

Appetizers

Crab Fondue

Lump crabmeat blended with onion, spices & smoked Gouda cheese;
Served with toast points

\$12

Hummus

House-made blend of garlic and herb hummus served with grilled pita

\$8

Fried Goat Cheese

Panko & herb crusted goat cheese served with jalapeno dipping sauce

\$10

Entrees

Dobra Zupas

Pancakes

Three pancakes topped with syrup, butter and 2 eggs (cooked to order)
and choice of sausage or bacon

\$10

BLT

Traditional bacon, lettuce, tomato sandwich on toasted bread with basil mayo;
served with your choice of 2 sides

\$12

BYOB (Build your own breakfast)

Three eggs (cooked to order), toast or English muffin and sausage or bacon and choice of 1 side

\$10

Crab Cake Benedict

Two crab cakes on toasted English muffin, topped w/ 2 eggs (to order) and hollandaise;
choice of 2 sides

\$26

Crab Cake Dinner

Two house-made crab cakes served with your choice of garden/Caesar salad and two sides

\$26

Coffee Rubbed Ribeye

Grilled 12 oz Ribeye dry rubbed with a blend of spices featuring roasted coffee by Chocolate
Moose; Served with your choice of garden/Caesar salad and two sides

\$26

Sriracha Rubbed Ribeye with Bleu Cheese Sauce

Grilled 12 oz Ribeye dry rubbed with Sriracha spice blend; served on top of a house-made bleu
cheeseSauce with your choice of garden/Caesar salad and two sides

\$28

Sides

Bacon, sausage, fruit, toast with butter and jelly, English muffin with butter and jelly,
green beans w/ bacon, asparagus, hash browns, potato chips