



Sunny Point Café

Daily Specials

(available until 4pm)

Wild Mushroom Scramble

Shiitake, white oyster, and cremini mushrooms sauteed with fresh herbs, and then gently cooked into our farm fresh eggs. Finished with Italian taleggio cheese. Served with grits or potatoes, and biscuit or focaccia. **\$8.99**

Cajun Hash

New potatoes, red and green peppers, onions and andouille sausage sauteed until golden brown, topped with two farm fresh eggs cooked five ways and creamy whole grain Lusty Monk mustard. **\$9.99**

Lemon Poppy Seed Crepes

Delicate lemon poppy seed crepes filled with sweet ricotta and topped with blueberry compote made from fresh, local blueberries. Topped with fresh whipped cream. **\$9.99**

Sunny Point Cuban Sandwich

Black forest ham, house roasted pork loin layered with swiss cheese and yellow mustard on our homemade pan rustico bread. Grilled to a golden brown and served with a small side salad or house cut fries. **\$9.99**