



BRUNCH

SATURDAY & SUNDAY | 11 AM - 2 PM



GRANOLA FLAXSEED TART \$8
WITH VANILLA GREEK YOGURT & TOPPED WITH FRESH FRUIT

AVOCADO TOAST \$12
FRENCH BREAD, SMASHED AVOCADO, PICKLED RED
ONION, TOMATO, BALSAMIC PEARLS, & MICRO ARUGULA
ADD A POACHED EGG | \$1

WAFFLE "BOARD" \$10
BELGIAN WAFFLE, BACON BUTTER, STRAWBERRY BUTTER,
SEASONAL FRESH FRUIT COMPOTE, & PURE MAPLE SYRUP

THE CROWN BENEDICT \$13
CROISSANT, PESTO GOAT CHEESE, CRISPY PROSCIUTTO,
POACHED EGG, HOLLANDAISE, BALSAMIC GLAZE,
& MICRO ARUGULA

BBQ SHRIMP TOAST \$13
FRENCH BREAD, GULF SHRIMP, NOLA-STYLE BBQ
BUTTER, FETA, & MOZZARELLA WITH A SIDE SALAD

CRABCAKE BENEDICT \$15
ENGLISH MUFFIN, CRABCAKE, POACHED EGG,
& TASSO CREAM SAUCE WITH A SIDE SALAD

GRITS & GRILLADES \$14
STONEGROUND CHEDDAR GRITS, POT ROAST,
CAMELIZED ONIONS, & POACHED EGG

MEDITERRANEAN FRITTATA † \$13
BAKED EGGS WITH SPINACH, TOMATO, & FETA
WITH A SIDE SALAD

KIDS \$6⁹⁹ EA.

CROWN CLASSIC
SCRAMBLED EGGS, BACON, FRUIT

FUNFETTI WAFFLE

SIDES

GRITS
BACON
FRESH FRUIT
SIDE SALAD
w/ CHAMPAGNE VINAIGRETTE

