

Drag YOURSELF TO BRUNCH

CROC'S ECO BISTRO

"FIT FOR A QUEEN"

Scrambled eggs, Applewood smoked bacon, hash brown cakes, a classic mimosa.. 14

"CAPRESE CHAMPAGNE PRINCESS"

Basil, tomatoes, Mozzarella, Balsamic, scrambled eggs and a glass of Champagne.. 13

THE SKINNY BITCH

Yogurt parfait with granola and berries, local seasonal fruit when available.. 5

MADAME'S FRENCH TOAST

Golden deep fried toast, Applewood smoked bacon and hash brown cakes.. 10

SASSY SHRIMP -N- GRITS

House Favorite! Topped with Applewood smoked bacon, scallions and tomatoes.. 14

THE HANGOVER BREAKFAST WRAP

Wheat tortilla, Applewood smoked bacon, egg, cheese, salsa, hash brown cakes.. 10

ROSEMARY BLT

Fresh from our garden Rosemary infused olive oil over toast with Romaine lettuce, Applewood smoked bacon and a garlic roasted tomato mayo, French fries.. 9 • Add chicken.. 5

LADY LEBANESE PITA WRAP

Tawouk, authentic Lebanese "street food" grilled lemon garlic chicken, Lebanese pickles, romaine, tomatoes, garlic dip wrapped in a pita. Served with French fries.. 10

CROWN JEWEL CRAB CAKE

Broiled and served with Croc's Key West sauce. Served over Risotto.. 14

"HAIL YES!" CAESAR SALAD

Romaine lettuce, garlic croutons and Parmesan cheese.. 7 • Add chicken.. 5

THE GREEK GODDESS SALAD

Romaine lettuce, tomatoes, cucumbers, red onion, peppers, pepperoncini, Kalamata olives and Feta cheese.. 8 • Add chicken.. 5

MISS VICTORIA'S CHEESEBURGER

Certified Angus beef raised by American ranchers. Romaine, tomato, red onion, American cheese with fries.. 11 • Add Blue Cheese.. 2 • Add Applewood smoked bacon.. 2

BRUNCH WITH "THE DISH OF HR" VIRGINIA CHILI VERDE

Award Winning 2011 Hampton Roads Magazine Signature Chef March of Dimes event. Croc's Chef Matt Knack's dish with Old Beach Farmers Market pork, green chilis, tomatoes over Virginia Stone Ground Grits and eggs topped with LJ's Salsa.. 14

SIDES \$3.50 Applewood Smoked Bacon • Scrambled Eggs • Hummus • LJ's Salsa • French Fries
Hash Brown Cakes • Rosemary Olive Oil Toast **SUBSTITUTE ANY SIDE \$2**

BITE ME

WHOLE WHEAT BERRY MUFFIN 4

CHEESE DANISH 4

ARTICHOKE SPINACH DIP

Served with Tortilla chips

8

"CLINTINA'S" BRUSCHETTA

Basil, tomatoes, Mozzarella on toast 8

 Sustainable / Ocean - friendly seafood

For your convenience a 20% gratuity is added.

*Eating raw or undercooked meats, poultry, seafood, shell fish may increase your risk of food borne illness.

 DragYrself2Brnch  DragYourselfToBrunch

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Queen of The Desserts

PRICILLA'S PETIT MOUSE CAKES 4 (SINGLE) 7 (TWO)
Red Velvet • Peanut Butter • Chocolate Fudge • Key Lime

DIVINE COFFEES

CARMEN MIRANDA Malibu Rum & Whipped Cream	9
THE DIVINE MISS "M" Di' Ameretto & Whipped Cream	9
CELTIC WOMAN Bailey's Irish Cream & Whipped Cream	9
LADY MISÈRABLE Gran Marnier & Whipped Cream	9

Bar Menu

CLASSIC MIMOSA	5	MANGO MIMOSA	7
BLOODY MARY	5	STRAWBERRY MIMOSA	7
SINFUL SANGRIA	8	PINEAPPLE MIMOSA	7

CHAMPAGNE

SIMONET, BRUT, FRANCE	bottle.. 28	
VEUVE CLICQUOT, BRUT, FRANCE	bottle.. 90	half bottle.. 48
DOM PERIGNON, BRUT, FRANCE	bottle.. 275	

WINES BY THE GLASS

HOUSE CHARDONNAY	6	CANDONI PINOT GRIGIO	7
HOUSE WHITE ZINFANDEL	6	BONTERRA SAVIGNON BLANC	8
HOUSE CABERNET	6	CARMEL ROAD PINOT NOIR	9
HOUSE FIRESTONE RIESLING	6	BONTERRA MERLOT	8

Wines available by bottle - Cork and Carry with you!

IMPORTED BEER

ALMAZA, CORONA, HEINEKEN, MURPHY'S IRISH STOUT, NEW CASTLE, PACIFICA, STELLA ARTOIS 4.75

PREMIUM BEER

MICHELOB ULTRA, SAM ADAMS, STARR HILL, JOMO LAGER VA, YUENGLING, NON-ALCOHOLIC BEER ST. PAULI GIRL 4.50

DOMESTIC BEER

BUD LIGHT, BUDWEISER, COORS LIGHT, MILLER LITE 4

MILK, JUICE, ENERGY DRINK, ARTESIAN & SPARKLING WATER

ORGANIC MILK, CRANBERRY, GRAPEFRUIT, ORANGE, PINEAPPLE, LEMONADE, RED BULL, FUJI, PERRIER 4

ICED TEA & SODAS

SWEET GREEN TEA, UNSWEET BLACK TEA, COKE, DIET COKE, SPRITE, GINGER ALE 3.50

REFILLS

SODA, JUICE, ICED TEA 1

COFFEE REGULAR AND DECAF LOCAL ROAST RAINFOREST ALLIANCE CERTIFIED 4.75

ORGANIC HOT TEA REGULAR AND DECAF IN ECO FRIENDLY TEA BAGS 4.75