



BRUNCH

ENTREÉS

Quiche du Jour

Served with fruit.

Ham & Eggs

Ham & scrambled eggs tossed with goat cheese & served with a sliced French baguette. 12

Maestro's Biscuits & Gravy

Buttermilk biscuits with chorizo gravy & choice of egg. 12

White Chocolate & Coconut French Toast

Sliced brioche French toast topped with white chocolate drizzle & toasted coconut shavings. Served with bacon & fresh fruit. 15

Bananas Foster Pancakes

Buttermilk pancakes topped with bananas, caramel, maple rum syrup, & powdered sugar. Served with bacon or sausage & choice of egg. 16

Corned Beef & Hash

Corned beef and toast & choice of egg. 16

Crispy Chicken

Fried chicken with citrus gravy, mashed potatoes, & haricot verts. 16

Shrimp & Grits

Our signature shrimp & pepper jack grits with Tasso gravy, topped with crispy onions. 18

Fried Shrimp Platter

Fried jumbo shrimp & fries with Tabasco & Old Bay aioli. 18

Traditional Benedict

Canadian bacon, English muffin, poached egg, & hollandaise. 14

Corned Beef Benedict

Slow-cooked corned beef, diced potatoes, & spinach over an English muffin with a poached egg & hollandaise. 15

Crab Cake Benedict

Jumbo lump crab cakes, roasted potatoes or pepper jack grits, wilted arugula, & hollandaise. 20

SALADS

Maestro's House

Artisan lettuce, radish, grape tomatoes, croutons and French Feta with our signature cajun house dressing. 7

Caesar

Crispy pancetta, Parmesan crisps, cajun sourdough croutons. 7

Verano

Spinach, strawberries, blueberries, pecans, & mozzarella pearls with strawberry balsamic vinaigrette. 8

Add on Chicken (6) / Shrimp (7) / Salmon (8) / Steak (12)

SANDWICHES

Ham, Egg, & Cheese Croissant

Black Forest ham & Brie with choice of egg & one side. 10

Avocado Toast

Sliced brioche, fresh avocado, watercress, red radish, heirloom tomato, bacon, & melted Havarti. Served with egg of choice & one side. 13

*Cheeseburger

8 oz. Certified Angus Beef with lettuce, tomatoes & Brie. Add egg (1) or bacon (2)—14

Maestro's Club

Ham, turkey, bacon, lettuce, tomatoes, & avocado with Havarti & mayo on a croissant. 14

Prime Rib & Cheddar Melt

Shaved prime rib topped with a sharp cheddar fondue & horseradish aioli on sliced brioche. 18

SOUPS

Soup du Jour

Daily Chef inspirations — cup 6 / bowl 10

Chicken Corn Chowder

Roasted chicken, creamed corn, & carrots topped with cheddar & green onion — cup 8 / bowl 12

She Crab

Wild caught North Carolina blue crab — cup 8 / bowl 12

SIDES

Potato Salad — 5

Pasta Salad — 5

French Fries — 5

Onion Rings — 5

Fresh Fruit — 5

Pepper Jack Grits — 5

Sweet Potato Fries — 5

Roasted Potatoes — 5

COLD PLATES

Cold Plate Trio

Choice of 3: chicken salad, shrimp salad, tuna salad, pasta salad, potato salad, house salad, caesar salad. 14

Prosciutto & Melon Plate

Prosciutto & melon, finished in a balsamic demi-glace. 12

Stuffed Cantaloupe or Tomato

Fresh cantaloupe or heirloom tomato with one side. Chicken Salad — 10 / Tuna Salad — 11 / Shrimp Salad — 12

Shrimp Cocktail

Poached shrimp, avocado, lemon, & cocktail sauce. 14

FOR KIDS

Grilled Cheese — 5

Chicken Tenders — 5

Mac & Cheese — 5

Cheeseburger — 5

Teas & Coffees — 3

Coca-Cola products — 4

Bloody Mary — 5

Mimosa — 5