

BRUNCH

BASNIGHT'S  
**LONE CEDAR**  
**CAFE**



At Basnight's Lone Cedar Cafe, you won't find any frozen imported or farm-raised seafood of any kind. And you won't find frozen meats or canned vegetables stored in chemical preservatives or mass-produced desserts.

*Here's what you will find if you join us for brunch at the Lone Cedar:*

- The best fresh-caught fish, crabs, clams, calamari, shrimp and oysters – brought to our docks every day by local fisherman. Each day's catch is cleaned and prepared right here at the restaurant so our customers can savor the freshest seafood the Outer Banks has to offer.
- Quality meat products including USDA Prime Harris Ranch All Natural Black Angus Beef raised on all-natural vegetarian feed free of hormones and antibiotics. We serve all natural Ashley Farms poultry and quality pork products from North Carolina farms.
- Only the freshest, just-picked vegetables are bought from local farmers. Flavorful recipes are seasoned just right with an assortment of fresh herbs grown right outside the restaurant, using no insecticides or herbicides.
- Your favorite deep fried selections are prepared using a healthier alternative to conventional cooking oils. Our all natural, 100% soybean oil is carb-free and does not contain any cholesterol or trans fats.
- Delicious, down home favorite desserts are handmade from scratch every day by our resident pastry chef and perfectly punctuate every meal.

At Lone Cedar Cafe you will find a natural and hearty menu for both lunch and dinner. Every bite is made the old-fashioned way. Delicious and simple, served with the friendliest southern hospitality that keeps friends and family coming back again and again. That's the way we like it at the Lone Cedar Cafe - and we hope you like it, too.

*On The Nags Head-Manteo Causeway • Nags Head, NC • (252) 441-5405*

## Appetizers

### Lone Cedar Jumbo Lump Crab Dip 11.99

*A warm blend of jumbo lump crab and cheeses with a hint of horseradish.*

*Served with toasted buttered French crostini for dipping.*

*Fresh local crabmeat from the Alligator, Croatan, Albemarle and Pamlico waters.*

### Jumbo Lump She Crab Soup Cup 7.99 • Bowl 11.99

*Fresh local jumbo lumps of crabmeat from the Alligator, Croatan, Albemarle and Pamlico waters in sherry-laced cream.*

### Wanchese Clam Chowder Cup 3.99 • Bowl 6.99

*Mama's chowder – a clear broth with clams, potatoes, onions and bacon.*

## Brunch Entrees

Served with buttermilk biscuit, fresh fruit and your choice of home fries or stone ground cheese grits.

### Goat Cheese Omelette 8.99

*Three eggs with fresh sauteed spinach, mushrooms, tomatoes and goat cheese.*

### Southern Benedict 9.99

*Homemade buttermilk biscuit topped with country ham hock, poached eggs and hollandaise sauce.*

### Farmer's Frittata 8.99

*Pine Ridge Farms country sausage, caramelized onions, potatoes and red peppers, topped with white cheddar cheese.*

### Applewood Bacon Omelette 8.99

*Three eggs with applewood smoked bacon, caramelized onions and sharp cheddar cheese.*

### Cedar Benedict 9.99

*Our fish cakes topped with poached eggs and sausage gravy.*

### Blackened Flounder 13.99

*Fresh North Carolina flounder blackened with our Cajun spice, served with two poached eggs.*

Served with fresh fruit

### Seafood Crepes 13.99

*Two crepes filled with fresh shrimp and sea scallops, baked and topped with a mornay sauce. Served with home fried potatoes.*

### Sausage Gravy & Biscuits 6.99

*Our homemade buttermilk biscuits topped with Pine Ridge Farms sausage gravy.*

### Belgium Waffle 7.99

*Fresh Belgium waffle topped with whipped cream and real maple syrup.*

### Whole Grain Granola 6.99

*Our homemade whole grain granola with vanilla yogurt.*

## Lunch Entrees

### Shrimp & Grits (VERY Spicy) 14.99

*Sauteed shrimp, Andouille sausage, peppers, onions and scallions over stone ground cheese grits.*

### Crab Cakes (Broiled or Fried) Your Choice of One - 14.99, Two - 20.99 or Three - 26.99

*4 ounces (no filler) of fresh local jumbo lump crab from the Alligator, Croatan, Albemarle and Pamlico waters. Served with fries and slaw.*

### Native Shrimp (Broiled or Fried) 13.99

*Fresh, local greentail shrimp from the Pamlico Sound caught by Sammy Williams' Boats. Served with fries and slaw.*

### Fresh Flounder (Broiled or Fried) 13.99

*Our flounder are hand selected and filleted on premise. Caught by local fishermen, they are the finest and freshest in the world!*

*Served with fries and slaw.*

### Double Bacon Cheeseburger 9.99

*Two five ounce Angus Burgers topped with applewood smoked bacon and sharp cheddar cheese. Served with fries.*

*(18% Gratuity is added to parties of 8 or more.)*

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## Children's Menu

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All Children's Meals are named after local Indians who are portrayed in the Lost Colony.

Limited to Children 12 & Under.

All Children's Meals are served with fries and apple sauce. Linguine excluded.

**Uppowoc's Shrimp** 9.99

**Agona's Cheeseburger** 7.99

**Chief Wanchese's Hot Dog** 5.99

**Wally Wano's Chicken Fingers** 7.99

**Chief Manteo's Cheese Pizza** 5.99

**Wingina's Linguine with Marinara Sauce or Butter** 6.99

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## Sides

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**Home fries** 1.99

**Stone Ground Cheese Grits** 1.99

**Pine Ridge Farms Sausage Links** 2.99

**Applewood Smoked Bacon** 2.99

**Buttermilk Biscuit** 1.99

**Fruit Bowl** 2.99

**Yogurt (Plain)** 1.99

**Jumbo Muffin** 2.99

**Fries** 1.99

**Slaw** 1.99

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## Beverages

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### Fresh Squeezed Juices

2.99

*Orange or*

*Ruby Red Grapefruit*

**Coffee** 1.99

*Fresh ground Costamala beans*

**Tea** 1.99

**Milk** 2.19

**Yoo Hoo** 2.49

**Soft Drinks (Includes One Refill)** 1.99

*Pepsi, Diet Pepsi, Mountain Dew,  
Ginger Ale, Sierra Mist or Dr. Pepper*

**Bottled Soft Drinks** 2.49

*Stewart's Root Beer 12 oz.*

*Stewart's Orange Cream Soda 12 oz.*

*Cheerwine 12 oz.*

**Bottled Juices** 3.49

*Nantucket Nectars Lemonade 17.5 oz.*

*Nantucket Nectars Apple Juice 17.5 oz.*

**Waters** 2.59

*Aqua Panna (Still) .500 ml*

*San Pellegrino (Sparkling) .500 ml*

**Smoothies** 5.99

*Strawberry, Banana, Pina Colada, Peach, Passion Fruit  
or Mix any two.*

*(18% Gratuity is added to parties of 8 or more.)*

*Extra Plate Charge: 2.00*

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## Basnight's Catering Services

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*We now offer catering from full service weddings to intimate dinner parties.*

*Inquire at [info@lonecedarcafe.com](mailto:info@lonecedarcafe.com) or call 252.441.5405*

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*Visit Us On The Web at:*

*[www.lonecedarcafe.com](http://www.lonecedarcafe.com)*

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