Basnight's Lone Cedar Cafe

Appetizers

Lone Cedar Jumbo Lump Crab Dip

A warm blend of jumbo lump crab and cheeses with a hint of horseradish. Served with toasted buttered French crostini for dipping. Fresh local crabmeat from the Alligator, Croatan, Albemarle and Pamlico Waters 12

Jumbo Lump She Crab Soup Fresh local jumbo lumps of crabmeat from the Alligator, Croatan, Albemarle and Pamlico Waters Cup 8 Bowl 14

> GF Wanchese Clam Chowder Mama's chowder - a clear broth with clams, potatoes, onions and bacon Cup 5 Bowl 8

> > Homemade Fried Mozzarella Cheese With Fresh Tomato Basil Sauce 9

Fresh Vegetable Spring Rolls Served with Peanut Sauce and Citrus Soy 9

House Salad with Mixed Greens, Tomatoes, Cucumbers, Onions and House Made Croutons 7 with Meal 4

> GF Wedge of Iceberg Lettuce With Hook's 1 Year Blue Cheese, Tomato and Bacon 8 with Meal 5

> Caesar Salad With Parmesan Cheese and House Made Croutons 7 with Meal 4

Brunch Entrees

Served with buttermilk biscuit and your choice of home fries, stone ground cheese grits or fresh fruit

GF Goat Cheese Omelette Three eggs with fresh sauteed spinach, onions, tomatoes and goat cheese 10

Southern Benedict

Housemade buttermilk biscuit topped with country ham hock, poached eggs and Hollandaise sauce 10

GF Farmer's Frittata

Country sausage, caramelized onions, potatoes and red peppers, topped with white cheddar cheese 10

GFHardwood Smoked Bacon Omelette

Three eggs with applewood smoked bacon, caramelized onions and sharp cheddar cheese 10

Seafood Crepes

Two crepes filled with fresh shrimp and sea scallops, topped with a mornay sauce 16

Belgian Waffle Fresh Belgian waffle served with whipped cream and blended maple syrup 8

Cedar Breakfast Two eggs, any style, with applewood smoked bacon or country sausage 9

Lunch Entrees

Roast Turkey Turkey breast served with stuffing, gravy, mashed potatoes and Southern green beans 10

Beer Battered Fresh Local Catch

Beer battered fresh local catch served with fries and slaw 13

Native Shrimp (GFBroiled or Fried)

Fresh local shrimp from the Pamlico Sound caught by Wanchese Fish and Sammy Williams' boats Served with fries and slaw 15

Fresh Flounder (GFBroiled or Fried)

Our flounder are hand selected and filleted on premises. Caught by local fishermen, they are the finest and freshest in the world! Served with fries and slaw 16

One-Half Pound Angus Cheeseburger

Topped with cheddar cheese, lettuce, tomato, pickles, and onions served with fries 11 Add: Fried Egg, Onion Straws, Caramelized Onions, Applewood Bacon 1each

GF Shrimp & Grits (Very Spicy)

Sauteed shrimp, Andouille sausage, peppers, onions, scallions over stone ground cheese grits 15

Blackened Chicken Sandwich

Topped with bacon, sharp cheddar cheese and Pico de Gallo, served with fries 11

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Fresh Flounder, Shrimp & Scallop Combo Broiled or fried, served with fries and cole slaw 22

Children's Menu

Uppowoc's Shrimp 10 Agona's Cheeseburger 8 Chief Wanchese's Hot Dog 6 Chief Manteo's Cheese Pizza 8 Wingina's Linguine 6 with marinara or butter Wally Wano's Chicken Fingers 7

Sides

Stone Ground Cheese Grits 2 Country Sausage Links 3 Fresh Fruit Bowl 3 Slaw 2 Home Fries 2 Buttermilk Biscuit 2 Applewood Smoked Bacon 3 French Fries 2

Beverages

Milk 2.5 Yoo Hoo 3 Bottled Soft Drinks 3

Fresh Squeezed Juices 3 Orange or Grapefruit Coffee 2 Tea 2 Soft Drinks 2.5

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Mello Yello,

Seagram's Ginger Ale (Includes One Refill)

Smoothies 7

Stewart's Root Beer, Stewart's Orange Cream Soda, Cheerwine Bottled Juices 3.5

Nantucket Nectar's Lemonade 17.5oz Nantucket Nectar's Apple Juice 17.5oz.

Water 3 Aqua Panna (Still) 500ml San Pellegrino (Sparkling) 500ml

Strawberry, banana, pina colada, peach, passion fruit, or mix any two.

GF - Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses. Śplit Lunch Service Charge 4

Basnight's Catering Services We offer catering from full service weddings to intimate dinner parties, on-site or off-site. www.lonecedarcafe.com or 252-441-5405