



PREMIERE MENU FALL 2025

BEST ENTREE THIS SEASON

Savor the Ultimate
Omelet from Master
Chef JC!

EXPERIENCE OUR NEWEST 5 STAR SIDE DISHES

25+ New Recipes

Enjoy the best breakfast and brunch in Leland, NC, with a menu that combines classic flavors and innovative dishes. Start with our Ultimate Omelet and 5 Star side dishes, all made from fresh, quality ingredients for a delightful dining experience. Join us for a culinary journey that will inspire and satisfy you for the day ahead.

LELAND CHIRO

Come meet your new
Chiropractor Dr. Morgan
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OMNI DENTAL

Dentistry for all. Come
meet your Doctors
Armstrong & Frazer.

BRANDON THOMAS

Come meet the Carolina
Dream Team!

Breakfast Bowls

South of The Border..... 14.00
Sliced Grilled Chicken Breast, Chorizo, Pico de Gallo, Melted Cheddar Jack Cheese, Crispy Tortilla Strips, Two Over-Easy Eggs over Stone Grits

Meat Lovers..... 13.00
Grilled Tasso Ham, Sausage, Bacon, Parmesan Cheese and Two Over Easy Eggs on Grits

Shrimp & Grits.... 17.00
Sautéed Tasso Ham, Portobello Mushrooms, Charred Tomatoes in a Parmesan Cream Sauce served over Grits

Veggie **V**..... 12.00
Sautéed Spinach, Melted Swiss Cheese, Charred Tomatoes, Onions and Peppers over Grits with Two Over Easy Eggs



Our Sides

Potato Hash
Cheese grits
Regular Grits
Fresh Cut Fruit (add \$2.50)

A La Cart

Bacon..... \$3.75
Suasage.... \$3.75
Country Ham..... \$4.50
Maple Ham..... \$3.50
Toast..... \$1.99
Biscuit (Made from scratch) \$2.75
Bagel..... \$2.75
English Muffin..... \$2.75

OUR BENEDICTS

Crab Cake..... 18.00
Seared Fresh Lump Crab Cake, Fresh Spinach ,Roasted Tomatoes
Mushroom Bacon..... 14.00
Grilled Portobello Mushrooms, Bacon, Two Poached Eggs and Hollandaise Sauce on White Toast
Jan Beni..... 14.00
Grilled Turkey, Roasted Tomatoes, Two Poached Eggs and Hollandaise Sauce on White Toast

BREAKFAST PLATES

Corned Beef Hash. 15.00
Slow Braised Corned Beef over Potato Hash, Two Over Easy Eggs with a side of Hollandaise Sauce

Southern Chicken Plate..... 11.50
Buttermilk Marinade Fried Chicken Breast on Made-from-scratch Biscuit, topped with our Sausage Gravy with choice of side

Biscuit & Gravy..... 9.00
Made from scratch biscuit, topped with our signature sausage gravy with choice of side

Steak & Eggs..... 18.00
Grilled 10oz, Hand Cut NY strip, Over Potato Hash: Two Over Easy Eggs, Texas Pete Onions Straws, A-1 Aioli

Avocado Toast 12.50
Toasted Multi-Grain Bread, Smashed Avocados, Sliced Tomato's, Toasted Sunflower Seeds, Over Easy Eggs & Choice of Side

French Toast..... 12.50
Cinnamon, Vanilla, Egg Battered Brioche with a Mix of Berries, Whipped Vanilla Mascarpone and Powdered Sugar

Monte Cristo..... 13.50
Our French Toast filled with Grilled Maple Honey Ham, Melted Swiss Cheese, Blue-Blackberry Jam and Powdered Sugar



Get Well.
Live Well.
Be Well.



Dr. Morgan - DC

LELAND
CHIROPRACTIC

(910) 769-5400

497 Olde Waterford Way, #108, Leland, North Carolina 28451

Meet your Leland Chiropractor

Douglas Morgan, D.C. was raised in St. Louis, Missouri where his parents regularly took him to the chiropractor. He can count on one hand how many times he visited a medical doctor and has witnessed first hand the many possibilities of chiropractic.

Dr. Morgan graduated with a degree in Business Management from Utah Valley University in Orem, Utah and worked in sales and marketing for over 15 years. He returned to school to earn his Doctor of Chiropractic from Parker University in Dallas, Texas.

His interests and specialties include chiropractic's influence on the endocrine system, chiropractic for seniors, nutrition, and neuroemotional techniques. If there is one thing that sets him apart, it's that he applies the right technique, modality, or therapy for the right subluxation, at the right time for you to heal appropriately.

