

STARLITE

BREAKFAST LUNCH DINNER BAR

Brunch

SMALL PLATES & STARTERS

- Ⓥ **Yogurt Parfait** 6
Mixed berries, vanilla yogurt, cinnamon oatmeal streusel, maple syrup
- VEGAN Ⓞ **Chia Seed Pudding** 6
Almond milk, fresh berries, toasted almonds.
- Ⓥ **Tomato Basil Soup** 3.5 / 6
With mini grilled cheese garnish
- Ⓥ **Mac N Cheese** 8
Cavatappi pasta tossed in a cheddar cheese sauce with a buttery crumb topping.
+ add bacon or pork shoulder \$3
- LOCAL Ⓥ **Devils On Horseback** 9
Deviled eggs topped with fried oysters and pimento aioli.

PANCAKES

+ Orders of two or three +

- Ⓥ **Hot Fluffy Pancakes** two \$7 : three \$10
Just like mom used to make.
- Ⓥ Ⓞ **Gluten Free Hot Cakes** two \$9 : three \$12
- Ⓥ **Oreo Pancakes** 8/11
Pancakes topped with the worlds best cookie!
- Ⓥ **Berry Berry Pancakes** two \$9 : three \$12
Hot and fluffy pancakes topped with house made berry compote and whipped cream.
- Ⓥ **Black & White Pancakes** 8/11
Milk chocolate & white chocolate chip filled pancakes
- Ⓥ **Cookie Dough Pancakes** two \$9 : three \$12
Stuffed w/ chunks of chocolate chip cookie dough

WAFFLES

- Ⓥ **House made Waffle** 8
+ add fresh fruit for \$3 +
- House made Waffle Platter** 14
Served with two eggs any style, home fries, and choice of meat.

CREPES

- Southern Breakfast Crepes** 13
Andouille sausage, roasted red peppers, portobello mushrooms, cilantro, scrambled egg, tomatillo salsa, hollandaise sauce. Served with home fries.
- Ⓥ **Stuffed Crepes** 11
Three crepes stuffed with sweet mascarpone cheese, berry compote, and salted caramel sauce.

SALADS

+ add chicken \$5 shrimp \$6 salmon \$7 steak \$8 +
+ choice of dressing : house vinaigrette, fig dressing, ranch, blue cheese +

- Ⓞ **Cobb Salad** 13
Boston bibb lettuce, avocado, blue cheese, bacon, corn, grape tomato, boiled egg.
- Ⓞ **Roasted Pear & Goat Cheese Salad** 13
Mixed greens, candied walnuts, homemade fig dressing, and grape tomato.
- Ⓞ **House Salad** 8
Grape tomato, feta cheese, mixed greens.
+ gluten free
- Ⓞ **Quinoa Beet Salad** 13
Red quinoa, roasted beets, goat cheese, mixed greens, golden raisins, toasted pine nuts & house vinaigrette

Ⓞ + gluten free

Ⓥ + vegetarian

+ +additional charge may apply for substitution requests+

BURGERS

+ burgers include fries or a side salad +

- The Starlite Burger** 12
8oz burger (blend of angus beef, veal & pork) housemade slaw, tomato, and garlic mayo on a brioche bun.
+ choice of cheese : american, swiss, or cheddar.
- The Belvedere Lamb Burger** 13
8oz lamb burger, arugula, feta spread, pickled onions, and mint yogurt.

SANDWICHES

+ sandwiches include fries or a side salad or sub any side \$1

- Ⓥ **Grilled Cheese** 8
Choice of Cheddar, American, or Swiss grilled with tomato between two slices of thick texas toast.
+ add bacon \$3
- Market Chicken Sandwich** 11
Grilled chicken breast, lettuce, tomato, garlic aioli, grilled vidalia onion & avocado spread on house baked multi grain seeded baguette.
- Lobster Club** 21
Fresh steamed lobster salad, smoked bacon, Boston bibb lettuce, tomato, lobster butter on soft brioche bun.
- Ⓥ **Garden Sandwich** 10
lettuce, grilled zucchini, roasted red peppers, caramelized onions, swiss cheese, grilled tomato, sautéed baby kale on house baked multi grain seeded baguette.

OMELETTES

- Ⓞ **Build Your Own Omelette** 12
CHOOSE THREE - WANT MORE ADD A BUCK EACH
bacon, sausage, cheddar, swiss, feta, goat cheese, mushrooms, caramelized onions, avocado, tomato, spinach, tomatillo salsa, black beans, grilled zucchini, red pepper, asparagus, baby kale, ground lamb, lump crab (+\$5), fresh steamed lobster (+\$6)
+ Includes home fries & a side salad
- Ⓞ **Smart Omelette** 13
Egg whites, spinach, caramelized onions, and sautéed mushrooms.
Includes home fries & side salad.

