

Brunch Menu

SOUTHERN STYLE BISCUITS & GRAVY

OPEN FACED BISCUIT WITH TWO SAUSAGE PATTIES AND OUR CREAMY PEPPER GRAVY.
SERVED WITH STONE GROUND YELLOW GRITS AND FRESH FRUIT **\$9.50**

FRENCH TOAST

TEXAS STYLE TOAST SEASONED WITH CINNAMON AND POWDERED SUGAR. SERVED WITH
STONE GROUND YELLOW GRITS AND SMOKED BACON **\$8.50**

SEAFOOD QUICHÉ

CREEK SHRIMP, SCALLOPS AND CRABMEAT IN A PASTRY SHELL **\$12.95**

BENEDICTS

WATER'S EDGE TRADITIONAL

ENGLISH MUFFIN, POACHED EGGS AND GRILLED CANADIAN BACON.
SERVED WITH STONE GROUND YELLOW GRITS AND POACHED ASPARAGUS **\$8.95**

FILET BENEDICT

GRILLED BEEF TENDERLOIN OVER POACHED EGGS WITH HOLLANDAISE SAUCE **\$11.95**

CRAB BENEDICT

WATER'S EDGE CRAB CAKES OVER ENGLISH MUFFINS,
POACHED EGGS AND HOLLANDAISE SAUCE. SERVED WITH STONE GROUND
YELLOW GRITS AND POACHED ASPARAGUS **\$12.95**

OMELETS

VEGETABLE PARMESAN

SAUTÉED BROCCOLI, CARROTS, MUSHROOMS AND ONIONS TOPPED
WITH PARMESAN CHEESE.
SERVED WITH STONE GROUND YELLOW GRITS AND FRESH FRUIT **\$8.95**

HAM & CHEDDAR

SLICED CURED HAM AND CHEDDAR CHEESE. SERVED WITH STONE GROUND
YELLOW GRITS AND POACHED ASPARAGUS **\$9.95**

SOUTHWESTERN

SAUTÉED SWEET BELL PEPPERS AND ONIONS WITH ANDOULLIE SAUSAGE
AND PEPPER JACK CHEESE **\$9.95**

CROISSANTS

HAM & CHEESE

SLICED SWEET CURED HAM AND MELTED BRIE CHEESE **\$8.95**

SMOKED SALMON B.L.T.

HOUSE CURED AND SMOKED SALMON IN A TOASTED CROISSANT WITH
BACON, LETTUCE AND TOMATO **\$12.95**

SHRIMP SALAD

CREEK SHRIMP, FRESH DILL, CELERY AND ONIONS.
SERVED IN A WARM PASTRY CROISSANT **\$8.95**

CHICKEN SALAD

GRILLED CHICKEN MIXED WITH SWEET BELL PEPPERS AND ONIONS
IN A MUSTARD VINAIGRETTE **\$8.95**

SANDWICHES

SHRIMP OR OYSTER PO BOY

WITH A SIDE OF COLE SLAW.
SERVED ON A KAISER ROLL **\$8.95**

GRILLED CHICKEN

GRILLED CHICKEN WITH CHEDDAR AND BACON **\$8.95**

BURGERS

WATER'S EDGE BURGER

GROUND FRESH IN-HOUSE DAILY **\$8.95** WITH BLUE CHEESE OR BACON **\$9.95**

