



# BRUNCH MENU

Summer 2018

Executive Chef: Greg Garrison  
Chef de Cuisine: Analisa LaPietra

## COCKTAILS

<b>BLOODY MARY</b> Classic preparation	9	<b>DEJA BREW</b> Overproof rum, vanilla maple syrup, cinnamon cream, cold brew coffee	10
<b>MIMOSA</b> Orange Juice, bubbles	5 Glass/18 Carafe	<b>BREAKFAST MILK PUNCH</b> Cinnamon toast crunch infused bourbon, dark rum, milk, nutmeg	10
<b>RASPBERRY PEACH BELINI</b> peach, raspberry, prosecco, mint	10		

## SALADS & SANDWICHES

<b>CRISPY CHICKEN MELT</b> cheddar, lettuce, tomato, smoked toco island dressing	13
<b>GRASS-FED ANGUS BURGER*</b> maple bacon jam, cheddar, lettuce, tomato	15
<b>BRUNCH BURGER</b> Grass-fed Angus beef, fried-green tomato, bacon, chili-garlic hollandaise, fried egg	16
<b>COBB SALAD*</b> mixed greens, bacon, tomato, Gorgonzola, avocado, onion, hard boiled egg, parmesan dressing	10
<b>SMOKED TROUT BLT CROISSANT</b> arugula, house creme fraiche, capers	14
<b>FRIED OYSTER ROLLS</b> jalapeno remoulade, pickles, fries	15
<b>HEIRLOOM TOMATO SALAD</b> local greens, gazpacho vinaigrette, Sea Island red pea falafel	12

## ENTREES

<b>HUEVOS RANCHEROS</b> Basmati rice, black bean salsa, chorizo, fried eggs, lime crema, avocado, tortilla	14
<b>STEAK &amp; EGGS*</b> Geechie Boy grits, white cheddar, N.Y. strip, fried egg, hollandaise sauce	18
<b>SHRIMP &amp; GRITS</b> Geechie Boy grits, white cheddar, local shrimp, smoked tomatoes, kale	14
<b>STUFFED FRENCH TOAST</b> sweet cream, apricot, macerated berries, whipped ricotta	12
<b>CORNED BEEF HASH*</b> shredded potato, fried eggs, hollandaise	14
<b>EGGS BENEDICT*</b> English muffins, chipped ham, poached eggs, hollandaise	12
<b>SHRIMP BENEDICT*</b> Carolina shrimp, kale, poached eggs, smoked tomato hollandaise, chorizo	15
<b>AVOCADO TOAST BENEDICT*</b> poached eggs, heirloom tomato, dill hollandaise, chia seeds	14
<b>CHICKEN &amp; BISCUITS</b> buttermilk biscuit, sausage gravy, fried chicken thigh	13

## SIDES \$6

<b>TWO EGGS ANY STYLE</b>	<b>BACON HOME FRIES</b>
<b>FRENCH TOAST</b>	<b>HAND-CUT FRENCH FRIES</b>
<b>HONEY CURED BACON</b>	<b>TWO BISCUITS &amp; HONEY BUTTER</b>
<b>GEECHIE BOY WHITE CHEDDAR GRITS</b>	<b>NORMANDY FARMS CROISSANT</b>

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