

breakfast

7 AM – 2:30 PM
DAILY

- B** **Basalt Charcoal Buttermilk Pancakes** 16
Guava-strawberry sauce, whipped cream, mixed fresh berries
- Eggs Benedict** 16
Two poached eggs, whipped hollandaise, country-style potatoes. Choice of maple honey ham, Portuguese sausage, or kale-tomato
- 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** 14
Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds
Add Poached Egg +3
- Granola with Greek Yogurt** 10
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** 15
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
- Prime Rib Moco** 21
Slow roasted prime rib, steamed white rice, two sunny side up eggs, red wine demi-glace
- B** **Pork Belly Fried Rice** 14
Bacon fried rice, roasted pork belly, two fried eggs
- Sweetland Farm Goat Cheese Omelet** ^{GF} 13
Kale, tomato, mushroom, onion, bell pepper, country-style potatoes
- Meat & Cheese Omelet** ^{GF} 14
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 **Side Fruit** 5
White, Wheat, or English Muffin
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** 17
Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries
- Peppered Turkey Club Sandwich** 15
Whole wheat bread, applewood smoked bacon, lettuce, tomato, mayonnaise, french fries
- Grilled Ahi Sandwich** 20
Scallion oil, papaya mustard aioli, arugula, Hawaiian sweet bread, pickled onions, waffle fries
- B** **Vegan Casserole Pie** ^{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 – 5 pm

SUNSET SPECIAL 5 – 6 pm

DINNER 5 – 10 pm