

BRUNCH

Ч

E.

SIGNATURE BRUNCH COCKTAILS

Kentucky Coffee12

bourbon, Kahlúa, coffee, cream

UNLIMITED BRUNCH COCKTAILS

Lo

the second se

Bloody Mary or Mimosa 14

enjoy unlimited bloody marys or mimosas until 3pm

HEALTHY START

HEALINT START

Fresh Fruit Bowl 8 GF seasonal fresh fruit

Steel Cut Oatmeal 13 fresh berries, house granola, honey, almond milk

Yogurt and Granola 12 layers of Greek yogurt, fresh berries, house granola

BREAKFAST SANDWICHES

Served with choice of grits, home fries or fruit

Breakfast BLTE 16 griddled sourdough, bacon, lettuce, Campari tomato, Swiss, fried egg + *avocado* 2

Links Biscuit 14 buttermilk biscuit, smoked ham, cheddar cheese, fried egg

Avocado Toast 15 toasted focaccia, tomato jam, smashed avocado, feta cheese, poached egg, "everything" seasoning

FROM THE GRIDDLE

Served with choice of bacon, breakfast sausage or sliced avocado

Buttermilk Pancakes 15

Gluten free available whipped butter, fresh berries, Vermont maple syrup

Thick-Cut French Toast 16 whipped butter, fresh berries, Vermont maple syrup

EGGS

Served with choice of grits, home fries or fruit; egg whites available

Links Breakfast 18

two eggs any way, choice of bacon, breakfast sausage or sliced avocado, choice of wheat, white, rye or English muffin

Three-Egg Omelet 17

Choose three: smoked ham, bacon, breakfast sausage, spinach, caramelized onion, peppers, tomato, mushrooms, Swiss, cheddar or provolone, choice of wheat, white, rye or English muffin

Solution Filet Mignon and Eggs 42

6-ounce grilled filet, poached eggs, hollandaise sauce, spinach, choice of wheat, white, rye or English muffin

EGGS BENEDICT

Served with choice of grits, home fries or fruit

Links Benedict 16 English muffin, prosciutto, poached eggs, vincotto, hollandaise sauce

Crab Cake Benedict 24 English muffin, spinach and tomato, crab cake, poached eggs, hollandaise sauce

Southern Benedict 16

buttermilk biscuit, bacon, pimento cheese, poached eggs, hollandaise sauce

FOR THE TABLE Fresh Beignets 9 with fruit preserves Buttermilk Biscuits 8.50

honey, butter

GF Denotes gluten-free items on the menu

🗴 Denotes signature items on the menu

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

The Sea Pines Resort makes every effort to accommodate guests with food allergies or dietary restrictions. Please inform your server of any special dietary needs.



APPETIZERS, SOUP AND SALADS

Cheese Plate 23

chef's selection of imported and domestic cheeses, spiced honey, strawberries, grilled sourdough

French Onion 9

caramelized Vidalia onion broth, crostini, provolone and Swiss

Lowcountry Crab Soup 16 jumbo lump crab, chives, chili oil

Grilled Salmon Salad 23

lettuces, garden tomato, sweet pickled shallot, feta cheese, sunflower seeds, Meyer lemon vinaigrette

Seasonal Harvest Salad 16

baby beets, whipped goat cheese, pomegranate, Granny Smith, candied pecans, ginger vinaigrette

Links Steak Salad 24

filet mignon, burrata, grilled sourdough croutons, marinated tomato, cucumber, Castelvetrano olive, mixed greens, balsamic vinaigrette, vincotto

Cobb Salad 18

grilled chicken, bacon, radish, cherry tomatoes, avocado, hard-boiled egg, cucumber, scallions, blue cheese dressing

Salad additions: grilled chicken 6 | grilled local shrimp 12 | grilled salmon 12 | grilled filet 12



Shrimp Cocktail 18 cocktail sauce, chow chow tartar, lemon

East Coast Oysters on the Half Shell half dozen 21 | dozen 42

Chilled Seafood Rowboat Mkt

shrimp cocktail, oysters on the half shell, crab legs, cocktail sauce, mignonette, lemon, horseradish

SMOOTHIES



French Onion Soup Lowcountry Crab Soup (+3) Garden or Caesar Salad Half Club Sandwich on Toasted Wheat

SANDWICHES

Served with choice of french fries, fresh fruit, truffle fries (+2), small garden or Caesar salad (+2), or onion rings (+2) and a pickle; Gluten-free bread is available

Links Steakhouse Burger 18

USDA prime beef, lettuce, Campari tomato, onion, toasted brioche bun

- + American, cheddar, Swiss or provolone 2
- + applewood-smoked bacon 3
- + fried egg 3

Prime Rib Dip 19

shaved prime rib piled high, provolone, toasted hoagie roll, au jus

Links Club 19

roasted turkey breast, smoked ham, applewood-smoked bacon, cheddar, Swiss, bibb lettuce, Campari tomato, aioli, toasted wheat bread

BYO BLT 16

thick cut bacon, shredded iceberg lettuce, Campari tomato, Duke's mayonnaise, toasted sourdough

+ American, cheddar, Swiss or provolone 2 + avocado 2 | fried egg 2 | double bacon 3 grilled chicken 6 | grilled shrimp 12 | grilled salmon 12

Southern Fried Chicken 16

marinated fried chicken, chow chow, Duke's mayonnaise, shredded iceberg lettuce, toasted bun

- + American, cheddar, Swiss or provolone 2
- +bacon 3

Jumbo Lump Crab Cake 24

seared lump crab cake, lettuce, Campari tomato, dijonnaise, toasted brioche bun

BEVERAGES

Orange or Cranberry Juice 5
Apple Juice5
V8 Juice 5
Coca-Cola Fountain Selections3.50
European Blend Coffee4
Nitro Dark Velvet Cold Brew Coffee6
Espresso or Cappuccino
Double Espresso9
Latte7
Hot Herbal Tea4

GF Denotes gluten-free items on the menu

X Denotes signature items on the menu

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

The Sea Pines Resort makes every effort to accommodate guests with food allergies or dietary restrictions. Please inform your server of any special dietary needs.