BRUNCH AT RAFFA'S

SATURDAY & SUNDAY 11 AM - 2:30 PM

STARTERS

SMOKED SALMON PLATE 14

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

BOILED SHRIMP 12

Cocktail sauce

CAESAR SALAD 7

Crispy caper blossoms, house croutons, parmesan cheese

WATERFRONT SALAD 6

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

SALT AND PEPPER CALAMARI 12

Jalapeno ranch

CRAB CAKE 16

Beurre blanc, capers and tomato

MIXED CHARCUTERIE 14

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

GRILLED BRIE 17

rosemary spiked melba sauce, caramelized onion, garlic crostini

MAINS

CRAB CAKE BENEDICT17

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 15

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

ASIAN SALMON * 16

Mandarin oranges, spinach, ginger glaze and candied almonds

PORK BELLY AND GRITS 16

6oz. slow braised pork belly served with creamy cheese grits, scrambled eggs

CHICKEN FRIED STEAK 18

Tasso gravy, onion strings and mashed potato

8 OZ. TENDERLOIN OF BEEF* 36

Mashed potato, mushroom and green peppercorn demi

STEAKHOUSE BLEND BURGER * 15

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

SIDES

Potato Hash 5

Jalapeno Sausage 6

Gouda Mac & Cheese 6

Bacon Strips.... 4

Creamy Grits 9

DESSERTS

Raffa's Chocolate Cake 11

Vanilla Cheesecake 9

Traditional Crème Brulee 9

Bread Pudding 10

^{*} 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

INTERMISSION AT RAFFA'S SATURDAY & SUNDAY 2:30 PM - 3:30 PM

Small Plates

Salt & Pepper Calamari jalapeno ranch 15

Fried Oysters Dijon honey mustard 16

Grilled Brie rosemary spiked melba sauce, caramelized onion, garlic crostini 17

Crab Cake beurre blanc, capers, tomatoes.... 17

Southern Style Shrimp and Grits tri-peppers, Tasso ham garlic sauce 16

Soups & Salads

Hearty White Bean Soup with Tasso ham cup 6 / bowl 9

Chicken and Andouille Gumbo with steamed rice cup 6 / bowl 12

Wedge Salad blue cheese, bacon, tomatoes, blue cheese dressing 8

Caesar Salad caper blossoms, shaved parmesan, house croutons 8

Waterfront Salad* tomato, egg, carrots, cucumber, red onion, brown sugar sherry vinaigrette 7

Burrata Summer Salad arugula, fresh berries, fresh mint, extra virgin olive oil, balsamic reduction 18

Mains

Petite Asian Glazed Salmon* (50z)

spinach, mandarin oranges, orange ginger sauce, candied almonds 18

House Made Chicken Fried Steak

mashed potato, Tasso gravy, golden onion rings 24

Steakhouse Blend Burger*

potato roll, smoked cheddar, house pickled red onions, shredded lettuce,

house pickles, grilled tomato, smoked miso aioli, French fries 17

Chicken Alfredo

penne, parmesan cream 18

Filet Mignon* (8 oz)

served with vegetable du jour and choice of sauce:

Rl House Steak Sauce - Mushroom & Green Peppercorn Demi ... 35

Table Sides

Mashed Potatoes 7 Smoked Gouda Mac 9

Sautéed Mushrooms 9

French Fries 7

Creamy Grits 9

^{*} 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