

THE LOG CABIN

SUNDAY BRUNCH

Serving 10am - 2pm

FIRST COURSE

FRENCH ONION | Gratinee of Gruyere and Provolone cheese \$10

MAINE LOBSTER BISQUE | chopped lobster, parmesan black pepper twist \$14

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

LOBSTER TACO | Crispy wonton tacos, fresh Maine lobster salad, Wakame, pickled cucumber and Shiitake mushroom salad \$14

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

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

LOG CABIN TOSSED GARDEN SALAD | field lettuces, tomatoes, cucumber, carrot, red onion, choice of dressing \$7

* **PETITE CAESAR SALAD** | Romaine lettuce, Log Cabin Caesar dressing, Parmigiano Reggiano cheese, herb croutons, imported olives, white anchovy \$8

ICEBERG WEDGE | tomato, cucumber, smoked bacon, bleu cheese crumbles, blue cheese dressing \$8

* **ICED OYSTERS ON THE HALF SHELL** | hot sauce, lemon, cocktail sauce – chef's picks – market price

ARTISAN CHEESE & CHARCUTIERE | \$20

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.*

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ENTREES

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

THREE EGG OMELET | spinach, fire roasted red bell pepper and feta served with white or wheat toast \$12

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

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

* **CRISP FARM RAISED DUCK BREAST** | green onion pancakes, orange anise maple syrup, dried Spanish plums in Port wine, French beans \$22

* **CABIN BURGER** | USDA Prime Half Pound Burger, candied applewood smoked bacon, Roquefort cheese, Log Cabin steak sauce, house made spicy bread & butter pickles, lettuce, tomato, onion, onion poppy seed brioche bun, house cut fries \$24

* **BEEF TENDERLOIN TIPS AND CRABMEAT SCRAMBLED EGGS** | Béarnaise sauce, asparagus \$26

LOG CABIN CRAB CAKE | half pound jumbo lump and lump crabmeat, lemon aioli; includes chef's daily selection of sides \$38

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

WALNUT CRUSTED WARM DUCK LEG CONFIT AND BABY SPINACH SALAD | Marinated Peruvian white beans, dried apricots and cherries, goat cheese, Port wine vinaigrette \$24

DESSERTS

NY STYLE CHEESECAKE | \$8

VANILLA BEAN CRÈME BRULEE | \$8

CHOCOLATE ESPRESSO TORTE | \$9

APPLE TART | vanilla ice cream \$7

STICKY TOFFEE PUDDING | \$9

CHOCOLATE PEANUT BUTTER BOMB | \$9

PETITE DESSERTS

TIRAMISU | \$4

LEMON MERINGUE | \$3

CHOCOLATE ESPRESSO | \$4

CHOCOLATE CARAMEL TART | \$5

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