

BUILT 1919

the Bungalow

restaurant and bar

EST. 2008

Brunch Menu

SHRIMP AND GRITS

Tasso ham, cheddar cheese, and jalapeño grits, with grilled shrimp and roasted corn salsa.

\$9.95

CRAB HASH

Blend of sautéed crab, onions, peppers, and fried potatoes topped with poached eggs and an Old Bay hollandaise.

\$12.95

SPICY CARIBBEAN HASH

Andouille sausage sautéed with onions, peppers, and fried potatoes. Topped with Monterey jack cheese, poached eggs, and a Pickapeppa hollandaise.

\$9.95

EGGS BENEDICT

Three variations of the classic

- Grilled Canadian bacon
- Florentine
- Crabcake

\$8.50

\$7.50

\$11.50

CRAB, ASPARAGUS AND CHEESE OMELETTE

Served with potatoes and toast.

\$8.95

“CALL IT YOUR OWN” OMELETTE

Select any four of the following: Onions, spinach, mushrooms, tomatoes, peppers, bacon, ham, sausage. Cheddar, Swiss, Monterey jack cheese. *Avocado \$1.50 Extra.*

\$7.50

BREAKFAST SLIDERS

4 “Captain Crunch” crusted sliders grilled French toast style, with sausage patty or Canadian bacon, eggs and cheddar cheese with breakfast potatoes.

\$9.95

“KICKED-UP” STEAK AND EGGS

8 ounce marinated sirloin topped with chipotle butter, with eggs any style, potatoes, and toast.

\$12.95

HUEVOS RANCHEROS

Black beans topped with quesadillas, two sunny side eggs, cheese, avocado crema, ranchero sauce, and roasted corn salsa.

\$6.50

BUNGALOW’S FRENCH TOAST NAPOLEONS

- Classic apple vanilla butter and glazed pecans \$5.95
- Peanut butter and jelly \$6.95
- Fresh strawberries \$7.95

All topped with powdered sugar.

Maple syrup available upon request.

FRESH FRUIT BOWL

Pineapple, cantaloupe, honey dew, grapes, strawberries served with fresh raspberry yogurt. Topped with homemade island granola.

\$4.95

HOME MADE ISLAND GRANOLA

Steel cut oats, macadamia nuts, dried mango, dried cranberries, and papaya tossed in a sweet agave nectar. *Served with skim milk.*

\$3.95

FARM FRESH EGGS

Any style with breakfast potatoes and toast

- Bacon \$1.00
- Sausage \$1.50
- Canadian bacon \$1.00
- Andouille sausage \$2.00

CHEF SALAD

Diced ham, turkey, tomatoes, cucumber, onions, cheddar and Swiss cheese tossed in your choice of dressing: Mango balsamic, apple cider vinaigrette blue cheese, honey mustard, ranch.

\$8.50

GRILLED GROUPER “REUBEN”

Fresh blackened grouper, Swiss cheese, cole slaw, remoulade on rye bread.

\$11.95

BREAD CHOICES

White, wheat, rye, bagel, English muffin.

MEAT CHOICES

- Bacon \$1.50
- Sausage \$2.00
- Canadian bacon \$2.00
- Andouille sausage \$3.00
- Ham steak \$2.50

SPECIALTY DRINKS

Flavored mimosa

\$4.00

DIY Bloody Mary bar

\$4.00

Brunch items served with a slice of our homemade breakfast pastry. Egg whites available upon request.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your chance of food-borne illness.

An 18% gratuity will be added to parties of six or more.

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