buns Bread Co., our bakery in Shirlington, bakes our bread fresh daily.  
To reduce your wait in the restaurant, please phone ahead before you leave.  
Our servers work as a team to guarantee the best service around.