

# STARTERS

FRESH SHUCKED OYSTERS* east & west coast	MKT	POACHED LOBSTER BENEDICT* english muffin, creamed spinach, rich hollandaise, poached eggs, topped with caviar	32
JUMBO SHRIMP COCKTAIL atomic horseradish cocktail sauce	21	BENEDICT LORRAINE* english muffin, creamed spinach, seared tomato, poached eggs, rich hollandaise	22
GOAT CHEESE PIMENTO FRITTERS house-made pepper jelly	15	CRAB, CAKE BENEDICT* english muffin, jumbo lump crab cakes,	25
NEW ORLEANS BBQ SHRIMP bbq butter, crispy leeks, boursin grit cake	18	poached eggs, rich hollandaise STEAK FRITES & EGGS*	38
CRISPY CALAMARI &SHRIMP	22	sliced ny strip, house-made demi-glace, sunny side up eggs, fries	0.0
point judith calamari, pickled sweet peppers, ray's louis sauce		GARDEN OMELET* tomato, goat cheese, onion, avocado, fresh herbs, mushroom, tomato gravy,	20
RAY'S DEVILED EGGS farm fresh eggs, bacon, caviar	13	served with artisan green salad JUMBO LUMP CRAB OMELET*	28
SEAFOOD GUMBO andouille sausage, okra, white rice	15	farm fresh eggs, brie cheese, cherry tomatoes, served with artisan green salad	
ARTISAN BREAD BASKET seasonal focaccia, lavash, walnut raisin, pretzel, banner butter	7	LOBSTER OMELET* farm fresh eggs, butter poached lobster, topped with rich hollandaise & chives, served with artisan green salad	30

# ALL THINGS EGGS

nach, rich copped with caviar	34
nach, seared nollandaise	22
crab cakes, ise	25
demi-glace,	38
avocado, ato gravy, ılad	20
ELET* e, cherry an green salad	28
ched lobster, se & chives.	30

## LUNCH STAPLES

#### SALADS

# BLACK AND BLUE STEAKHOUSE SALAD\* 20 marinated steak, artisan lettuce, statesboro blue cheese, blistered campari tomatoes, roasted onion, crispy potato strips, balsamic dijon vinaigrette

# THAI CHICKEN SALAD grilled chicken, shredded napa and red cabbage, romaine, shredded carrots, cucumber, radish, mango, thai basil, cilantro, roasted peanuts, crispy rice noodles, chili lime vinaigrette

### BLACKENED SALMON SALAD\* baby spinach, arugula, endive, sweet pickled peppers, marcona almonds, oranges, champagne vinaigrette

CAESAR SALAD
romaine hearts, herb crouton crumble,
aged parmigiano reggiano, caesar dressing

#### SANDWICHES

	orispy buttermilk fried chicken breast, garlic aioli, cherry peppers, shredded lettuce, butter-toasted brioche bun, fries	17
}	BRISKET BRUNCH BURGER* fresh ground, bacon, egg, crispy onions,	20
3,	tomato jam, cheddar cheese, butter-toasted brioche bun, truffle fries	

#### BLACKENED SALMON BURGER\* 17 faroe island salmon, garlic aioli, sliced avocado, pickled onions, sliced tomato, bibb lettuce, butter-toasted brioche bun, fries

# CRISPY FISH SANDWICH lightly crisped market fish, fresh coleslaw, garlic aioli, sliced red onion, butter-toasted brioche bun, fries

# BRUNCH FAVORITES

SMOKED STEAK HASH* pan gravy, herb roasted potatoes, smoky bbq sauce, pickled red onion, sunny side up eggs	24	SHRIMP & GRITS andouille sausage, roasted corn relish, jalapeño cheddar jack grits, shrimp & beer broth	24
SMASHED AVOCADO* artisan sourdough, tomato, prosciutto, sunny side up egg, lemon, sea salt	22	ADULT BISCUITS & GRAVY* buttery biscuits, mushroom gravy, crisp fried chicken breast, sunny side up egg	20 oy
THE 'CHIP' BISCUIT house-made drop biscuit, crispy fried catfish, andouille sausage gravy, preserved tomato & pickle	24	CROQUE MADAME* parisian ham, gruyere cheese, velvety bechamel sauce, dijon mustard, sunnu side up eaa	20

# FOR YOUR SWEET TOOTH

BANANAS FOSTER FRENCH TOAST caramelized bananas, pecans, sweet brown sugar butter sauce, spiced dark rum	24
MIXED BERRY CREPES lemon cream, mixed berry compote, fresh whipped cream	18
CHEESE BLINTZ whipped mascarpone filling, blueberry compote	18
CHALLAH FRENCH TOAST vanilla & cinnamon, fresh fruit, pecans, orange brandy butter, maple syrup	20

# SIDES&PASTRIES 6

APPLEWOOD SMOKED BACON

POTATO PANCAKE
sour crème fraiche
2 EGGS ANY STYLE*
STONE GROUND GRITS
CHICKEN SAUSAGE
0

CINNAMON ROLLS **BUTTERMILK BISCUITS** 

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