

TOAST

Avocado Toast	12
<i>Rustic sourdough, avocado, smoked cherry tomatoes, radish, sunflower seeds, queso fresca, micro salad</i>	
Smoked Fish Toast	16
<i>Rustic wheat, smoked mahi spread, whipped ricotta, radish, arugula salad, crispy capers, trout roe</i>	
Ahi Tuna Toast	16
<i>Rustic sourdough, tuna sashimi, yuzu aioli, soy pickled cucumber, mango, scallion, furikake</i>	

HEALTHY & LEAN

Tropical Fruit + Passion Fruit Yogurt	15
<i>Pineapple, mango, banana, toasted shaved coconut, sunflower granola, local honey</i>	
Local Artisan Lettuces	16
<i>Kumquat, pickled fennel, candied pecans, Bayley Hazen Bleu, passion fruit-blackberry vinaigrette</i>	
Vegetable Hash	16
<i>Sweet potatoes, brussel sprouts, smoked cherry tomato, spinach, cauliflower puree, two local farm eggs</i>	
Vegetable Frittata	16
<i>Sweet potato, spinach, peppers, onion, Swiss cheese medley, simple salad</i>	

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	24
<i>Sweet potato pencil cob grits, ancho rubbed shrimp, crispy cornmeal dusted oysters, andouille, smoked cherry tomato, pickled scallion, roasted tomato pineapple glaze</i>	
Wood Grilled Avocado Bowl	17
<i>Crisp smashed potatoes, two local farm eggs, tomatillo salsa verde, smoked cherry tomato, queso fresca</i>	
Pork Belly Bowl	18
<i>Glazed crispy pork belly, two local farm eggs, baked Sea Island red peas, crisp smashed potatoes</i>	
Black Skillet Tomato Pie	17
<i>Sliced tomatoes, aged white cheddar, basil, scallion, sunnyside egg, simple salad</i>	
Breakfast Burger	19
<i>6 oz. short rib & pork belly patty, fried local farm egg, bacon, havarti, smoked cherry tomatoes, arugula, secret sauce, crisp smashed potatoes</i>	
Steak & Eggs	27
<i>Wood fired picanha steak, two local farm eggs, crisp smashed potatoes, salsa macha</i>	
Banana Waffle	14
<i>Whipped ricotta, pineapple lime curd, banana, tamarind sorghum syrup</i>	
Baked French Toast	15
<i>Rustic sourdough, roasted mango, spicy salt toasted pecans, passion fruit anglaise</i>	

ON THE SWEETER SIDE

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
<i>International Breakfast (Black Tea), Jade Cloud (Green Tea), Tropical Coconut (Oolong), Peppermint Rooibos</i>	

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