

TRUE BLUE

5/14/19

Brunch

Shirred Egg Florentine spinach and bacon, shirred egg, avocado toast, herb salad 13

Sweet & Salty cinnamon & sugar-glazed croissant, white cheddar, Lady Edison dry-cured ham, pork sausage or bacon, fried egg 10

Crab Cake Benedict jumbo lump crab cake, poached eggs, smoked prosciutto, sauce choron 23

Blue Crab and Mushroom Omelet roasted mushrooms, goat cheese, butter poached blue crab, fried brussel sprouts 16

French Toast brioche, maple-bacon butter, fried eggs and bacon 14

Steak & Eggs house made steak sauce, fried eggs, pommes frites, 5 oz Tenderloin 19

Biscuits & Gravy buttermilk biscuits, house made pork sausage- pepper gravy 7

Burrata heirloom tomatoes, early harvest Arbequina, Manzanilla olives, marinated eggplant, grilled bread 14

Lunch

Shrimp and Salmon Green Curry late harvest vegetables, beech mushrooms, basil 17

Chicken Burger shitake mushrooms, sauce romesco, baby greens, tomato 13

Tuna Niçoise* arugula, peppered and seared tuna, soft-boiled egg, olive-cherry tapenade, pickled asparagus, potato salad, tomato confit, 18

True Blue Bacon Cheeseburger* white cheddar, bacon, lettuce, tomato, pickled onion, special sauce, frites 13

Cobb Salad baby greens, tomatoes, bacon, boiled egg, avocado, stilton, red wine vinaigrette 11

BLT Lady Edison bacon, lettuce, sliced tomato, aioli, whole wheat sourdough toast 9

Soup du Jour chef's daily preparation cup|5 bowl|8

Pecan-Smoked Chicken Salad pickled onions, lettuce, tomato, buttered croissant 12

Risotto carnaroli rice, spring vegetables, ramp-cashew cheese, roasted mushrooms 24

Sides 5 french fries, Lady Edison bacon, home fries
(2) fried eggs, (2) soft-scrambled eggs, (2) poached eggs, avocado toast

We are pleased to tailor your meal to accommodate any dietary needs or restrictions

**These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Cocktails

True Blue Cocktail	10
Pear vodka, elderflower liqueur, fresh lemon, splash of champagne and sparkling mineral water, blueberries	
Pint of Summer -NEW!	10
Vodka, fresh lemon, simple syrup, topped with local Broomtail's Hay Bale Blonde Ale.	
Citron Goose-MO -NEW!	14
Grey Goose Citron, Cointreau, Lemon, White Cranberry, and Orange Bitters.	
Lavender 75	10
Gin, fresh lemon, lavender cordial, house orange bitters, champagne, splash of sparkling mineral water	
Palmetto Punch	10
Light and dark rum, fresh lime, falernum (almond, ginger clove syrup), splash of pineapple, Tiki bitters	
The Cat's Whiskers	9
Bourbon, wildflower honey, fresh mint, lemon, house orange bitters	
Amante Picante	11
Tequila, fresh lime, cilantro, cucumber, agave, jalapeno	
Sazerac	12
Rye whiskey, cognac, sugar cube, absinthe wash, splash of mineral water, Angostura and Peychaud's medicinal bitters	



All Raw Bar Menu Items
50% off
Tuesday-Sunday 4-7

BOTTLES

Domestics	4
Miller Lite	Bud Light
Michelob Ultra	Corona
Locals	4
Red Oak	
Style: Bavarian Amber/Red Lager ABV: 5%	
From: Whitsett, NC	
Wrightsville Beach Seasonal	
Style: Seasonal ABV: 4%	
From: Wrightsville Beach	
Moody Tounge	6-8
From: Chicago, IL	
Caramalized Chocolate Churro	
Style: Baltic Porter ABV: 7%	
Peeled Grapefruit Pilsner	
Style: German Pilsner ABV: 4.3%	
Sliced Nectarine IPA	
Style: American IPA ABV: 5.9%	
Apertif Pilsner	
Style: Pilsner ABV: 5%	
Not Local	4
Troegs Perpetual IPA	
Style: American IPA ABV: 7.5%	
From: Hershey, PA	
Local Draft	6
Broomtail Moe Brown Ale	
Style: American Brown Ale ABV: 5.4%	
From: Wilmington, NC	
Broomtail IPA	
Style: Acerbic Ecstasy ABV: 7.0%	