

FLEET LANDING

══════ BRUNCH MENU ══════

QUICHE OF THE DAY

Creamy Lowcountry Grits & Hollandaise

PRICED DAILY

PULLED BBQ PORK

Buttermilk Biscuits,
Fried Eggs & Carolina BBQ Sauce

15

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

14

══════ 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