

# FLEET LANDING

## ══════ BRUNCH MENU ══════

### QUICHE OF THE DAY

Creamy Lowcountry Grits & Hollandaise

PRICED DAILY

### PULLED BBQ PORK

Buttermilk Biscuits,  
Fried Eggs & Carolina BBQ Sauce

12

### PAN-ROASTED CRABCAKE

Poached Eggs, Creamy Lowcountry Grits,  
Biscuit & Red Pepper Hollandaise

18

### CREME BRULEE FRENCH TOAST

Banana-Rum-Walnut Syrup, Cinnamon  
Whipped Cream & Applewood  
Smoked Bacon

11

## ══════ COCKTAILS ══════

### CHARLESTON SUNSET

Tito's Handmade Vodka, Admiral Nelson  
Coconut Rum & Peach Schnapps with  
Orange, Pineapple & Cranberry Juices

12

### FLEET LANDING PEPPER BLOODY MARY

House-infused Pepper Vodka & Zing Zang  
Bloody Mary Mix

11

### POMEGRANATE MOJITO

Mojito made with Don Q Passionfruit Rum  
& Pomegranate Juice

12

### CATHEAD BASIL LEMONADE

Basil, Cucumber, Lemon, Agave Nectar &  
Honeysuckle Vodka

12