



Ramparts Easter 2021

Dine-in Menu

(Available Sunday, April 4th in our dining room or covered outdoor patio)

BUNNIES BUBBLES

Glass of champagne with your choice of pink grapefruit juice, pomegranate juice, or orange juice \$7

SPICY BLOODY BUDDY

Spicy smoked bloody Mary mix, vodka, celery stalk, olives, Cajun rimmed glass \$7

SHRIMP & GRITS

Half pound of blackened shrimp sautéed in a SPICY Gator sauce with white wine and garlic, over bacon cheddar cheese grits \$13.99

SMOKED ARTICHOKE & CRAB DIP

Jumbo lump crab, artichoke hearts and three cheeses baked in our smoker and served with rosemary-garlic focaccia and “everything” crackers \$12.99

SPRING CITRUS SALAD

Orange and grapefruit sliced served over a bed of arugula with toasted pistachios, red onions, feta cheese, and a citrus vinaigrette 7.99

SOUPS

Creamy Shrimp Bisque \$5.50 | Tomato Bisque \$4.50

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EASTER QUICHE

Flaky pastry crust filled with eggs, pancetta, spinach & goat cheese, served with a small mixed green salad with a lemon vinaigrette \$13

CINNAMON SUGAR WAFFLES

Made-to-order Belgian waffle finished with cinnamon sugar, topped with fresh berries, and served with a side of maple syrup and your choice of bacon, sausage, or fresh fruit \$13.99

SMOKED PIT HAM

Brown sugar marinated and smoked pit ham sliced and finished on the grill, topped with two fried eggs, Guinness mustard sauce and served with smoked gouda & cheddar scalloped potatoes and fresh fruit \$14.99

SMOKED SALMON PLATTER

Norwegian smoked salmon served with diced red onions, capers, chopped hard boiled eggs, cream cheese, and a toasted bagel, served with small mixed green salad with a lemon vinaigrette \$15.99

CRAB BENEDICT

Two jumbo lump crab cakes served on a toasted English muffin with sliced tomatoes, finished with an old bay hollandaise, served with breakfast potatoes and fresh fruit \$15.99

SUNDAY OMELET

Brown sugar pit ham, mushrooms, shallots, diced tomato, shredded cheddar & Monterey jack cheese, with breakfast potatoes and fresh fruit \$12.99

BLUEBERRY PANCAKES

Fresh blueberry pancakes made with almond butter & vanilla and topped with strawberry syrup and a side of maple syrup, served with your choice of bacon, sausage, or fresh fruit \$12.99

SMOKED CORNED BEEF HASH

House smoke corned beef, chopped & griddle cooked with diced potatoes, onions, and house seasoning, topped with two sunny side up eggs* and béarnaise sauce \$12.99

STONE'S STEAK SALAD

Marinated beef medallions*, artichoke hearts, grape tomatoes & hearts of palm, topped with crispy fried onion strings over romaine & mesclun lettuce with a creamy horseradish dressing on the side \$16.99

CHARLESTON CHICKEN SALAD

Grilled chicken over fresh spinach, diced tomatoes, julienne red onion, hard-boiled egg, and bleu cheese, served with a side of warm bacon vinaigrette \$14.99

SIGNATURE BURGER

Eight ounce 100% Angus beef burger* with peppercorn demi-glace, smoked Gouda, sautéed mushroom, fried onion strings and sweet-hot mustard spread, on an onion Brioche roll \$14.99

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KID'S EASTER MENU

Come with choice of fries, breakfast potatoes, fruit or apple sauce

Pancakes (plain or blueberry)

Scrambled Eggs

Chicken fingers

Grilled cheese

EASTER PREORDER TAKEOUT

(All with instructions for easy reheating. Preorder by March 31st for curbside pickup Saturday, 4/3)

Shrimp Bisque (pint) \$8

Smoked Salmon Platter Norwegian smoked salmon, minced red onions, capers, chopped hard boiled eggs, cream cheese, and 2 bagels (serves 2) \$26

Pancetta, Spinach & Goat Cheese Quiche (9" quiche) \$24

Brown Sugar Smoked Pit Ham thick slices with a side of mustard sauce (serves 2) \$22

Berry Waffles with Vanilla Cream & Maple Syrup (2 waffles) \$26

French Toast Casserole (2 large portions) \$24

Smoked Corned Beef Hash house smoked and griddle cooked with diced potatoes, onions, bell peppers and house seasoning (serves 2) \$24

Lump Crab Cakes (two 6oz lump cake) that are ready to cook, not precooked \$28

Lemon & Parmesan Grilled Asparagus (serves 2) \$12

Smoked Gouda & Cheddar Scalloped Potatoes (serves 2) \$12

Honey Herb Roasted Carrots (serves 2) \$12

Breakfast Sausage & Bacon (6 pieces of bacon, 6 pieces of sausage) \$12

Fruit Tart, locally made from Clements Pastry Shop (2) \$16

Chocolate Éclair, locally made from Clements Pastry Shop (2) \$12

