

Appetizers

Lone Cedar Jumbo Lump Crab Dip

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. 12

Jumbo Lump She Crab Soup

Fresh local jumbo lumps of crabmeat from the Alligator, Croatan, Albemarle and Pamlico waters in sherry-laced cream. Cup 8 • Bowl 14

Wanchese Clam Chowder

Mama's chowder—a clear broth with clams, potatoes, onions and bacon. Cup 4 • Bowl 7

Brunch Entrées

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

Goat Cheese Omelette

Three eggs with fresh sautéed spinach, mushrooms, tomatoes, and goat cheese. 10

Southern Benedict

Housemade buttermilk biscuit topped with country ham hock, poached eggs and Hollandaise sauce. 10

Farmer's Frittata

Country sausage, caramelized onions, potatoes and red peppers, topped with white cheddar cheese. 9

Applewood Bacon Omelette

Three eggs with applewood smoked bacon, caramelized onions and sharp cheddar cheese. 9

Seafood Crepes

Two crepes filled with fresh shrimp and sea scallops, topped with a mornay sauce. 14

Belgian Waffle

Fresh Belgian waffle served with whipped cream and blended maple syrup. 8

Lunch Entrées

Roast Turkey

Turkey breast served with stuffing, gravy, mashed potatoes and southern green beans. 8

Beer Battered Fresh Local Catch

Beer battered fresh local catch served with fries and slaw. 11

Native Shrimp (Broiled or Fried)

Fresh, local greentail shrimp from the Pamlico Sound caught by Sammy Williams' boats. Served with fries and slaw. 14

Fresh Flounder (Broiled or Fried)

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. 15

Double Cheeseburger

Two five-ounce Angus Burgers topped with applewood smoked bacon and sharp cheddar cheese. Served with fries. 10

Shrimp & Grits (Very Spicy)

Sautéed shrimp, Andouille sausage, peppers, onions and scallions over stone ground cheese grits. 15

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

Children's Menu

- Uppowoc's Shrimp 10
Agona's Cheeseburger 8
Chief Wanchese's Hot Dog 6
Wally Wano's Chicken Fingers 8
Chief Manteo's Cheese Pizza 6
Wingina's Linguine with Marinara Sauce or Butter 7

Sides

- | | |
|-----------------------------|--------------------------|
| Stone Ground Cheese Grits 2 | Home Fries 2 |
| Country Sausage Links 3 | Buttermilk Biscuit 2 |
| Fresh Fruit Bowl 3 | Applewood Smoked Bacon 3 |
| Slaw 2 | French Fries 2 |

Beverages

- | | |
|---|---|
| Fresh Squeezed Juices 3
Orange or Grapefruit | |
| Coffee 2 | Tea 2 |
| Milk 2.5 | Yoo Hoo 2.5 |
| Soft Drinks 2
Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale, Sierra
Mist, or Dr. Pepper (Includes One Refill) | Bottled Soft Drinks 2.5
Stewart's Root Beer,
Stewart's Orange Cream Soda, Cheerwine |
| Bottled Juices 3.5
Nantucket Nectars Lemonade 17.5 oz
Nantucket Nectars Apple Juice 17.5 oz | Smoothies 6
Strawberry, Banana, Pina Colada, Peach,
Passion Fruit or Mix any two. |
| Waters 2.5
Aqua Panna (Still) .500ml
San Pellegrino (Sparkling) .500ml | |

(18% Gratuity is added to parties of 8 or more)
Extra Plate Charge: 4

Basnight's Catering Services

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

Visit Us On The Web At:

www.lonecedarcafe.com