

THE LOG CABIN

EASTER BRUNCH

Sunday April 4th, 2021

FIRST COURSE

FRENCH ONION | Swiss Gruyere and Provolone cheese \$10

* JUMBO SHRIMP COCKTAIL | lemon, cocktail sauce, bacon horseradish sauce \$16

* JUMBO LUMP CRABMEAT AND AVOCADO SALAD | asparagus and tomatoes, white truffle vinaigrette \$18

GRILLED CINNAMON BUN | honey butter and orange marmalade \$7

VANILLA YOGURT & BERRY PARFAIT | house made granola \$8

LOG CABIN HOUSE SALAD | mixed greens, tomato, cucumber, carrot – choice of dressing \$7

* PETITE CAESAR SALAD | white anchovy, herb cured olives, Log Cabin Caesar dressing \$8

SHARED PLATES (FOR TWO)

* APPLE WOOD SMOKED BACON | \$12

RED BLISS POTATO HOME FRIES | \$8

CHEESE BOARD | \$20

CHARCUTERIE PLATE | \$20

LOX AND BAGEL | Norwegian smoked salmon and toasted bagel, cream cheese, capers, onions, grated hard cooked egg, cornichons \$16

Ask your server for additional special dietary options.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

THE LOG CABIN

ENTREES

* LOCAL SMOKED HAM STEAK | Anson Mills yellow course ground grits, and sunny side up eggs \$16

* SMOKED SALMON THREE EGG OMELET | cream cheese, red onions, chives; served with toasted bagel \$16

* EGGS BENEDICT | Hollandaise sauce, steamed asparagus \$14

FRENCH TOAST | Grand Marnier berry compote, maple syrup \$12

* BAKED CRAB CAKE | tartar sauce, fresh asparagus, house cut fries \$38

* CREAMED CHIPPED DRY BEEF AND BUTTERMILK BISCUITS | poached egg \$16

EASTER SPECIALS

* SEAFOOD CREPES | shrimp, scallops, smoked salmon, and field spinach; sautéed snow peas, shiitake mushrooms, grape tomatoes, black mussel and saffron vin blanc \$28

SMOKED CHICKEN, BROCCOLI, SUN-DRIED TOMATO, & GOAT CHEESE FRITTATA | Basmati rice salad with red grapes, toasted almonds, dried apricots \$18

* CHAR-GRILLED 8 OZ. BARREL CUT RIBEYE | bacon herb butter, black truffle hash brown, poached egg, Bearnaise sauce \$46

* 6 OZ. FILET OF BEEF TENDERLOIN | Chasseur sauce, home fry potatoes, sautéed snow peas, shiitake mushrooms, grape tomatoes \$44

* SLOW ROASTED LEG OF SPRING LAMB | mint lamb jus, red bliss mashed potatoes, French beans and shiitake mushrooms, heirloom carrots \$30

DESSERT SPECIAL

MADE TO ORDER VANILLA WAFFLE WITH WARM STRAWBERRY RHUBARB COMPOTE | Madagascar vanilla bean ice cream \$10

Ask your server for additional special dietary options.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*