

JOHNNYLUKES KITCHENBAR BRUNCH MENU

AVAILABLE SUNDAYS FROM 10:30-3:00

APPETIZERS

MARGHERITA FLATBREAD Baked with fresh tomatoes, basil, mozzarella cheese, house-made pesto sauce and balsamic glaze. 11 Add: Chicken- 4 Shrimp- 5 Avocado- 2

CRAB DIP A blend of lump crab meat and cheeses spiced to perfection, topped with seasoned breadcrumbs and baked. Served with toasted crostini. 14.7

WINGS Choose from Garlic Parmesan, Honey BBQ, Thai Chili or Buffalo Style. Served with ranch or bleu cheese dressing. Six 10 / Ten 15

AHI TUNA* Sushi grade Ahi, seasoned and seared rare, topped with sesame seeds. Served with seaweed salad, pickled ginger, wasabi and JL's signature soy sauce. 14

BRIE IN PASTRY Kosher Brie baked in a golden light puff pastry topped with jalapeno berry or mixed berry jam. Served with freshly sliced apples, pears and toasted crostini. 14.7

BRUNCH FAVORITES

Add a signature brunch side for \$3

HUEVOS RANCHEROS* A flour tortilla smothered in refried beans, layered with salsa and a blend of Monterey jack & cheddar cheeses and topped with 2 eggs over easy, avocado, queso fresco and cilantro. 12.5

JL'S BREAKFAST HASH* JL's home fries with onions, peppers, jalapeños, cremini mushrooms and mixed cheese with over easy eggs. 12.5

Add corned-beef hash, sausage or breakfast ham - 3

BRUNCH DELIGHTS

Served with your choice of fresh fruit, potato kake, home fries, beer-battered fries, or homemade grits.

JL'S AVO TOAST* Poached eggs, fresh avocado, white cheddar, Pico de gallo and red onions served on sliced multigrain toast topped with microgreens. 13.5

CHICKEN & WAFFLES A golden waffle topped with all-white-meat chicken tenders served with cayenne maple syrup. 12.9

JL'S CRAB BENEDICT* Poached eggs over jumbo lump crab cakes served on homemade grit cakes topped with hollandaise. 15.5

SHRIMP & GRITS Homemade grits served with blackened shrimp in a tarragon white wine cream sauce. 14

JANE'S RECOVERY* Fresh avocado, goat cheese, spinach, bacon, melted mozzarella and JL's pesto, served open face on toasted French bread with two sunny side up eggs. 13.7

BLUEBERRY PANCAKE BREAKFAST*

Two buttermilk pancakes served with a homemade blueberry compote, blueberry butter and two eggs any style. 12.5 (Plain pancakes available)

STEAK & EGGS* A seasoned and grilled 10oz Angus beef sirloin steak served with two eggs any style. 23.5

O'BENNIE* Poached eggs, oven-roasted corned beef, sauteed spinach, and house-made bacon jam over JL's signature potato kakes and topped with hollandaise. 13.5

EGGS BENEDICT* Poached eggs over Canadian bacon served on toasted English muffins topped with hollandaise. 12.7

FRENCH TOAST Batter dipped grilled Texas toast topped with fresh strawberries, bananas and powdered sugar. 11.7

ED'S CHICKEN & WAFFLE SUPREME* Chicken & waffles smothered with JL's homemade sausage gravy topped with a sunny side up egg. 14.7

***May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

All items subject to availability. 18% Gratuity will be added to parties of 8 or more.

SOUPS & SALADS



SHE CRAB SOUP A cup or bowl of JL's homemade rich and creamy soup of Atlantic Blue crab, cream and sherry. Cup 6/Bowl 8

JL's SOUP OF THE DAY Chef selection made in house daily. Cup 5/Bowl 7

BLACKENED CHICKEN CAESAR SALAD

An 8oz blackened chicken breast served over crisp chopped romaine hearts, tossed in our authentic Caesar dressing, Parmesan cheese and croutons. 15.7

HANDHELDS

Served with your choice of fresh fruit, potato kake, home fries, beer-battered fries, or homemade grits.

CRAB CAKE SANDWICH

Broiled crab cake, lettuce, red onion and house-made remoulade sauce served on a toasted potato bun. 15.7

THE ALL-AMERICAN BURGER*

An Angus beef burger topped with cheddar cheese, lettuce, tomato, onion and a mustard-mayo mix. 13.7 Add Egg - 2

JL'S REUBEN SANDWICH

Oven-roasted corned beef, Swiss cheese, sauerkraut and thousand island dressing on marbled rye bread. 14.7



JANE'S ADDICTION

Fresh avocado, goat cheese, baby spinach, melted mozzarella and JL's house-made pesto served on toasted French bread. 12 Add Chicken - 4, Shrimp - 5

THE SWEET SIDE

JL'S HOMEMADE CRÈME BRULEE

Creamy vanilla custard with a caramelized sugar crust. 7.5

BELGIAN CHOCOLATE MOUSSE CAKE

Chocolate sponge cake topped with Belgian mousse and chocolate shavings. 8

HOUSE CHOPPED SALAD Fresh chopped spring greens, red onions, cucumbers, peppers, celery, tomatoes, bleu cheese crumbles, Parmesan and cinnamon pecans. 13

Served with your choice of Ranch Dressing, Bleu Cheese Dressing, Honey Mustard Dressing, Raspberry Vinaigrette, Balsamic Vinaigrette, or Olive Oil & Red Wine Vinegar

ADD TO ANY SALAD:

Chicken - 6.5 Shrimp - 6.5
Salmon* - 8 Ahi Tuna* - 8

FOR THE KIDDOS

Available for children 12 and under. Includes a kid's beverage. (Adult upcharge \$3)

WAFFLE & WHIPPED CREAM

A golden waffle served with fresh whipped cream and maple syrup. 7

FRENCH TOAST Batter dipped grilled Texas toast served with maple syrup. 7

MAC & CHEESE Cavatappi pasta tossed in our creamy house-made cheese sauce. 7

CHICKEN TENDERS All-white-meat chicken tenders and beer-battered fries. 8 (Grilled option available)

DRINKABLES

COKE PRODUCTS 3.5

(Coke, Diet Coke, Pibb Xtra, Sprite, Powerade, Lemonade)

COFFEE OR HOT TEA 3.5

FRESH BREWED ICED TEA 3.5

SPARKLING PELLEGRINO 3.5

FIJI WATER 3.5/6

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