He and his family moved to Leland in 2018 and are enjoying exploring the beaches, kayaking, and eating Carolina barbecue. Dr. Morgan is excited to be an advocate for health and wellbeing in Leland and the greater Brunswick County, NC area.

Drinks

Coffee..... 3.25
Romain Herbs, Croutons,
Parmesan, Caesar Dressing

Orange Juice... Sm 2.99 Lg 3.99

Apple Juice..... Sm 2.99 Lg 3.99

Milk/Chocolate

Milk..... Sm 2.99 Lg 3.99

Soft Drinks..... 3.25

Coca-Cola Products



OUR OMELETS

Crab..... 8.99

Crab, Charred Tomatoes,
Spinach, Melted Swiss
Cheese - Hollandaise
Drizzle

Ham & Swiss..... 8.99

**Grilled Maple Honey
Ham and Swiss Cheese**

The Garden ..... 8.99

Sautéed Spinach,
Portobello Mushrooms,
Onions and Parmesan on
an Egg White Omelet

Country Shrimp..... 8.99

**Grilled Shrimp, Tasso
Ham, Charred Tomatoes
and Parmesan Cheese**

Meat Lover..... 14.00

Grilled Country Ham,
Sausage, Bacon and
Melted Cheddar Cheese

Chicken Mushroom 15.00

Grilled Chicken Breast,
Bacon Bits, Sautéed
Mushrooms, Melted
Smoked Gouda Cheese

Sandwiches Served With a Side

Breakfast Burrito... 8.99

Grilled Chorizo Sausage,
Scrambled Eggs, Potato
Hash, Pico de Gallo,
Chipotle Lime Cream,
Melted Cheddar Jack
Cheese on a Large Flour
Tortilla

Basic Biscuit or

Bagel..... 7.99

Scrambled Eggs and
Melted Cheddar Cheese

Chicken Biscuit..... 8.99

Fried Chicken Breast and
Cajun Aioli on a Made-
from-scratch Biscuit

Super Biscuit or

Bagel..... 8.99

Choice of Breakfast Meat,
Scrambled Eggs and
Melted Cheddar Cheese

A.M. Roast Beef.... 7.99

Scrambled Eggs,
Horseradish, Texas Pete,
Aioli and Fried Onion on
Grilled White Bread

Burgers & Wraps

Our Combo - Pick 2 choice of cup of soup, small house
salad, Half BLT or Half Club \$11

BLT..... 9.50

Lettuce, Tomato, Bacon and Mayo on Toasted White Bread

Southwest Chicken Wrap..... 12.50

Sliced Grilled Chicken Breast, Chorizo, Cheddar Jack Cheese,
Pico de Gallo, Lettuce, Chipotle Lime Cream on Flour Tortilla

Club Sandwich..... 12.00

Lettuce, Tomato, Ham, Turkey, Swiss Cheese, Mayo and Bacon on
Toasted White Bread

Rueben 14.00

House Braised Corned Beef, Sauerkraut, Swiss Cheese, 1000
Island Dressing on Rye Bread

Carolina Burger..... \$14.50 (\$13.50 Chicken)

Applewood Smoked Bacon, Texas Pete Onion Straws,
our Slaw and barbeque sauce on a bun

Santa Fe Burger..... 13.50 (12.50 Chicken)

Pepper Jack cheese, Pico de Gallo, Fried Tortilla Strips,
Shredded Lettuce, Chipotle Lime Cream

Our Meat Choices | Bread Choices

White, multigrain, Rye (English Muffin or
Everything Bagel or Biscuit add \$1.50.....

Sausage - Bacon Maple or Honey Ham.....



Soups & Salads

Caesar Salad..... 4.75/7.00

Romain Herbs, Croutons,
Parmesan, Caesar Dressing

House Salad..... 4.75/7.00

Mixed Greens, Sliced Tomato,
Onions, Cucumbers, Carrots



Dr. John Armstrong

Dr. Joshua Frazer

At Omni Dental, our mission is to provide exceptional dental care in a warm, welcoming environment. We believe in blending modern dentistry techniques with old-fashioned values, ensuring that each patient receives personalized attention and the highest quality treatment. Our boutique practice stands out for its commitment to patient comfort, comprehensive care, and a gentle approach that puts even the most anxious patients at ease. We're not just treating teeth; we're caring for people, one smile at a time.



