

MCCRADY'S
— T A V E R N —
EST 1778

Brunch

≈ *Chilled* ≈

* *Freshly Shucked Oysters, Cocktail and Mignonette*
\$16 per half dozen

1/2lb. Local Shrimp, Poached and Chilled
with Tavern Sauce \$17

* *Caviar and Tater Tots (Mkt.)*

* *Freshly Shucked Clams, Cocktail and Mignonette*
\$10 per half dozen

≈ *Appetizers* ≈

Housemade Yogurt, Puffed Grain Granola,
Seasonal Fruit \$8

"Oysters McCrady," baked with
Country Ham and Mushrooms \$17

Baked Clams Stuffed with Deviled Crab \$13

Dressed Lettuces with Shaved Vegetables \$8

Daily Tavern Pastry \$6

≈ *Entrées* ≈

Gem Lettuce and Local Shrimp Salad with
Crab Louie Dressing, Tomato and Avocado \$14

* *Tavern Burger, Béarnaise "Cheese," Crinkle Cuts \$16*

Quiche Lorraine, Onion, Bacon, Cheese, Dressed Lettuces \$13
add Lobster \$6

Baked Eggs, Carolina Gold Rice Boudin Noir, Roasted Peppers \$14

Egg Benedict, Pea Meal Bacon, Sauce Choron, Housemade English Muffin \$17

Preserved Lemon Souffle Pancake, Sorghum Syrup \$12

Croque Madame, Country Ham, Époisses, Mornay Sauce \$18

French Omelette with Boursin and Dressed Lettuces \$13

* *Hot Brown, Sunny Side Egg, Grilled Turkey, Sorghum Bacon,*
Tomato and Mornay Sauce \$17