

THE Kitchen

@ THE Shack

BRAPP'S	<p>(A) SHOREY Homemade brioche cinnamon bun, caramel, walnuts, vanilla cream cheese frosting \$9.00</p> <p>FRIED OYSTERS Crispy fried oysters, Korean sweet chili glaze, mango jicama slaw, Osetra caviar \$16.00</p> <p>PUFF PUFF'S Sweet, fluffy, cinnamon beignets, vanilla crème anglaise, salted caramel drizzle, powdered sugar \$9.00</p> <p>CRISPY ISLAND STEAMED BUNS Fried steamed buns, crispy pork belly, Korean bbq glaze, cucumber kimchi, daikon carrot slaw, scallions, cilantro \$16.00 MAKE IT VEGETARIAN + SUB TOFU</p> <p>AVOCADO TOAST Toasted brioche, smashed avocado, fried egg, radish salad, elderflower vinaigrette \$15.00 <i>Add smoked salmon + \$8.00</i> <i>Add duck confit + \$10.00</i> <i>Add pork belly + \$8.00</i></p> <p>SURF HARVEST SALAD Locally sourced greens, elderflower & apple vinaigrette, shaved red onions, Granny Smith apples, marinated heirloom tomatoes, fresh herbs GF \$12.00</p> <p>SHACK WINGS Korean fried wings, gochujang honey butter, herb salad GF \$12.00</p>	<p>ISLAND WAFFLES Tahitian vanilla mango compote, Nutella drizzle, maple syrup, chantilly cream \$17.00</p> <p>BANANA FOSTERS FRENCH TOAST Cinnamon brioche, banana fosters, chantilly cream, toasted walnuts \$17.00</p> <p>STEAK & EGGS Hanger steak, two eggs any style, breakfast potatoes, petite salad, salsa verde \$27.00</p> <p>SHACK CHICKEN & WAFFLES Tahitian vanilla waffles, Korean fried chicken, sweet chili glaze, sweet whipped butter, furikake \$15.00</p>
		SHACK FAVORITES
		SANDWICHES
		<p>JERSEY SHOREWICH Fried egg, Taylor ham, American cheese, toasted bolo roll, breakfast potatoes \$16.00</p> <p>BREAKFAST BURGER Blackbird Farm dry aged beef, fried egg, cheddar, caramelized onions, lettuce, sliced tomatoes. shack sauce, brioche bun, fries \$23.00 <i>Add glazed pork belly + 5.00</i></p> <p>PORTABELLO BANH MI Korean chili glazed "chicken fried" mushroom, daikon carrot slaw, cucumber, cilantro, jalapeños, herb salad, yuzu mayo, lettuce & tomato, fries \$18.00</p>

PRICES ARE SUBJECT TO ALL APPLICABLE TAXES.

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BENNY'S SPOT

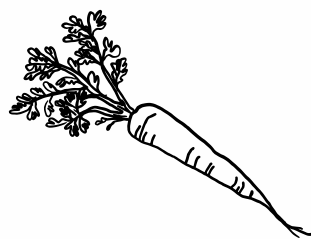
- PIG DOG BENNY SKILLET**
Cornbread, roast pork, poached egg, grilled pineapple, Hollandaise \$16.00
- THE BOUGIE BENNY**
Sourdough English muffin, butter poached lobster, garlic, spinach, poached egg, Osetra caviar, saffron Hollandaise \$22.00
- DUCK & HOLLIE HASH**
Confit duck leg, roasted red bliss & sweet potatoes, wild mushrooms, caramelized onions, poached eggs, Hollandaise \$21.00
- CLASSIC BENNY**
Sourdough English muffin, Taylor ham, poached egg, Hollandaise \$14.00

SIDES

- BACON \$4.00
SAUSAGE \$4.00
TAYLOR HAM \$4.00
BREAKFAST POTATOES \$7.00
BOWL OF FRUIT \$7.00

Some dishes may be prepared gluten free upon request, preparation may vary

Build Your Own Bloody



SEE SERVER FOR DETAILS

RIP & SIP

- CUPPA' KONA**
Stoli Vanilla, Borghetti, Trader Vic's macadamia nut liqueur, nitro brewed espresso coffee, macadamia nut whipped cream \$14.00
- LAVENDER PAMA PALOMA**
Tequila, lavender infused pomegranate juice, fresh lime and grapefruit juice, topped with club soda \$14.00
- NUTTY BY NATURE**
Mezcal, Borghetti, house made banana coconut liqueur, pineapple juice, dash of chocolate bitters \$13.00
- FRENCH CONNECTION**
Hot coffee, cognac, amaretto, splash of dry curacao, topped with house made whipped and orange zest \$12.00
- GUAVA MIMOSA**
House made guava mint purée finished with prosecco \$12.00
- MAN-MOSA**
Stoli Orange, Grand Marnier, Creme de Cacao, orange juice, topped with prosecco \$13.00
- ROSEBUD**
Stoli vanilla, passion fruit purée, aquafaba, fresh pine and cranberry, topped with hibiscus powder \$14.00
- PONY UP**
Miller High Life pony bottle and a shot of Jim Beam \$16.00

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