

BREAKFAST MENU

BLOODY MARY'S

\$14

CLASSIC

House Made Bloody Mix, Tito's Vodka

HEAT

House Made Bloody Mix, Arbi
Chili Vodka

SMOKEHOUSE

House Made Smoky Bacon Bloody Mix,
Tito's Vodka

MIMOSAS

\$12

CLASSIC

Prosecco, Fresh Orange Juice

SEASONAL

Ask Your Server For Our Current Offering!

KOMBUCHA

Prosecco, Luluna Kombucha

SIDES

GARDEN GREENS 6	NEUSKIE'S THICK CUT BACON 6
CHICKEN FAT HOME FRIES 5	BEET CURED GRAVLAX 13
TWO EGGS ANY STYLE 3	RI MAPLE SYRUP [2OZ] 2
MULTIGRAIN TOAST 3	1/2 AVOCADO 3
BREAKFAST SAUSAGE 7	SLICED SEASONAL FRUIT 6

BREAKFAST ENTREES

SWD BENEDICT 18

Charred Lemon Hollandaise*, Buttermilk
Biscuit, Black Forest Ham

BLUEBERRY JOHNNY CAKES 13

Soft Butter, Rhode Island Maple Syrup

LOBSTER BENEDICT 28

Buttermilk Biscuit, Local Lobster,
Smoked Chili Hollandaise*

THREE CHEESE OMELET 15

Gruyere, Smoked Gouda, Fontina,
French Herbs, Chicken Fat Home Fries

MARKET SCRAMBLE 15

Market Veggies, Farm Cheddar,
Chicken Fat Home Fries

CONTINENTAL BREAKFAST PLATE 12

Seasonal Fruit Bowl, Egg Du Jour,
Yogurt & Breakfast Pastry



LIGHTER FARE

HOME MADE BUTTERMILK BISCUIT 5

Housemade Jam and Maple Butter

AVOCADO TOAST 9

Multigrain Bread, Pickled Red Onions,
Crushed Avocado, Green Chili Sauce

HOUSE MADE GRAVLAX TOAST 13

Dill Cream Cheese, Gravlax,
Pickled Onion, Capers

SWD EGG SANDWICH 10

Brioche Bread, Over Easy Farm Egg,
Farm Cheddar, Bacon

CHAI SPICED STEELE CUT OATS 7

Candied Ginger, Seasonal Berries,
Coconut Milk

GRANOLA WITH GREEK YOGURT 7

Chia, Flax & Oat Granola, Greek Yogurt,
Ginger Honey, Seasonal Berries

BREAKFAST TACO 6

Scrambled Farm Eggs, Chorizo,
Chili Potatoes

Executive Chef: David Standridge

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please inform your server if you or anyone in your party as a food allergy before ordering
* these items may be served raw, or undercooked, consuming raw or uncooked meats,
poultry, seafood, shellfish, or eggs may increase risk of foodborne illness