

breakfast

7 AM – 2:30 PM
DAILY

B **Basalt Charcoal Buttermilk Pancakes** 14
Guava-strawberry sauce, whipped cream, mixed fresh berries

Breakfast Sandwich 10
Lettuce, tomato, smoked bacon, fried egg, mayonnaise, sriracha ketchup, toasted brioche bun

Lox & Bagel 13
Smoked salmon, cream cheese, capers, onion, toasted bagel

Vanilla-Orange Brioche French Toast 13
Candied macadamia nut-almond crunch, meyer lemon curd
Add Bacon +4

B **Avocado Garden Toast** 12
Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds
Add Poached Egg +3

Granola with Greek Yogurt 8
Housemade granola, yogurt, mixed fresh berries

Fresh Fruit Plate ^{GF} 10
Seasonal selection of island fruit

Oatmeal 7
Rolled oats, almond milk, fresh berries

breakfast plates

Breakfast plates come with fruit garnish, housemade jams and choice of toast: White, Wheat, or English Muffin

Basalt Breakfast 13
Two "OK Poultry" eggs any style, country-style potatoes. Choice of applewood smoked bacon, Portuguese sausage, or link sausage

Loco Moco 14
Wagyu beef patty, bacon fried rice, mushroom gravy, grilled onion, lava egg

Eggs Benedict 16
Two poached eggs, whipped hollandaise, country-style potatoes. Choice of maple honey ham, Portuguese sausage, or kale-tomato

B **Pork Belly Fried Rice** 13
Bacon fried rice, roasted pork belly, two fried eggs

Sweetland Farm Goat Cheese Omelet ^{GF} 12
Kale, tomato, mushroom, onion, bell pepper, country-style potatoes

Meat & Cheese Omelet ^{GF} 13
Bacon, ham, link sausage, Portuguese sausage, jack and cheddar cheeses, country-style potatoes

sides

Fried Rice 6 **Egg** 3

Country-Style Potatoes 4 **Local Papaya (Half)** 5

Toast 3
White, Wheat, or English Muffin **Side Fruit** 5

Breakfast Meats 5 **Side Yogurt** 4
Applewood Smoked Bacon, Link Sausage, or Portuguese Sausage **Side Pancake** 6

cocktails

Mimosa 10
POG, Orange, Guava, or Lilikoi

Basalt Bloody Mary 10

Basalt Mai Tai 12

lunch

11 AM – 2:30 PM
DAILY

Bacon Corn Chowder 6

Chowder & Garden Greens 12
Local lettuce, tomato, cucumber, carrot, watermelon radish. Choice of dressing: Coconut Balsamic ^{GF}, Sherry Vinaigrette ^{GF}, Ranch, or Hawaiian Island

Cobb Salad 16
Mixed greens, peppered turkey, egg, avocado, tomato, bacon, blue cheese. Choice of dressing: Coconut Balsamic ^{GF}, Sherry Vinaigrette ^{GF}, Ranch, or Hawaiian Island

Basalt Burger 16
8oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries

B **Prime Rib Melt Sandwich** 15
Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries

Peppered Turkey Club Sandwich 14
Whole wheat bread, applewood smoked bacon, lettuce, tomato, mayonnaise, french fries

B **Vegan Casserole Piele** ^{GF} 15
Sweet potato, yellow beet, corn and hearts of palm, steamed in coconut milk. Served with sauteed kale, mushroom, and inamona relish

Vegetable Linguine 15
Asparagus, zucchini, eggplant, sweet onion, cherry tomato, basil, garlic-lemon oil, parmesan cheese

Rotisserie Chicken Fettuccine 16
Caramelized onion, mushroom, arugula, bell pepper, tomato, goat cheese, cream sauce, inamona, parmesan cheese

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

B SIGNATURE DISH

^{GF} GLUTEN FREE

BASALT
AT DUKES LANE MARKET & EATERY

HAPPY HOUR 3 – 6 pm

SUNSET SPECIAL 5 – 6 pm

DINNER 5 – 10 pm