



CANOE'S CLASSIC BAKED GOODIES

Georgia Pecan Stick Buns

small basket 6.25 large basket 9.75

Sweet & Savory Scones

house made jellies, preserves, honey butter 6.75

STARTERS

She-Crab Soup

jumbo lump crabmeat, cream sherry 8.95

Yellow Corn Soup

applewood smoked bacon 7.50

House Smoked Salmon

crispy potato pancake, vermont goat cheese 10.75

Arugula Salad

spicy walnuts, shaved parmesan, citrus champagne vinaigrette 6.95

Cashew & Sunflower Granola

whole milk yogurt, fresh fruits, acacia honey 6.95

Simple Mixed Green Salad

crisped potatoes, sherry wine vinaigrette 5.75

MAIN COURSES

Buttermilk-Cornmeal Pancakes

warm berry preserves, cinnamon creme fraiche 10.95

Brioche French Toast

banana-mascarpone, walnuts, fresh berries 12.50

Smoked Salmon "Eggs Benedict"

toasted english muffins, citrus hollandaise 13.50

Wild Mushroom, Bacon & Goat Cheese Quiche

asparagus, cherry tomato salad 13.50

Soft Scrambled Eggs

baby Maine shrimp, meyer lemon and tomato hollandaise 15.50

"Pheasant & Eggs"

two sunny side up eggs, toasted sage biscuit, pheasant ragout 15.95

'The Riverside"

applewood bacon, scrambled eggs, hash browns, french toast 14.95

Grilled Atlantic Salmon

basil whipped potatoes, citrus caper vinaigrette 15.95

Oak Roasted Chicken

anson mill grits, baby shiitake mushrooms, cipollini onions 15.95

Crispy Rock Shrimp Salad

napa cabbage, julienne carrots, sweet pepper remoulade 13.50

Carvel Grant Gould, Executive Chef