

Ramparts Mother's Day

Dine-in Brunch Menu

(Available Sunday, May 6th in our dining room or covered outdoor patio 11-3pm)

SHRIMP KICKERS

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 STRAWBERRY SALAD

Spinach and mixed greens, sliced strawberries, candied pecans, crumbled goat cheese and a honey-balsamic herb vinaigrette 7.99

SOUPS

Creamy Crab Bisque \$5.50 | French Onion \$6.00

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STEAK, EGGS & SCALLOPED POTATOES

Three beef medallions, grilled and finished with a chive bearnaise sauce, served with two eggs any style and smoked Gouda & cheddar scalloped potatoes \$16.99

MOTHER'S DAY QUICHE

Flaky pastry crust filled with super fluffy eggs, ham, shallots, sautéed mushroom, shredded gouda and shredded swiss, served with a small mixed green salad with a lemon vinaigrette \$13.99

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

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

BERRY WAFFLES WITH SALTED CARAMEL

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

PIT HAM BENEDICT

Brown sugar marinated and smoked pit ham thick sliced and finished on the grill, served over toasted English muffin halves with poached eggs and hollandaise sauce, served with breakfast potatoes and fresh fruit \$14.99

SUNDAY OMELET

Bacon, bell peppers, onion, diced tomato, shredded cheddar & Monterey jack cheese, with breakfast potatoes and 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

BRUNCH SHRIMP & GRITS

Eight tiger shrimp sautéed in a SPICY gator sauce with white wine, garlic & lemon juice, over our bacon cheddar cheese grits and topped with two fried eggs and chopped scallions \$15.99

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 \$16.99

RAMPARTS COBB SALAD

Grilled and sliced lemon pepper chicken breast, hearts of palm, hard-boiled egg, sliced avocado, bacon, diced tomato, julienne red onion & crumbled goat cheese, with a Dijon 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 BRUNCH MENU

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

Pancakes (plain or blueberry)

Scrambled Eggs

Chicken fingers

Grilled cheese

CRAFT COCKTAILS

(In-house or for takeout & delivery) (Takeout bottles make two cocktails):

ROSÉ SANGRIA

Rosé, silver tequila, agave nectar, lime juice, splash of club soda and dried orange slice \$9 | \$18

YELLOW BIRD

Light rum, dark rum, Galliano, orange juice, lime juice, cherry, and mint garnish \$9 | \$18

PORCH SWING

Bourbon, peach schnapps, lemon juice, honey simple syrup, iced tea \$9 | \$18

LEMON PEAR COOLER

Chardonnay, Lemoncello, simple syrup, fresh lemon juice, fresh pear, club soda, mint leaf \$9 | \$18

POMEGRANATE HERB TEA

Absolute citron, pomegranate juice, herb tea, lemon wedge, and rosemary sprig \$9 | \$18

MOTHER'S DAY PREORDER TAKEOUT

(All with instructions for easy reheating. Preorder by May 6th for curbside pickup Saturday, 5/8)

Crab Bisque (pint) \$8

Strawberry Salad fresh spinach and mixed greens, sliced strawberries, candied pecans, crumbled goat cheese and a honey-balsamic herb vinaigrette (serves 2) \$14

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

Ham, Shallots, Sautéed Mushroom, Shredded Gouda and Shredded Swiss Quiche (9" quiche) \$24

Brown Sugar Smoked Pit Ham thick slices with a side of mustard sauce (serves 2) \$24

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

Roasted Brussels Sprouts (serves 2) \$12

Smoked Gouda & Cheddar Scalloped Potatoes (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