

THE LOG CABIN

MOTHER'S DAY BRUNCH

Dine In Only Sunday May 9th, 2021

FIRST COURSE

FRENCH ONION | Swiss Gruyere and Provolone cheese \$10

CRAB BISQUE | \$14

* 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

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

* 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

SPECIALS

* FREE-RANGE ORGANIC THREE EGG OMELET | creamy French brie cheese, grilled portobello mushrooms, fresh asparagus, pancetta ham; toasted thick cut multi-grain bread \$16

* BROCCOLI, SMOKED ENGLISH CHEDDAR CHEESE, ROASTED ROMA TOMATO QUICHE | asparagus with Hollandaise sauce \$18

* CHAR-GRILLED 6 OZ FILET OF BEEF TENDERLOIN | Bearnaise sauce, fresh asparagus, red bliss home fries, caramelized Vidalia onions \$44

* GULF SHRIMP AND ROASTED GARLIC RAVIOLI "PRIMAVERA" & GRILLED JUMBO SHRIMP | zucchini, asparagus, baby heirloom tomatoes, broccoli, yellow squash; lemon basil beurre blanc \$28

BABY SPINACH, ARUGULA, AND RADICCHIO SALAD | crumbled goat cheese, fresh strawberries, blackberries, and roasted golden beets; Log Cabin granola, lemon poppy seed dressing \$16

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