

## TO START

### CHILLED OYSTERS ON THE HALF SHELL GF 19

(6 pcs) cocktail, mignonette, lemon, saltines, house hot sauce

### WOOD FIRED BROILED OYSTERS GF 19

served two ways: parmesan-garlic-lemon & chili-garlic-lime

### DEVILED EGGS GF 12

dill salmoriglio, lemon crème fraîche

### BOURBON CURED SALMON 15

benne seed cracker, jalapeño, apple, radish

### BABY GEM WEDGE SALAD GF 14

green goddess dressing, soft herbs, bacon, bleu cheese, nuts & seeds  
ADD GRILLED SHRIMP +12

### BRIOCHE CINNAMON ROLLS 12

(4) made in-house and served with love (and a lil' too much frosting)

## BRUNCH CREATIONS

### LOBSTER AND CRAB FRENCH OMELET GF 25

fines herbes beurre blanc, capers, avocado, chervil

### BANANAS FOSTER FRENCH TOAST 17

caramelized banana, bourbon caramel, applewood smoked bacon

### SMOKED SALMON AVOCADO TOAST 23

watercress, grapefruit, goat cheese, shaved beets, sunny egg, multigrain

### FLAT IRON STEAK & EGGS GF 35

sunny eggs, chimichurri hollandaise, confit fingerling potatoes

### LOW COUNTRY SHRIMP & GRITS GF 27

georgia wild shrimp, sunny egg, she crab cream, roasted garlic grits

### CRAB CAKE BENEDICT 29

crispy pork belly, apple frisée and endive salad, poached eggs, hollandaise

### NASHVILLE HOT CHICKEN & WAFFLE 24

spiced brown sugar honey glaze, cheddar & chive buttermilk biscuit waffle, honey butter, fried egg

### PASTRAMI BEEF SHORT RIB HASH 25

russian dressing, sunny egg, rye bread crumbs, potatoes, sauerkraut, poached egg

## HANDHELDS

### MAINE LOBSTER ROLL MKT

lemon mayo, old bay fries

### THE DRIFT BURGER 18

american cheese, garlic aioli, caramelized onion, lettuce, mustard, old bay fries

ADD FRIED EGG +2 • ADD BACON +4

## DESSERT

**CHOCOLATE HAZELNUT NUTELLA PIE** pretzel crust, bourbon caramel 10

**KEY LIME PIE** fresh raspberries, chantilly cream 10

\*SHELLFISH MAY BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR MORE INFO, PLEASE ASK OUR STAFF. BEFORE PLACING YOUR ORDER, KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

## Brunch COCKTAILS

### HOLE IN ONE 14.95

blade & bow bourbon, luxardo apertivo, punt e mes sweet vermouth, orange expression

### GRILL 'N' CHILL 13.95

1776 rye, ginger, lemon, fever tree ginger beer, aromatic bitters

### BLOODY MARY 15.95

capital vodka, drift's house mix, old bay rim, cocktail crab claws

### MIMOSA 12.95

fresh squeezed oj, prosecco

### COFFEE 3.95

### ORANGE JUICE 5

## Sides

### BREAKFAST POTATOES GF 7

confit fingerling potatoes, garlic herb butter, crispy rosemary

### JALAPEÑO CHEDDAR HUSH PUPPIES honey butter 10

### APPLEWOOD SMOKED BACON GF (3 strips) 5

### TOAST 4

multigrain, sourdough or rye

### SIDE SALAD GF 3

### OLD BAY FRIES 6

### ROASTED GARLIC GRITS GF 8

# DRIFT

FISH HOUSE & OYSTER BAR  
ESTD 2016

EXECUTIVE CHEF *Will Puryear*

CHEF/OWNER *Doug Turbush*

   @DRIFTOYSTERBAR