



## HARBOUR CLUB

AT WESTEDGE

### BRUNCH

## A LA CARTE

ASSORTED DEVILED EGGS 11  
kimchi with salmon roe, truffle-Dijon, southern classic

CHICKEN LIVER MOUSSE 10  
house-made sourdough, dijon

CRAB TOASTIE \* 12  
jumbo lump and backfin crab, lemon-wine butter,  
aged Gouda, toasted sourdough

SHE CRAB SOUP 9  
chive, sherry, lump crab

SUITE 700 SALAD 11  
baby gem lettuces, arugula, avocado, cherry tomato,  
egg, truffle vinaigrette, Parmesan

GRAPEFRUIT BRÛLÉE 8  
turbinado sugar and fresh mint

## MAINS

BUTTERMILK BISCUIT BENEDICT 15  
Neuske's Canadian ham, baby spinach, spiced hollandaise

SMOKED SALMON TOAST\* 14  
whole wheat toast, yuzu cream cheese, caperberries,  
dill, pickled red onion, boiled egg crumble

KFC SANDWICH 16  
Korean fried chicken (wet or dry), napa cabbage, pickle,  
brioche, skinny fries

SHRIMP AND GRITS AND EGGS \* 16  
Tasso ham gravy, cheddar-scallion grits, two eggs any style,  
chive salad

AVOCADO TOAST 15  
wholegrain wheat bread, arugula, heirloom tomato,  
two eggs any style, lemon vinaigrette

HARBOUR BURGER \* 15  
our custom blend of short rib, chuck and brisket, skinny fries,  
brioche bun

STEAK AND EGGS \* 19  
6 oz prime flank steak, skinny fries, two eggs, Dijon

## FROM THE CAFÉ

NITRO COLD BREW	5
DRIP COFFEE <i>Unlimited refills</i>	3
ESPRESSO	3
DOPPIO	5
CAPPUCCINO	5
MACCHIATTO	5
LATTE <i>Ask your barista for flavors</i>	5
ICED LATTE	5
ICED TEA	3
GREEN TEA	4
CHARLESTON BREAKFAST	4
EARL GREY	4
PEACH TEA	4
DECAF TEA	4
ONE LOVE KOMBUCHA	6

\* Consuming raw or undercooked meats, seafood, poultry, shellfish  
or eggs may increase your risk of foodborne illness.

