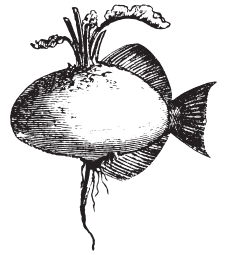


april brunch menu
 executive chef reid henninger

EDMUND'S OAST



- BANANA MUFFIN**..... \$5
miso frosting, peanuts
- FRIES** \$5
buttermilk serrano dressing
- OLD BAY CHEDDAR BISCUIT**..... \$4
- GIARDINIERA** \$5
- MACKEREL LOX** \$12
beets, everything bagel stuff



- ROMAINE LETTUCES**..... \$11
red grapefruit, avocado, candy stripe beet
- PICKLED SHRIMP**..... \$15
root baking co. rye bread
- VEGETABLE STIR FRY** \$14
sweet tamari, scrambled eggs, carolina gold rice
- KENTUCKY HOT BROWN**..... \$13
turkey pastrami, simple salad
- BUTTERMILK GRIDDLE CAKES** \$12
strawberry jam, banana butter
- CHEDDARWURST CROISSANT** \$15
soft scrambled egg, maple syrup
- MONTE CRISTO** \$12
house smoked ham, fried egg



All wool and a yard wide.

- MAPLE SAGE SAUSAGE** \$16
grits, rapini, fried egg
- MORCILLA**..... \$16
potato hash, paprika, garlic
- ASPARAGUS** \$20
hollandaise, deviled crab, poached egg
- BUTTERMILK FRIED CHICKEN**..... \$18
marinated field peas
- EDMUND'S CHEESEBURGER** \$16
b & b pickles, tomato, special sauce, fries*

Sides

- HOUSE SMOKED BACON**..... \$4
- GEECHIE BOY GRITS**..... \$5
- HASH CROWN with POACHED EGG** .. \$5
- BRAISED GREENS**..... \$7
southern style

CONSUMING RAW OR UNDERCOOKED MEATS,
 POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY
 INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Charcuterie & Cheese

- SMALL CHARCUTERIE PLATE** \$16
- LARGE CHARCUTERIE PLATE**..... \$32
- ASSORTED CHEESES** \$15



You may not realize it, but by law your restaurant tips cannot be shared with the hardworking kitchen crew at Edmund's Oast, or anywhere else. If you'd like to show them some love with an after work six pack for \$10 or twelve pack for \$20 please alert your server!