DENTISTRY FOR ALL

1132 New Pointe Blvd Unit 4 Leland, NC 28451

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BrandonThomas@SeaCoastRealty.com



**Search Homes or Find Your Home Value
@ www.BuySellCarolinaDreams.com**

Brandon Thomas

Certified Negotiation Expert
Licensed Realtor/Broker in NC and SC
NC Lic# 331148 /SC Lic# 136929



About Coastal Carolina Dreams Realty

Coastal Carolina Dreams Realty is a real estate team focused on helping clients buy and sell homes in Southeastern NC and the Myrtle Beach, SC region. They aim to provide a positive and guided experience, particularly for first-time buyers who need support navigating the process, and for those looking to downsize after many years in their homes.

Coastal Carolina Dreams Realty operates as a "digital resource" with real-time updates on properties, current market statistics, and listings. They emphasize a customized approach, proactive support, and effective marketing strategies to help clients achieve their real estate goals. Coastal Carolina Dreams Realty also prioritizes transparency and communication, keeping clients informed throughout the entire sales process, from lead generation to the final sale.

Brandon Thomas founded Coastal Carolina Dreams Realty and has been recognized for his high sales volume and expertise, holding designations such as Certified Negotiation Expert (CNE), Global Luxury Specialist, and Guild Recognition with the Institute of Luxury Home Marketing. In essence, Coastal Carolina Dreams Realty is about making real estate dreams a reality for their clients, providing guidance, expertise, and a smooth transaction experience.



My name is Lisa Raneri and I am the owner of LR, Clean, Seal and Polish. I moved to NC in 2018 after I retired from Orange County NY as a Tax Map specialist. I began my journey working with countertops and other jobs back in 2019.

I decided to open up my own business for the needs of the people due to issues I was seeing with peoples countertops, it was only supposed to be a small side hustle for a bit, but since late has become a full time job for me, which I love.



- 15yr on Natural Stones
- 10yr on Quartz
- Shower Glass Doors
- Windows with UVprotection
- Stainless Steel
- Metals & Plastic

LISA RANERI
CLEAN-SEAL-POLISH
910-833-0880

cleansealpolish.com

All The Way Burger..... 13.50 (12.50 Chicken)
American Cheese, Lettuce, Tomato, Red Onions, Pickles, and Mayo



Signature Sandwiches

All sandwiches are served with home made chips, fries or slaw. (Fruits add \$2.50)

New Day Chicken Salad..... 18.00
Diced Grilled Chicken Breast, Cranberries, Grapes, Walnuts and Lettuce on Toasted Brioche Bread

Roast Beef Philly..... 13.50
Sliced Roast Beef, Peppers and Caramelized Onions with American Cheese served on a Hoagie Roll

French Dip..... 13.50
Shaved Roasted Beef, Sautéed Onion, Melted Swiss Cheese on a Hoagie Roll and served with Au Jus for dipping

Big Daddy..... 16.50
Char Grilled 10oz NY Strip, Shredded Lettuce, Tomatoes, Onion Straws, Roasted Garlic, Horseradish Sauce on a Toasted Hoagie Roll

Turkey & Brie Sandwich..... 13.50
Sliced Roasted Deli Turkey, Applewood Bacon, Roasted Pears, Melted Brie Cheese, Cranberry Mustard Aioli on Toasted Texas Toast Brioche

Chicken Shrimp Quesadilla 13.50
Blackened Shrimp, Grilled Chicken Breast, Roasted Corn Salsa, Cheddar Jack Cheese; Garnished with Shredded Lettuce, Pico de Gallo, Chipotle Lime Cream Sauce

Crab Cake Sandwich..... 14.50
Our Seared Crab Cake, Lettuce, Tomato, Chipotle Remoulade on a Bun

Chicken Salad Melt..... 13.50
House-made Chicken Salad, Bacon, Tomato and Melted Cheddar Cheese served open faced on a Toasted English Muffin

Mushroom Melt..... 10.50
Grilled Portobello Mushroom, Melted Gouda Cheese, Spinach and Red Peppers on Toasted Multi-grain Bread

Shrimp Caesar Wrap..... 15.00
Blackened Shrimp, Romaine Lettuce Parmesan Cheese, Diced Tomatoes, Caesar Dressing on Flour Tortilla

Thai Shrimp Salad..... 15.50
Shredded Napa Cabbage, Oranges, Fire Red Peppers, Onions, Sesame-ginger vinaigrette & Chili-lime Shrimp

Soups & Salads

Soup of The Day... 4.50/6.50

Roasted Tomato
Bisque..... 3.25/5.50

Spinach Salad..... 15.50
Fresh spinach, candied pecans, goat cheese, sliced red onions, bacon bits, strawberry balsamic Vinaigrette. Add protein - Chicken \$5 - Shrimp \$7



(910) 769-9036

**497 Olde Waterford Way STE 100, Leland, NC
28451**