

SUNRISE OMELETS

Veggie SUMMERTIME OMELET

Fresh mushrooms, onions, spinach and mixed cheese. Served with Havana hash, fried plantains & coffee cake. 14.95

TOP CHEF OMELET

Smoked sausage, mushrooms, onions & mixed cheese. Served with Havana hash, fried plantains & coffee cake. 14.95

WESTERN OMELET

Sautéed peppers, ham, onions and mixed cheese. Served with Havana hash, fried plantains & coffee cake. 14.95

LOADED OMELET

Applewood bacon, baby red potatoes, green onions & mixed cheese. Served with Havana hash, fried plantains & coffee cake. 14.95

BUILD YOUR OWN OMELET

Add any 4 items to your omelet. Sausage, Bacon, Ham, Mushrooms, Tomatoes, Onions, Potatoes, Bell Peppers, Spinach, Mixed Cheese. \$14.95

SUNDAY FUN-DAY

SNOWS CUT BLOODY MARY

Our top shelf Absolute and Zing Zang bloody mary with a jumbo steamed shrimp & old bay.

MIMOSA PARTY

Bottle of North Carolina Biltmore sparkling wine & carafe of fresh O.J. Perfect to share with the table! \$49

SUNDAY LIVE MUSIC

Enjoy local live music every Sunday at Havana's.

KID'S BRUNCH

All kids meals include milk or juice.

KIDS SCRAMBLED EGGS

Plain scrambled eggs, Havana hash and bacon. \$8

KID'S FRENCH TOAST

Warm cinnamon swirl French toast and sausage. \$8

"There is a fine line between Saturday Night and Sunday Morning." Jimmy Buffet



CB Favorites

Veggie VEGGIE QUICHE

Fresh baked egg pie filled with fresh mushrooms, sautéed spinach, provolone cheese and topped with hollandaise sauce. Served with Havana hash, fried plantains & coffee cake. 14.95

CARNIVORE QUICHE

Fresh baked egg pie filled with fresh sausage, bacon & provolone cheese and topped with hollandaise sauce. Served with Havana's Hash, fried plantains & coffee cake. 14.95

HUEVOS RANCHEROS

Two fried eggs on top of crispy corn tortillas and red bean sausage gravy. Topped with cilantro, fresh pico di gallo and served with Havana hash. 15.95

SCRAMBLED DELUXE

Scrambled eggs with cheese, scallions and bacon. Served with Havana hash, sausage, fried plantains and coffee cake. 13.95

QUESADILLA

Sautéed mushrooms, onions, bacon, mixed cheese and scrambled egg quesadilla. Garnished with pico di gallo. 13.95

BREAKFAST MIGAS

A baked frittata of pan toasted corn tortillas, onions, peppers, bacon, ham, mixed cheese, black beans and jalapenos. Topped with pico di gallo and served with Havana hash, fried plantains and coffee cake. 15.95

FRENCH TOAST & SAUSAGE

Large stack of cinnamon swirl French toast, butter and maple syrup. Served with sausage. \$14.95

STEAK & EGGS

Grilled steak and our deluxe scrambled eggs. Served with Havana hash, fried plantains & coffee cake. 18.95



MAYAN BURRITO

Our Giant breakfast burrito stuffed with deluxe scrambled eggs and topped with cilantro aioli and pico di gallo. Served over red bean sausage gravy. 14.95

EGGS BENEDICT

CAPE FEAR BENEDICT

Two toasted English muffins topped with poached eggs, Applewood Duroc Canadian bacon and hollandaise sauce. Served with Havana hash, fried plantains & coffee cake. 15.95

TRIPLE BENEDICT

A sample of each of our three Egg Benedict's (Cape Fear, Caprese & Blue Crab). Served with Havana hash, fried plantains & coffee cake. 19.95

BLUE CRAB BENEDICT

Two toasted English muffins topped with poached eggs, crab cake and hollandaise sauce. Served with Havana hash, fried plantains & coffee cake. 17.95

CAPRESE BENEDICT

Two toasted English muffins topped with poached eggs, grilled sliced tomatoes, fresh basil, mozzarella & balsamic reduction. Served with Havana hash, fried plantains & coffee cake. 15.95

CHEF'S DESSERTS

HOT RUM BANANAS FOSTER FOR TWO

In 1951, this unique New Orleans dessert was created in the Vieux Carré restaurant by Chef Paul Blangé when he was challenged by owner Owen Brennan to make a signature dessert using bananas. With New Orleans being the major US port for incoming Central/South American bananas, the necessary resources were endless. So, in collaboration with Ella Brennan, Chef Paul created this fabulous flambé dish. The dessert's namesake is Richard Foster, who, as Chairman of the New Orleans Crime Commission, was tasked to clean up the French Quarter. Havana's has taken on the tradition of Chef Paul's famous dessert and serves it in it's original style. 12

Consuming raw or under cooked meats, seafood, shell fish, poultry or eggs may increase your risk for a food born illness. These items may be cooked to order.