

ENTREES

EGGS BENEDICT

\$16

Toasted brioche bread with your choice of Black Forest ham or fried green tomatoes, poached eggs and topped with lemon hollandaise, served with lyonnaise potatoes or Parmesan cheese grits

OBBS STUFFED FRENCH TOAST

\$16

Sweetened cinnamon-vanilla mascarpone cheese stuffed French toast with dark cherries and Vermont maple syrup

SALMON FLORENTINE

\$21

Seared Salmon with poached eggs, garlic-spinach, potato rosti and lemon Hollandaise

CHICKEN PANTABLA

\$15

Fried chicken pieces over Cajun hash brown and Bernaise sauce

EGG OMELET OF THE DAY

\$14

3 egg omelette served with our chef's daily preparations

PUB BISCUITS AND GRAVY

\$14

Homemade biscuits topped with our famous gravy, scrambled eggs, served with lyonnaise potatoes or Parmesan cheese grits

AVOCADO TOAST

\$16

House bread toasted and topped with avocado, sliced tomato, cucumber, red onion, poached egg and served with seasonal fruit

WELCH RAREBIT

\$13

Homemade bread toasted with rich beer cheese, poached eggs and bacon

SIDES

BACON \$4

FRUIT \$5

LYONNAISE POTATOES \$4

PARMESAN CHEESE GRITS \$4

GRILLED BLACK FOREST HAM \$5

BRUNCH BAR COCKTAILS

\$12

MIMOSAS

Standard - Orange Juice
Cranberry Juice
Mango Nectar
Butterfly Pea Flower

MAKE IT A FLIGHT \$14

BLOODY'S

Mary - Tito's Vodka
Maria - Espolon Tequila
Marie - Mother Earth Gin

COCKTAILS

LIMONCELLO BELLINI

Prosecco dashed with Pallini limoncello liqueur

SCREWDRIVER

Tito's vodka mixed with Natalie's orange juice

ESPRESSO MARTINI

Tito's vodka shaken with Espresso liqueur

HONEYSUCKLE SPRITZ

Cathead honeysuckle vodka with Prosecoco and soda water

BREAKFAST SHOT

Jameson, butterscotch schnapps and Natlaie's orange juice shaken and strained

OUTER
BANKS
BREWING
STATION

BRUNCH BAR
COCKTAILS