

HARBOUR CLUB

AT WESTEDGE

BRUNCH

A LA CARTE

SHE CRAB SOUP 11 chive, sherry, lump crab

SOUP DU JOUR 9 daily selection

GRAPEFRUIT BRÛLÉE 8 turbinado sugar and fresh mint

ASSORTED DEVILED EGGS 11 kimchi with smoked trout roe, southern classic

OYSTERS ON THE HALF SHELL* 18/34/50 lemon, tabasco, mignonette

FRIED LOCAL SHRIMP OR OYSTERS* 13 arugula, togarashi mayo

CHEESE AND CHARCUTERIE* 18 sourdough, local honey, fresh fruit, candied pecans

B O T T O M L E S S B R U N C H

PACKAGE INCLUDES:
ONE APPETIZER SELECTION
ONE MAIN COURSE SELECTION
SCOOP OF ICE CREAM
BOTTOMLESS MIMOSAS, BELLINIS,
BEVERAGES FROM OUR CAFE

44

MAINS

SUITE 700 SALAD 12

romaine heart, parmesan, anchovy, foccacia crouton 4oz Filet 10 Grilled Salmon 9 Chicken Breast 7 Local Shrimp 9

CITRUS BIBB SALAD 14

pomegranate seeds, pine nut, Manchego, lemon-soy vinagrette

4oz Filet 10 Grilled Salmon 9 Chicken Breast 7 Local Shrimp 9

SHRIMP OR SALMON AND GRITS* 15/18 Tasso ham gravy, cheddar-scallion grits, bacon crumble

Egg Choice 2

SMASHED AVOCADO TOAST* 16 Sriracha honey yogurt, fig preserve, lemon, poached egg

FRENCH DIP* 17

prime rib, aged white cheddar, provolone, parmesan, toasted hoagie, au jus

HARBOUR CLUB BENEDICT* 16

turkey, bacon, tomato, arugula, tabasco hollandaise, poached egg, english muffin

HARBOUR BURGER* 17

our custom blend of short rib, chuck and brisket, brioche bun, skinny fries or cheese grits

Bacon 2 Egg Choice 2

STEAK AND EGGS* 20

8 oz Prime NY strip, breakfast potato, two eggs, Dijon

HC FRENCH TOAST 10 maple syrup, butter

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

FROM THE CAFÉ

NIITDO

COLD BREW	5
DRIP COFFEE Unlimited refills	3
ESPRESSO	3
DOPPIO	5
CAPPUCCINO	5
MACCHIATO	5
LATTE Ask your barista for flavors	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

