



BRUNCH

SMALLER

Seasonal Soup \$13

Cream of Crab Soup \$14
Lump Crab, Thyme Croutons

Fruit & Yogurt Parfait \$13
House Made Granola & Jam

Fried Brussels Sprouts \$14
Bacon, Benne Seeds, Maple Soy Glaze, Mae Ploy Aioli

Fried Green Tomato Stack \$14
Pimento Ricotta, Hot Pepper Jelly

Edwards of Surry Virginia Ham \$17
Pimento Ricotta, Nanny's Pickles & Toast

Maryland Crab Fritters \$19
Charred Lemon, Old Bayoli

Baker's Plate \$18
House Made Biscuit, Seasonal Muffins, Fruit,
Jam, Greek Yogurt

SALADS

Autumnal Salad \$13
Mesclun Greens, Pepitas, Dried Cranberries, Gorgonzola,
Pumpkin Spice Vinaigrette

Baby Spinach Salad \$14
Virginia Ham Lardons, Red Onion, Cornbread Croutons,
Honey Dijon Vinaigrette

Roasted Beets and Watercress \$16
Goat Cheese, Honey Bacon, Citrus Vinaigrette

House Caesar \$14
Romaine, Brown Butter Toasted Bread Crumb,
Parmesan, Caesar Dressing

ADD

Grilled Chicken \$10
Pan Seared Shrimp \$10
Country Fried Oysters \$10
Pan Seared Salmon \$18
3oz Jumbo Lump Crab Meat \$15

SIDES

Kaleslaw \$7
Honey Biscuits \$7
Breakfast Meat - Bacon or Sausage \$4
Beach Fries or House Fries \$7
Creamy Anson Mills Grits \$7

BIGGER

Southern Breakfast \$20
Three Eggs, Home Fries, Toast
Choice of Bacon OR Pork Sausage OR Turkey Sausage

Gulf Shrimp & Grits \$26
Stone Milled Grits, Peppers, Onions, Lobster Sauce

Mushroom Omelette \$18
Forest Mushrooms, Spinach, Goat Cheese, Home Fries

Pan Seared Atlantic Salmon \$32
Hoppin' John, Curried Cauliflower,
Cucumber & Caper Relish

Breakfast Miga \$15
Scrambled Eggs, Bacon, Green Onion, Pepperjack,
Flour Tortilla, Salsa Verde, Home Fries

Market Vegetable Hash \$16
Local Veggies, Creamed Greens, Two Sunny Eggs, Potatoes

Virginia Ham Biscuit \$15
Pimento Ricotta, Scrambled Egg, Pickles, Home Fries

Buttermilk Pancakes \$15
Salted Vanilla Buttercream, Maple Syrup

HANDHELDS

Cast Iron Maryland Crabcake \$34
Jumbo Lump Crab, Romaine, Tomato, Tartar Sauce,
Brioche Bun, Beach Fries

Chicken Fried Oyster Po'Boy \$24
Bacon, Lettuce, Tomato, Spicy Remoulade,
Toasted French Baquette, House Fries

The Canopy Burger \$24
House Blend Beef Burger, Sharp Cheddar, Bacon,
Crispy Onions, Tiger Sauce, Brioche Bun, House Fries

Classic Burger \$20
House Blend Beef Burger, Lettuce, Tomato, Red Onion,
Pickle, Aioli, Brioche Bun, House Fries

Shimp Salad BLT Wrap \$17
Smoked Bacon, Fried Green Tomato, Romaine,
Blackened Aioli, Mesclun Salad

Crispy Chicken \$19
Pickle Brined Chicken Thigh, Lettuce, Tomato, Bacon, Onion,
Nashville Hot Aioli, Brioche Bun, House Fries

SPECIALTY COCKTAIL

Waffles on Sunday \$20
Piggy Back Bourbon, WhistlePig Barrel Aged Maple,
Orange Bitters, Mini Waffle

Please inform your server of any food allergies or dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness