

Eclipse

RESTAURANT

BRUNCH MENU SERVED SATURDAY AND SUNDAY

9:00 AM- 2:00 PM

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| ECLIPSE HOUSE SALAD butter lettuce, red onion, cucumber, heirloom cherry tomato, mojo vinaigrette | 9 | CUBAN BENEDICT poached eggs, mojo pork, black forest ham, pickles, swiss, mustard hollandaise, served with cajun breakfast potatoes | 12 |
| CAESAR SALAD romaine, parmesan, croutons, cured egg yolk | 12 | NASHVILLE CHICKEN PO' BOY butter lettuce, tomato, red onion, pickle, comeback sauce, served with cajun breakfast potatoes | 15 |
| ECLIPSE BREAKFAST 2 eggs, cajun breakfast potatoes, choice of protein, choice of toast, juice & coffee | 16 | DELMAR HOT BROWN smoked brisket, smoked tomato jam, bacon, caramelized red onion, cajun breakfast potatoes, smoked gouda, coffee gravy, brioche toast | 12 |
| TRUFFLE HONEY GLAZED BISCUITS smoked allspice & cinnamon butter, pimento cheese | 8 | | |
| JERK LAMB CHOPS diri kole (haitian red beans & rice), 2 eggs, fried plantain, mango rum glaze | 30 | BISCUITS & GRAVY chili garlic honey-glazed biscuit, housemade andouille sausage gravy | 10 |
| PEACH COBBLER FRENCH TOAST rolled oats streusel, peach syrup, whipped cream, choice of meat | 14 | BUTTERMILK PANCAKES 3 pancakes, whipped butter, choice of protein add on (+1 each): chocolate chips, pecans, blueberry, strawberry, banana | 12 |
| LOBSTER CREPES scrambled egg, cajun bloody mary sauce, cajun breakfast potatoes | 20 | MONTE CRISTO BURGER short rib & brisket patty, black forest ham, smoked turkey, gruyere, dijon, mixed berry jam, served with cajun breakfast potatoes | 16 |
| CAFECITO STEAK & EGGS 10 oz espresso-rubbed new york strip steak, 2 eggs, cajun breakfast potatoes, toast | 20 | VOODOO SHRIMP & GRITS gulf shrimp, cheddar grits, caribbean voodoo sauce | 22 |
| GRIOT bitter orange pork, diri kole (haitian red beans & rice), eggs, fried plantains, pikliz | 14 | NAWLINS BBQ SHRIMP BENEDICT cheddar corn fritter, tasso hollandaise, served with cajun breakfast potatoes | 14 |
| 3 EGG OMELETTE served w/ cajun breakfast potatoes & choice of toast choose 3: tomato, spinach, onion, mushroom, bell peppers, cheddar cheese, swiss, smoked gouda, bacon, sausage .50 per extra | 13 | TRES LECHES FRENCH TOAST compressed strawberries, strawberry coulis, strawberry consommé, hazelnut, dulce de leche, whipped cream, choice of meat | 14 |
| EGG WHITE FRITTATA served w/ cajun breakfast potatoes & choice of toast choose 3: tomato, spinach, onion, mushroom, bell peppers, cheddar cheese, swiss, smoked gouda, bacon, sausage .50 per extra | 14 | JERK CHICKEN & WAFFLE 1/2 or whole chicken, coconut waffle, rude boy sauce, smoked cinnamon & allspice butter, spiced mango & watermelon, mango rum syrup | 16 / 22 |
| WHOLE FRIED SNAPPER GF diri kole (Haitian red beans & rice), pikliz, fried plantain, pickled pineapple tartar sauce | | | |

MARKET PRICE

SIDES

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|----------------------|---|---------|---|
| PANCAKE | 3 | BACON | 4 |
| EGGS | 2 | SAUSAGE | 4 |
| TOAST | 3 | | |
| CHEDDAR GRITS | 4 | | |
| SEASONAL FRESH FRUIT | 4 | | |

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT, PEANUTS, AND TREE NUTS. IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY YOUR SERVER

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS*