

# 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** <sup>GF</sup> 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** <sup>GF</sup> 12  
Kale, tomato, mushroom, onion, bell pepper, country-style potatoes

**Meat & Cheese Omelet** <sup>GF</sup> 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 <sup>GF</sup>, Sherry Vinaigrette <sup>GF</sup>, Ranch, or Hawaiian Island

**Cobb Salad** 16  
Mixed greens, peppered turkey, egg, avocado, tomato, bacon, blue cheese. Choice of dressing: Coconut Balsamic <sup>GF</sup>, Sherry Vinaigrette <sup>GF</sup>, 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 Pie** <sup>GF</sup> 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

<sup>GF</sup> GLUTEN FREE

**BASALT**  
AT DUKES LANE MARKET & EATERY

HAPPY HOUR 3 – 5 pm

SUNSET SPECIAL 5 – 6 pm

DINNER 5 – 10 pm