

BRUNCH AT RAFFA'S

SATURDAY & SUNDAY

11 AM - 2:30 PM

STARTERS

AVOCADO TOAST 8

Brioche bread, sliced garden tomato, mascarpone cheese and avocado

SMOKED SALMON PLATE 8

Smoked salmon green onion, chive and roasted garlic whipped cream cheese, red onions, sliced egg and cornichon salad, served with crostinis

BOILED SHRIMP 8

Cocktail sauce

CAESAR SALAD 7

Caper blossoms, house croutons, parmesan cheese

WATERFRONT SALAD 6

Spring mix, cucumber, egg, tomato, carrot, onions, brown sugar sherry vinaigrette

SALT AND PEPPER CALAMARI 6

Jalapeno ranch

CRAB CAKE 8

Beurre blanc, capers and tomato

MIXED CHARCUTERIE 9

Coppa, prosciutto, stilton blue, Brie, pickled vegetables, cornichon and macerated berries

MAINS

CRAB CAKE BENEDICT 16

Crispy fried crab cake topped with poached eggs, sauteed spinach, potato hash, and Hollandaise sauce

TRADITIONAL FRENCH TOAST 14

Vanilla custard French baguette topped with bourbon braised green apples, walnuts and whipped cream

MIGAS 14

Scrambled eggs, corn tortilla chips, jalapeño, tomato, queso blanco, potatoes, chorizo, pulled chicken and flour tortilla

ASIAN SALMON 14

Mandarin oranges, spinach, ginger glaze and candied almonds

PORK BELLY AND GRITS 15

6oz. slow braised pork belly served with creamy cheese grits, two eggs of your choice

CHICKEN FRIED STEAK 15

Tasso gravy, onion strings and mashed potato

8OZ. TENDERLOIN OF BEEF 32

Mashed potato, mushroom and green peppercorn demi

STEAKHOUSE BLEND BURGER 14

Kaiser roll, smoked cheddar, house pickled red onions, shredded lettuce, pickles, grilled tomato, smoked miso aioli and fries

SIDES

Biscuits 3

Potato Hash 5

Breakfast Sausage 4

Gouda Mac & Cheese 6

Bacon 4

DESSERTS

Assorted Cookies 5

House-made Cinnamon Roll 6

Mini Cheesecakes 5

Fruit Cup 6

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
20% gratuity charge added to parties 8 or more*