



LARKIN'S

CAMPERDOWN

Brunch Cocktails

MIMOSA	8.00
<i>orange juice, prosecco</i>	
BELLINI	10.00
<i>peach puree, peach schnapps, prosecco</i>	
BLOODY MARY	12.00
<i>charleston bold and spicy, vodka, bacon, pickles</i>	
LARKIN'S TRANSFUSION	12.00
<i>tito's handmade vodka, ginger syrup, grape juice, lime, soda</i>	

Draught Beer

STELLA ARTOIS	8.00
CREATURE COMFORTS TROPICALIA	9.00
WESTBROOK A VERY FINE LAGER	8.00
EDMUND'S OAST BOUND BY TIME	10.00
PAULANER HEFE-WEIZEN	9.00
HI-WIRE BED OF NAILS BROWN ALE	9.00
DAILY DRAUGHT SELECTION	MP

Packaged Beer

BUDWIESER	5.00
BUD LIGHT	5.00
MILLER LITE	5.00
MICHELOB ULTRA	5.00
YUENGLING	5.00
CORONA	5.00
HEINEKEN	5.00
WICKED WEED PERNICIOUS	8.00
WESTBROOK WHITE THAI	6.00
CREATURE COMFORTS ATHENA	9.00
HIGHLAND OATMEAL PORTER	6.00
SIERRA NEVADA PALE ALE	6.00

Seltzer & Cider

HIGH NOON - ASSORTED FLAVORS	8.00
SAMUEL SMITH'S ORGANIC PERRY	10.00

Non Alcoholic

STELLA ARTOIS LIBERTE	8.00
TRACTOR BEVERAGE ORGANIC JUICES	5.00
<i>Strawberry-Dragonfruit, Peach, Green Tea, Mandarin-Cardamom</i>	

By The Glass

NINO ARDEVI PROSECCO	10/40
<i>apple, pear, hints of citrus - Veneto, IT</i>	
G.H. MUMM GRAND CORDON	18/72
<i>peach, apricot, tropical fruit, vanilla - Riems, FR</i>	
HENRY VARNAY ROSE SEC	8/32
<i>cherry, strawberry, raspberry - Loire, FR</i>	
FATTORIA LA RIVOLTA ROSATO	11/44
<i>floral, strawberry, citrus - Campania, IT</i>	
IMPERO PINOT GRIGIO	10/40
<i>apple, grapefruit, stone fruit, lemon - IT</i>	
RAIMUND PRUM RIESLING	12/48
<i>apricot, white peach, pineapple, green apple - Mosel, DE</i>	
RAIN SAUVIGNON BLANC	11/44
<i>lime, lime leaf, grapefruit, hedge row - Marlborough, NZ</i>	
OPOLO ALBARIÑO	14/56
<i>pear, white florals, stone, sea salt - Edna Valley, CA</i>	
PRECISION WINES FLY BY CHARDONNAY	12/48
<i>apples, stone fruit, meyer lemon, creme brulee - North Coast, CA</i>	
HAZELFERN PINOT NOIR	18/72
<i>cherry, red currants, crushed rose - Willamette Valley, OR</i>	
T. EDWARD LOCKHART MERLOT	11/44
<i>black currant, black cherry, plum - Central Coast, CA</i>	
LES CLAUZOTS BORDEAUX BLEND	18/64
<i>small red fruits, soft wood, fine tannins - Graves, FR</i>	
ALHAMBRA RESERVE MALBEC	10/40
<i>raspberries, blueberries, cherries, earth - Mendoza, ARG</i>	
TERRAPENIO "SUPER ITALIAN"	13/52
<i>bright cherry, cranberry, jam, smoke - IT</i>	
JOEY TENSLEY CABERNET SAUVIGNON	11/44
<i>ripe cherry, plum, spice - Central Coast, CA</i>	
HILL FAMILY BARREL BLEND	17/68
<i>raspberry, plum, licorice, chocolate - Napa Valley, CA</i>	
ROCCA DI MONTEMASSI 2016 BLEND	18/72
<i>cherries, smoked spices, eucalyptus - IT</i>	
KLINKER BRICK ZINFANDEL	12/48
<i>rhubarb, cranberry, black pepper - Lodi, CA</i>	

Starters

FRIED GREEN TOMATOES 12.00

sweet grass dairy pimento cheese, bacon jam

SILVER DOLLAR SHORT STACK 10.00

buttermilk pancakes, butter, maple syrup

BISCUIT & GRAVY 10.00

tblack pepper gravy, bacon roux, cathead biscuit

APPLE BEIGNETS 10.00

apples, powdered sugar, bacon dust

JUMBO LUMP CRAB FRITTERS 15.00

lemon-basil aioli

JUMBO SHRIMP COCKTAIL  19.00

scallion, lemon, cardamom, chiles

FRENCH TOAST 10.00

seasonal fruit, creme fraiche, maple syrup

Salads & Soup

SOUP OF THE DAY 10.00


chef crafted soups, daily

LARKIN'S SHE-CRAB SOUP  11.00

blue crab, crab stock, crab roe, cream

GARDEN  14.00

tyger river greens, radish, shaved red onion, carrot, ranch dressing

CAESAR  14.00

romaine, white anchovy, crouton, tomatoes, traditional caesar

BACON, LETTUCE & TOMATO  18.00

tyger river farms bibb lettuce, blue cheese dressing, bacon, scallion, bio-way farms tomato, bagel everything spice

PEACH & BURRATA 17.00

local peaches, arugula, almond granola, harissa spice, peach-turmeric vinaigrette

ADD SALMON - 12.00

ADD CHICKEN - 6.00

ADD SHRIMP - 8.00

Fork & Knife Sandwiches

all sandwiches come with choice of home fries or a fruit cup

CROQUE MADAME 16.00

ham, gruyere, mornay, fried sunny side up egg

BRUNCH SMASH BURGER 18.00

white american cheese, grilled onion, bacon, sunny side up egg, toasted brioche bun, special sauce

STEAK BREAKFAST BURRITO 18.00

grilled steak, scrambled eggs, black beans, rice, cumin, cheddar, pico de gallo, cheese sauce

NASHVILLE HOT CHICKEN BISCUIT 16.00

cathead biscuit, fried chicken, white cheddar nashville hot sauce, pickles

FRIED EGG BLT 14.00

open faced, fried farm egg, crispy bacon, bibb lettuce, sliced heirloom tomato, green peppercorn mayo

Brunch Entrees

BREAKFAST PORK "MILANESE" 19.00

breaded and fried pork tenderloin, lemon, arugula, pickled red onion, two fried eggs

FRENCH OMELETTE  15.00

3 egg omelette, asparagus, bacon, gruyere, thyme

STEAK & EGGS 24.00

grilled steak, 2 eggs any style, grits or home fries

COUNTRY BREAKFAST BOWL 16.00

two fried eggs, sausage, black pepper gravy, cheesy grits, biscuits, pepper jam

QUICHE LORRAINE 16.00

pate brisee, gruyere, lardons, cream, chive

