

The LONGBOARD

TOAST

Avocado Toast

Rustic sourdough, avocado, smoked cherry tomatoes, radish, sunflower seeds, queso fresca, micro salad

12

Smoked Fish Toast

Rustic wheat, smoked mahi spread, whipped ricotta, radish, arugula salad, crispy capers, trout roe

16

Ahi Tuna Toast

Rustic sourdough, tuna sashimi, yuzu aioli, soy pickled cucumber, mango, scallion, furikake

16

HEALTHY & LEAN

Tropical Fruit + Passion Fruit Yogurt

Pineapple, mango, banana, toasted shaved coconut, sunflower granola, local honey

15

Local Artisan Lettuces

Kumquat, pickled fennel, candied pecans, Bayley Hazen Bleu, passion fruit-blackberry vinaigrette

16

Vegetable Hash

Sweet potatoes, brussel sprouts, smoked cherry tomato, spinach, cauliflower puree, two local farm eggs

16

Vegetable Frittata

Sweet potato, spinach, peppers, onion, Swiss cheese medley, simple salad

16

THE LONGBOARD OFFERS FRESH & HOUSE-MADE OFFERINGS. WE STRIVE TO GUARANTEE THE FRESHEST & GREATEST AVAILABILITY OF ITEMS ON OUR MENU.

OCCASIONALLY ITEMS MAY BECOME UNAVAILABLE. HOURS: BAR 3PM-11PM | DINNER 4PM-10PM | OYSTER HOUR 3PM-5PM | WEEKEND BRUNCH 10AM-3PM

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

PLATES

Shrimp & Grits

Sweet potato pencil cob grits, ancho rubbed shrimp, crispy cornmeal dusted oysters, andouille, smoked cherry tomato, pickled scallion, roasted tomato pineapple glaze

24

Wood Grilled Avocado Bowl

Crisp smashed potatoes, two local farm eggs, tomatillo salsa verde, smoked cherry tomato, queso fresca

17

Pork Belly Bowl

Glazed crispy pork belly, two local farm eggs, baked Sea Island red peas, crisp smashed potatoes

18

Black Skillet Tomato Pie

Sliced tomatoes, aged white cheddar, basil, scallion, sunnyside egg, simple salad

17

Breakfast Burger

6 oz. short rib & pork belly patty, fried local farm egg, bacon, havarti, smoked cherry tomatoes, arugula, secret sauce, crisp smashed potatoes

19

Steak & Eggs

Wood fired picanha steak, two local farm eggs, crisp smashed potatoes, salsa macha

27

ON THE SWEETER SIDE

Banana Waffle

Whipped ricotta, pineapple lime curd, banana, tamarind sorghum syrup

14

Baked French Toast

Rustic sourdough, roasted mango, spicy salt toasted pecans, passion fruit anglaise

15

COFFEE & ESPRESSO

ALL SERVED WITH HOUSE MADE BISCOTTI

Cold Brew

5

Drip Coffee

4

Espresso

4

Double Espresso

6

Americano

5

Cortado

5

Latte

6

Hot Tea

4

International Breakfast (Black Tea),
Jade Cloud (Green Tea), Tropical
Coconut (Oolong), Peppermint Rooibos

A LA CARTE

ARTISAN BREADS

WHIPPED EUROPEAN BUTTER, CYPRUS FLAKE SALT

Rustic Wheat

5

Rustic Sourdough

5

PROTEINS & SIDES

Pecan Smoked Bacon

6

Glazed Crispy Pork Belly

7

Crisp Smashed Potatoes

6

Two Local Farm Eggs (Any Way)

6

Sweet Potato Pencil Cob Grits

6

WHOLE FRUIT

Wood Grilled Avocado

6

Sliced Banana

3

½ Brulee'd Grapefruit

5

½ Mango

4

¼ Pineapple

4