



OUTLAW BRUNCH

STARTERS

French Toast Dippers

Mini baguette French toast, served with syrup

Stuffed Churros

Crunchy deep-fried pastry stuffed with cinnamon cream cheese and served with a thick chocolate dipping sauce

Pit Ham & Cheese Sliders

Pit ham sliders, smoked cheddar, onion aioli on King's Hawaiian rolls and served with house-made chips

Cheese Curds

Fried cheese curds served with marinara

Seasonal Breakfast Muffin

House-made, warm and fresh – ask your server for today's creation made with local ingredients

Fried Brussels Sprouts

Brussels sprouts, maple sriracha, cotton fried onions

Crab Dip

Blue crab, three cheeses, gluten-free tortilla chips, toasted baguette

Pretzel Braid

Pretzel braid, horseradish Lager cheese, honey mustard & spicy mustard.

Add ½ sized portion of crab dip for \$6

Soup Du Jour

Our featured soup selected by the chef

French Onion

Caramelized onions, Apple Jack Brandy. baked with a baguette crostini, provolone and Swiss cheese

LIGHTFARE

Scarlet's Bowl

Fresh vanilla yogurt topped with sliced strawberries, dried pineapple, granola and fresh whipped cream

Sherwood Bowl

Hand-blended lime and vanilla yogurt with fresh kiwi, granola, dried banana chips and fresh vanilla whipped cream

Nottingham Bowl

Lemon zest vanilla yogurt topped with fresh blueberries, mandarin orange segments, granola and bourbon vanilla whipped cream

Cinnamon Apple Oatmeal

Rolled oats cooked with spiced apples, served with fresh berries

Legends Salad

Spring mix, romaine, tomato, cucumber, red onions, carrots, croutons, choice of dressing

Classic Caesar Salad

Romaine, Caesar dressing, asiago cheese, croutons, anchovies upon request

Apple Walnut Salad

Mixed greens, spiced walnuts, honey crisp apples, dried figs, walnut crusted goat cheese, apple cider vinaigrette

Pickled Beets and Chevre

Arugula, goat cheese, spiced walnuts, dried cranberries, red and golden beets, orange-sherry vinaigrette.

Salad Additions

Chicken \$6, Shrimp \$9, Salmon \$14, Steak \$14, Crab Cake \$18

HAIR OF THE DOG

Mimosas by the Glass

Juice and champagne
Flavors: Orange pineapple, cranberry
Fresh Flavors: Strawberry, Mango or Blackberry for +\$1

Mimosas by the Pitcher

Great for groups, serves 5-6 drinks
Flavors: Orange pineapple, cranberry
Fresh Flavors: Strawberry, Mango or Blackberry for +\$3

Peach Bellini by the Glass

Fresh peach puree and champagne

Peach Bellini by the Pitcher

Great for groups, serves 5-6 drinks

Electrolyte Margarita

Patron, triple sec, fresh grapefruit juice, lime juice, simple syrup

Mango Screwdriver

Vodka, orange juice & mango

Tito's Bloody Mary

Bloody Mary made with Tito's

Irish Coffee

Hot or iced coffee, Jameson, Bailey's

Espresso Martini

Faber Cold Brew vodka, Kahlua, cold brew
Caramel or Hazelnut +\$1

COFFEES

Vanilla Caramel Iced Coffee

Caramel, cream and cold brew coffee

Iced Chai Latte

Chai, vanilla, cream and cold brew

Add Whiskey Or Vodka

Add Flavored Vodka: Caramel, Vanilla Or Cold Brew For \$3
Add Tito's or Kahlúa For \$4
Add Maker's Mark Or Jameson For \$5

Colombian Hot Coffee

Plain black coffee with cream and sugar

Hot Tea

Black tea served with sweetener and cream



Find us on Facebook or follow us on insta: @loxleysrestaurant



BETWEEN BREAD

Friar's Stack Sandwich **\$15**
Local bacon, egg, cheddar cheese on toasted sourdough bread. Served with country potatoes

Outlaw Brunch Burger **\$16**
Half pound all beef burger, crisp bacon, smoked cheddar cheese, and a dippy egg on a toasted bun

Lil' John Turkey **\$13**
House-roasted turkey breast, basil mayo, cucumber, tomato, onion, alfalfa sprouts, dill Havarti, whole-grain toast

Peasant Burger **\$15**
8oz brisket-chuck burger with lettuce, tomato, onion and pickle

French Dip Sandwich **\$16**
Shaved ribeye, sautéed onions, New Yorker cheese on a crusty roll with au jus and house chips

Blackened Grouper Sandwich **\$20**
Blackened grouper with spicy garlic sweet onion aioli on a toasted brioche roll

Crab Cake Sandwich **\$19**
Loxley's crab cake oven fired, sweet relish tartar, lettuce and tomatoes on a toasted bun

Reuben Sandwich **\$14**
In-house, beer-poached corned beef, sauerkraut, Swiss cheese, Thousand Island, seeded-rye bread

LOXLEY'S SIGNATURES

Legends Grilled Meatloaf **\$18**
Our homemade blend of ground beef, pork and smoked bacon. Served with mashed potatoes, cotton fried onions and homemade bordelaise sauce.

Bone-In Pork Chop **\$26**
Locally raised bone-in pork chop with fresh herb compound butter and served with Yukon mashed potatoes and the vegetable du jour.

Crab Cakes **\$30**
Jumbo lump crab cakes with a lemon herb vinaigrette. Served with Yukon mashed potatoes and asparagus.

Cottage Pie **\$18**
Ground beef, celery, carrots and onions cooked in a warm beef gravy and topped with mashed potatoes or sweet mashed potatoes and cheese.

BRUNCH CLASSICS

Loxley's Eggs Benedict **\$17**
Poached eggs, pit ham, toasted crumpet, hollandaise sauce, served with country potatoes and fruit. Sub crab for \$6

Steak & Eggs **\$28**
12 oz New York strip grilled to your liking served with 3 eggs and country potatoes

Tuck's French Toast **\$8 half / \$14 full order**
Stack of brioche French toast, topped with butter cream, berries and served with bacon or sausage

Robin's Frittata **\$16**
Bacon, sausage, ham, egg, cheddar cheese

Maiden's Skillet **\$14**
Roasted country potatoes, egg, mushrooms, roasted red peppers, sun dried tomatoes

Chicken & Waffles **\$16**
3 mini waffles with smoked bacon, fried chicken and sausage gravy then drizzled with warm maple syrup

Merry Men Platter **\$13**
2 eggs, country potatoes, choice of bacon, sausage or ham and served with toast.
Add half order of Tuck's French Toast for \$6

SIDES

Fruit Cup	\$6
Bacon, Sausage or Ham	\$5
Toast	\$3
Two Eggs Your Way	\$3
Country Potatoes	\$5
Yukon Mash	\$4
Sweet Potato Mash	\$5
French Fries	\$4
Sweet Potato Fries	\$5
Asparagus	\$4
Veg Du Jour	\$4

BEVERAGES

Coke Products	\$3
Coke, Sprite, Diet Coke, Dr. Pepper, Mug Root Beer, Ginger Ale and Fruit Punch	
Iced Tea	\$3
Unsweet, Sweet and Raspberry	
Juices	\$3
Orange, apple, pineapple or cranberry	



Denotes that this dish is gluten friendly upon request. Please be aware of an added \$3 cost for some gluten free substitutions and allow for extra time to prepare these dishes. Any fried item is subject to cross contamination.

Please inform your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please be advised of a 3% convenience fee added to credit card transactions.