



DRIFTWOOD

BRUNCH

ENTREES

Stone Fruit Salad 14

Mixed greens, stone fruit, goat cheese, candied pecans, citrus vinaigrette

Avocado Toast 16

Thick cut brioche, heirloom carrot, goat cheese, balsamic glaze

Eggs Benedict* 20

Poached eggs, pork belly, crostini, hollandaise, sweet potato hash, garden greens

Surf City Breakfast* 19

2 eggs, choice of bacon or sausage, crostini, sweet potato hash, garden greens

Cowboy Breakfast 21

House biscuits, sausage gravy, sweet potato hash

Chicken & Waffles 23

Crispy chicken, waffles, ginger maple syrup

French Toast 19

Thick cut brioche, whipped cream, ginger maple syrup

COCKTAILS

Bloody Mary 12

Seasonal Bellini 12

Mimosa 9

Espresso Martini 14

ESPRESSI

Single shot 3

Double shot 5

Americano 6

Latte 6

Cappuccino 6

No Modifications, Unless Omitting an Item · Automatic 20% Gratuity for Parties of 6 or More Adults ·
Credit card transaction fee 3% · Corking fee 25 · Cake Fee 25 · *Consuming Raw, Undercooked Meat,
Poultry, Seafood or Eggs May Increase Risk of Food Borne Illness