



BRUNCH MENU

Summer 2017

Executive Chef: Greg Garrison
Sous Chef: Analisa LaPietra

SALADS & SANDWICHES

CRISPY CHICKEN MELT	12
cheddar, lettuce, tomato, smoked rooo island dressing	
GRASS-FED ANGUS BURGER*	15
maple bacon jam, cheddar, lettuce, tomato	
COBB SALAD*	10
mixed greens, bacon, tomato, Gorgonzola, avocado, onion, poached egg, parmesan dressing	

ENTREES

HUEVOS RANCHEROS	14
Basmati rice, black bean salsa, chorizo, fried eggs, lime crema, avocado, tortilla	
STEAK & EGGS*	17
Geechie Boy grits, ribeye, fried eggs, bearnaise sauce	
SHRIMP & GRITS	14
Geechie Boy grits, local shrimp, smoked tomatoes, spinach	
STUFFED FRENCH TOAST	12
sweet cream, apricot, macerated berries	
CORNED BEEF HASH*	14
shredded potato, fried eggs, hollandaise	
EGGS BENEDICT*	12
English muffin, Canadian bacon, poached eggs, hollandaise	
AVOCADO BENEDICT*	14
English muffin, poached eggs, heirloom tomato, dill hollandaise	
SHRIMP BENEDICT*	15
Carolina shrimp, spinach, poached eggs, smoked tomato hollandaise	
CHICKEN & BISCUITS	13
buttermilk biscuit, sausage gravy, fried chicken thigh	

SIDES

TOAST	3
FRENCH TOAST	6
MAPLE-PEPPER BACON	6
GEECHIE BOY GRITS	6
BACON HOME FRIES	6
TWO EGGS ANY STYLE	6
HAND-CUT FRENCH FRIES	6
BISCUITS & JAM	5
STREET CORN	6

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