



CINNAMON BUN 8.00 V

Bourbon Caramel Cream Cheese Icing, Candied Pecans

CHICKEN FRIED CHICKEN 17.00

Split Biscuit, Fried Chicken Breast, Pork Sausage Gravy, Two Eggs

AVOCADO TOAST 13.00 V

Crema Fraiche, Lemon, Avocado, Oven Roasted Tomatoes

PORK BELLY 'CHILAQUILES' 18.00

Tostadas, Roasted Poblano Peppers, Pickled Onions, Cotija Cheese, Guajillo Salsa, Micro Cilantro

BISCUITS & GRAVY 13.00

Two Buttermilk Biscuits, Pork Sausage Gravy, Scallions

SHRIMP & GRITS 26.00

Sauteed Shrimp, Sauce Picante, Logan Turnpike Grits

BISCUIT SANDWICH 13.00

Two Eggs, Choice of Breakfast Meat, Cheddar or Fontina Cheese, Choice of Fruit or Fries
Sub Eggs for Fried Chicken +4.00

LOBSTER BENEDICT 27.00 P

Split Biscuit, Butter Poached Lobster, Boursin Spread, Hollandaise, Chili Oil

STEAK & EGGS 46.00

14oz Ribeye, Two Eggs, Avocado, Chimichuri

STARSHINES BREAKFAST 14.00

Two Eggs, Breakfast Meat, Breakfast Potatoes, Choice of Buttermilk Biscuit, Sourdough Toast, or Seeded Whole Wheat Toast

WINTER KALE SALAD 14.00 GFV

Kale, Cotija Cheese, Pomegranate, Walnuts, Apples, Ancho Vinaigrette

MAPLE CRANBERRY FRENCH TOAST 15.00 V

Winter Spice Maple Syrup, Cranberry Compote, Crème Chantilly

CHICKEN PIMENTO SANDWICH 17.00

Buttermilk Fried Chicken, Arugula, Spicy Dill Pickle, Pimento Cheese, Challah Bun

SEASONAL HASH 14.00 GFV

Roasted Butternut Squash, Brussels Sprouts, Charred Onion, Two Eggs

GRILLED BRIE 16.00

Tomato Jam, Sourdough, Served with Tomato Bisque

EGGS BENEDICT 18.00

Two Poached Eggs, Smoked Ham, Split Biscuit, Roasted Tomato, Hollandaise

BRUNCH BURGER 18.00

1/2 lb. Ground Short Rib & Brisket Burger, 1000 Island Dressing, Pickles, Arugula, Tomatoes, Caramelized Onions, White Cheddar, Applewood Smoked Bacon, Fried Egg

KIDS

SIDES

KIDS EGGS 8.00

Two Eggs, Two Slices of Bacon, Toast, Seasonal Cut Fruit

TWO EGGS 4.00 GFV

BREAKFAST POTATOES 6.00 GFV

KIDS FRENCH TOAST 8.00 V

Maple Syrup, Seasonal Cut Fruit

BREAKFAST MEAT 6.00 GF

Choice of Bacon or Pork Sausage

KIDS TENDERS 8.00

Served with a Choice of Fries or Seasonal Fruit Cup

SEASONAL HASH 6.00 GF

Roasted Butternut Squash, Brussels Sprouts, Charred Onion

BRUNCH LIBATIONS

MIMOSA 6.00

Orange, Pomegranate, Pineapple, Cranberry

BLOODY MARY 12.00

Cutwater Spicy Bloody Mary Mix, Vodka, Garnishes Galore

MIMOSA FLIGHT 16.00

Orange, Pomegranate, Pineapple, Rosé Royale

SANGRIA 9.00

Our House Red Sangria

GF-GLUTEN FRIENDLY V-VEGETARIAN P-PESCATARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity will be automatically applied to parties of 8 or more or bills totaling \$500+