



BRUNCH

SALADS & SANDWICHES

- CRISPY CHICKEN MELT \$12
cheddar, Texas toast
smoked honey mustard
- GRASS-FED ANGUS BURGER \$15
maple bacon jam, cheddar, lettuce, tomato
- COBB SALAD \$10
mixed greens, bacon, tomato
gorgonzola, onion, poached egg
parmesan dressing
- SALMON RILLETTE \$12
rye, pickled onions, crispy garlic, capers

SIDES

- TOAST \$3
- FRENCH TOAST \$5
- MAPLE-PEPPER BACON \$6
- BEAKFAST SAUSAGE \$6
- GEECHIE BOY GRITS \$5
- BACON HOME FRIES \$6
- TWO EGGS ANY STYLE \$5
- HAND-CUT FRENCH FRIES \$6
- BISCUITS WITH JAM \$5
- STREET CORN \$7
garlic aioli, cotija, chives, espelette

ENTREES

- HUEVOS RANCHEROS \$12
Jasmine Rice, black bean salsa, chorizo
fried eggs, lime crema
- STEAK & EGGS \$17
Geechee Boy Grits, ribeye, fried eggs
bearnaise sauce
- SHRIMP & GRITS \$14
Geechee Boy Grits, local shrimp
smoked tomatoes, spinach
- STUFFED FRENCH TOAST \$12
sweet cream, apricot, mascerated berries
- CORNED BEEF HASH \$14
shredded potato, cured briscuit, fried eggs
- EGGS BENEDICT \$12
English muffins, Canadian Bacon
poached eggs, hollandaise
- CRAB CAKE BENEDICT \$14
English muffins, poached eggs
caviar hollandaise
- SHRIMP BENEDICT \$15
Carolina shrimp, spinach, poached eggs
smoked tomato hollandaise
- CHICKEN AND BISCUITS \$13
buttermilk biscuit, sausage gravy
fried chicken breast
- FRITATTA OF THE DAY \$13
daily inspiration

Executive Chef: Greg Garrison

Sous Chef: Analisa LaPietra

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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