

FISH MARKET

Brunch Menu • Served Saturday and Sunday 10am-3pm

Starters

- SHE CRAB SOUP** cup 4 bowl 6
- NEW ORLEANS GUMBO** cup 5 bowl 7
- AVOCADO TOAST** Smashed avocado, pickled onion, goat cheese, fried egg on wheatberry..... 6
- LOBSTER MAC & CHEESE** Corkscrew pasta, parmesan cream sauce, tender bites of lobster .. 12
- CHICKEN BISCUITS** Mini biscuits, pimento cheese, fried chicken, pepper jelly, bacon..... 12
- FRIED BRUSSELS SPROUTS** Drizzled with ginger sesame sauce and toasted sesame seeds ...9

Sandwiches

- CHICKEN SALAD** Honey dijon chicken, cranberries, celery, and pecans in a savory salad served on lightly toasted wheatberry bread with lettuce and tomato..... 9.00
- TURKEY AVOCADO WRAP** Turkey, avocado, lettuce, tomato, cranberry dijon mayo.8.95
- SALMON TACOS** Blackened salmon, tomato, lettuce, salsa verde, tortilla chips & guacamole. (side item substitution permitted).....13.95
- PIMENTO CHEESE BURGER** Half pound burger, bacon, pimento cheese, mixed greens, brioche bun.10.95

Sandwiches served with your choice of side item:
Fries • House Made Chips • Mediterranean Pasta Salad • Roasted Veg • Coleslaw

Fresh Salads

- CAESAR** Chopped romaine, house made dressing and croutons, sun dried tomatoes, parmesan cheese..... 7
- BEET SALAD** Red and gold beets, local goat cheese, mixed greens, and honey rosemary balsamic..... 8
- MARKET GREEN** Mixed greens, goat cheese, pickled red onions, spiced pecans, and a champagne vinaigrette.....7
- BBLT** Crispy brussels, bacon, lettuce, tomato, asiago cheese, and a whole grain mustard vinaigrette.....8

Make any of our fresh salads an entrée by adding:
Chicken 6.00 Salmon 12.00 Shrimp 9.00 Scallops 18.00 Crab Cake 12.00

Brunch Favorites

- EGGS BENEDICT**- Two gently poached eggs with hollandaise on mini cheddar biscuits, served with breakfast potatoes and choice of:
CRAB CAKES BENEDICT 15 • HAM BENEDICT 9
- OMELETS** - Our fluffy three egg omelets are served with breakfast potatoes.
SPINACH, MUSHROOM, & SWISS 9 • MEATLOVERS w/bacon, ham, sausage, peppers, onions 9 • HAM & CHEESE OMELET 8
- CRAB & LOBSTER OMELET** Seafood studded omelet topped with a parmesan cream sauce.....14
- MONTE CRISTO** Hot ham, turkey, and swiss cheese sandwich between two slices of French toast. Served with breakfast potatoes and a wild berry maple sauce for dipping 11
- BISCUITS & GRAVY** - Cheddar biscuits smothered in rich creamy sausage gravy. Served with breakfast potatoes.....9
- STUFFED FRENCH TOAST** - Whipped cream cheese and cinnamon apple compote. Served with bacon and breakfast potatoes.....10
- MARKET HASH & EGGS** - Farmer's market delight of mixed veggies served with two eggs over easy.10
- SHRIMP & GRITS** - Andouille sausage, tasso, pepper, onions, Cajun cream sauce over stone ground grits. Topped with potato sticks. 18
- CHICKEN & WAFFLE** - Seasoned fried breast, pecan buttermilk waffle, maple bacon glaze, and candied bacon16
- FISH & CHIPS** - Tempura battered cod filets, hand cut steak fries, coleslaw, tartar sauce. 16

Craft Cocktails

STRAWBERRY BASIL LEMONADE 11

absolut citron · muddled strawberries · basil · fresh lemon ·
simple syrup · seltzer

CUCUMBER MOJITO 11

bacardi superior · sugar in the raw · mint
fresh lime · seltzer

CARIBBEAN "PUM RUNCH" 12

mount gay Eclipse · orange juice · cranberry juice pineapple juice ·
grenadine · meyers's float

OL' SMOKEY 12

makers mark · angostura bitters · simple syrup
smoked orange · cherry · rocks

YELLOW JACKET 12

aka Angry Bees Knees
tanqueray london dry gin · lemon · local honey
splash oj · cayenne

UNIQUE NEW YORK 12

bulleit rye whiskey · house made sour · egg white
rocks · tawny port float · tart cherries

ROSÉ CHEEKS 11

el jimador silver tequila – biutiful sparkling rosé
grapefruit

THE HANDLER 11

absolut vanilla – lavender syrup – milk tea

FISHMARKET BLOODY MARY

Our fresh made house mix!

On Draft

OMB "Copper"
Sugar Creek "Big O"
LRB "Whistleblower" Watermelon Wheat
Catawba White Zombie
Noda "Hop Drop and Roll"
Birdsong "Lazy Bird Brown"

Bottles/Cans

Bud Light	Angry Orchard Cider	Miller Lite
Michelob Ultra	Sam Adams Boston Lager	Coors Light
Budweiser	Rogue Dead Guy Ale	Amstel Light
Heineken	Palmetto Huger St IPA	Corona
Stella Artois	Samuel Smith's Oatmeal Stout	Guinness Stout
Newcastle	Southern Tier 2X IPA	Fat Tire Amber
Daura gluten free	Steel Hands Coffee Lager	Heineken 0.0

Wines by the Glass

Sangria, FishMarket recipe 7

-Classic Red or White Peach

Moscato, Caposaldo 9

-Italy

Prosecco, Maschio 8

-Italy

Brut Rosé, Biutiful 8

-Spain

Rosé, Fleur de Mer 12

-France

Riesling, J&H Selbach "Incline" 8

- Mosel-Saar-Ruwar

Pinot Grigio, Alverdi 7

-Italy

Pinot Gris, Big Fire 10

-Oregon

Sauvignon Blanc, Monkey Bay 8

-New Zealand

Sauvignon Blanc, Matanzas Creek 11

-Sonoma

Chardonnay, Cypress Vineyards 7

-Central Coast

Chardonnay, J. Lohr "Riverstone" 9

-Monterey

Chardonnay, Bellula "Unoaked" 8

-France

Pinot Noir, Meiomi 10

-California

Merlot, Red Rock 8

- California

Cabernet, Cypress Vineyards 7

-Central Coast

Cabernet, J. Lohr Seven Oaks 9

-Paso Robles

Red Blend, Conundrum 11

Lunch and Brunch Special

\$20 Mimosa Carafe