BRUNCH PLATES

- American Breakfast** 11
Two eggs any style, choice of meat, home fries, toast.
+ add two silver dollar pancakes for \$3
- Ⓞ **Huevos Rancheros** 14
Three grilled white corn tortillas, pulled pork shoulder, black beans, tomatillo salsa, cheddar cheese, avocado, two fried eggs, cilantro & lime sour cream
- Breakfast On A Bun** 11
A buttery brioche bun, scrambled egg, smoked bacon, cheddar cheese, sriracha ketchup. Includes home fries & side salad.
- Stuffed French Toast** 12
Changes daily, please inquire with server
- Avocado Toast** 11
Multi grain toast, California avocado, grilled tomato, fried egg. Includes home fries & a side salad.
- Grilled Steak & Eggs** 16
5 ounce aged strip steak, cooked to temp, two eggs, and toast. Includes home fries & side salad.
- Chicken & Waffles** 15
Two pieces of boneless chicken, white meat, fried to perfection and served atop a light crispy waffle. Served with chipotle aioli and syrup.
- Egg In A Hole** 11
Fried eggs inside buttery grilled rustic bread with cheddar cheese, bacon & grilled tomato. Includes home fries and a side salad.
- Way Out West Burrito** 13
Crumbled chorizo, roasted yellow corn, black beans, scrambled eggs, cheddar cheese, in a warm poblano-tomatillo sauce. Includes home fries and a side salad.
- Cajun Shrimp & Grits** 17
Shrimp, peppers, onions, andouille sausage & spinach sautéed in house cajun butter, served on cheddar cheese grits.
- House Benedict** 13
Buttermilk biscuit, pulled pork shoulder, poached eggs, hollandaise sauce. Includes home fries & side salad

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Brunch

SIDES

GF BACON	4
GF TURKEY BACON	5
V GF STARLITE HOME FRIES	4.5
V BUTTERMILK BISCUITS Two biscuits with preserves	4
BREAKFAST SAUSAGE LINKS two 2 ounce sausage links	4
V GF CHEDDAR CHEESE GRITS	5
V GF MIXED FRUIT	5
MAPLE SYRUP	1.25

KID'S MENU

+ 12 & Under +

Toddler Breakfast One egg any style, choice of meat OR fruit, toast.	5
Big Kid Breakfast Two eggs any style, two silver dollar pancakes, choice of meat OR fruit, and toast.	7
V Mac n' Cheese Cavatappi pasta tossed in cheddar cheese sauce and topped with buttery bread crumbs.	5
Chicken & Waffles Half a waffle topped with fried buttermilk chicken strips.	7
Meatballs Topped marinara and ricotta cheese. + made with beef, pork, and veal +	6
Kids Slider Duo Two of our all beef sliders topped with cheddar cheese, served with french fries.	6
Lunch Tray Grilled chicken or pulled pork, one side, and mixed fruit.	6.5
Chicken Teriyaki Bowl Grilled teriyaki chicken served atop rice with sautéed broccoli and carrots.	6

BEVERAGES

Mimosa	4.5
Bloody Mary	4.5
Coffee or Tea	2.65
Iced Tea	2.5
Soda coke, diet coke, dr. pepper, pink lemonade, sprite	2.5
Fresh Squeezed Lemonade 12 ounces	3.5
Orange Juice	5 / 2 8 oz Fresh Squeezed \$5 Not from concentrate \$2
Kid's Fresh Squeezed Lemonade	2
Mineral Water	3.5
Milkshakes Chocolate, Vanilla, Butterscotch	5

DRAFT BEER

+ 16 OUNCE +

Brewer's Art Resurrection	6
Flying Dog - Seasonal	6
Union Brewing Co. - Duckpin American Ale	6
Amstel Light	5
Lagunitas IPA	6
RAR - Groove City	6
Natty Boh	3

GF + gluten free
V + vegetarian

BOTTLED BEER

Yuengling	4.5
Stella Artois	6
Heavy Seas - Loose Cannon	5.5
Allagash	7
Moretti - Italian Lager	5
Boulevard Tank 7 Farmhouse Ale	8.5
Bell's Two Hearted American Ale	7
Monument - 51 Rye Ale	7.5
Founder's All Day Session Ale	5.5

COCKTAILS

Starlite Deep Eddy Vodka, lemon juice, simple syrup, fresh raspberry, splash of prosecco	8
Vega il-Legal meazcal, jalapenos, simple syrup, fresh lime & mango juice	10
Polaris Montelobos mezcal, yuzu, fresh lime, honey syrup, splash of sprite	10
Sirius Cazadores blanco tequilla, lime, honey syrup, grapefruit juice, splash of soda	9
Pleiades Dogfish Head Compelling gin, elderflower liqueur, simple syrup & a splash of soda	10
Arcturus Bayou Select spiced rum, Crusoe organic rum, fresh mint, ginger beer, yuzu	9.5
Bellatrix Buffalo Trace bourbon, muddled strawberry & lime, simple syrup, splash of soda	9
Antares Bulleit bourbon, fresh lemon juice, wildflower honey, aromatic bitters	8.5
Heavenly Primaterra Prosecco & lychee juice	10

WINE BY THE GLASS

WHITE & SPARKLING

Domaine de Bernier - Chardonnay - France 2015	7
Gabriella - Pinot Grigio - Italy 2015	6.5
Casillero del Diablo - Sauvignon Blanc - Chile 2015	7
The Infamous Goose - Sauvignon Blanc	9.5
Seven Daughters - Moscato - California 2015	8.5
Primaterra - Prosecco - Italy N.V.	8

RED

Columbia Crest - Cabernet Sauvignon	7.5
Dry Canyon - Pinot Noir - California 2014	8
St. Eugenie - Merlot Blend - Les Clos, France 2015	7.5
14 Hands - Rhone Style - California 2013	7.5
Predator - Zinfandel - California 2014	12

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