

Brunch

House Fried Fry Jacks, Orange Blossom Honey, Sea Salt / 6

Breakfast Sausage, Egg, & Cheese Sandwich, Grilled Ribeye, Cheese, Buttermilk Biscuit, Grilled Tomato / 11

Heuvos Rancheros, Mixed Squash, Field Peas, Shishito Peppers, Fermented Chilis, Tortillas, Scallions, Cotija / 13*

Eggs Benedict, House Made English Muffins, Johnston County Ham, Soft Poached Egg, Chive Hollandaise / 12*

Charleston Wreckfish Po'boy, Red Onion, Shaved Fennel, Pickled Peppers, Herbs, Cucumber, Chili Aioli / 16

Buttermilk Peach Pancake, Virginia Maple Syrup, Butter, Charleston Sea Salt / 11

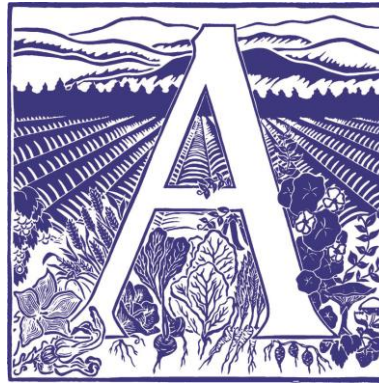
Spanish Tortilla, Confit Potato, Eggplant, Aji Dolce, Okra, Scallions, Fresh Herbs, Chermoula / 13

Beeliner Snapper Crudo, Cherry Blossom Soy, Kaffir Lime Oil, Pickled Turmeric, Tomato, Shiso / 14*

Grass Fed Steak Hash, Mixed Potatoes, Sweet Peppers, Spices, Duck Egg, Spring Onion, Scallions / 15*

For the Table

Bourbon Liver Mousse, Prosciutto, Soppressata, Blue Ridge Creamery Cheeses, Bread & Butter Pickles, Triple Dip Onion, Jalapeño, Mustard, Grilled Bake Room Bread / 22*



Brunch Cocktails

Bloody Mary, Cathead Vodka, House Bloody Mary Mix, Lemon 9 / 30

Fresh Squeezed Mimosas 9 / 30

Tiki Mary, Espolon Tequila, Velvet Falernum, Luxardo, Lime, Tomatillo Juice, Grapefruit Shrub / 10

Dark & Stormy, House Made Ginger Beer, Gosling's Black Seal Rum, Lime / 10

What A Wonderful Coffee, Methodical Coffee, Chicory Syrup, Half&Half, Buffalo Trace / 10

Breakfast Sides

5 each

Breakfast Potatoes

Onions & Peppers

Maple Smoked Bacon

Buttermilk Biscuit with

Local Honey, Butter

Sweet Patatas Bravas,

Chimichurri & Paprika Paste

Geechie Boy Grits with Olive

Oil Butter

Greek Yogurt Parfait,

Summer Melon, Blueberry,

Honey Toasted Oats

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

Bubbles

Scarpetta Timido Sparkling Rosé, Friuli, Italy 9 / 32

Szizgeti Grüner Veltliner, Burgenland, Austria 12 / 42

White/Rosé

Fontanavecchia Falanghina, Sannio Taburno, Italy 8 / 34

Angelo Negro Arneis Unfiltered, Roero, Italy 10 / 36

Lioco Chardonnay, Sonoma County, CA 13 / 47

Kobal Sauvignon Blanc, Ptuj, Slovenia 11 / 42

Tatomer Vandenberg Riesling Santa Barbara, CA 13 / 47

Wilde Farm Rosé, Mendocino, California 13 / 50

Red

Boniperti Vespolina Favolalunga, Piedmont, Italy 11 / 42

Agostino Pavia Grigonolino, Piedmont, Italy 9 / 35

Jean Foillard Beaujolais Villages, Beaujolais, France 13 / 50

Big Basin Pinot Noir, Monterey County, California 14 / 54

Robert Storey Cabernet Reserve, Sonoma, California 12 / 45

Karl Haidle Lemberger, Württemberg, Germany 12 / 45

Cocktails

High Beam Four Roses Bourbon, Ancho Reyes Liqueur, House Ginger Beer, Nutmeg / 10

I'm Fonda Rosalinda Barsol Pisco, Montelobos Mezcal, Cocchi Americano, Agave Nectar, Ground Cherries, Lime Juice / 12

Whippet, Whippet Good Hat Trick Gin, Caperitif, Grapefruit Juice, Oleo Saccharum, Mint Flower / 11

Peachoid Famous Grouse, Peach Nectar, Lemon Juice, Aperol, Egg White / 12

Big in Japan Nardini Grappa, Dona Antonia, House Falernum, Lemon Juice, Bitters / 11

Chichi Smith and Cross, Mount Gay Black, Amaro di Angostura, Dopo Teatro / 11

Mai Tai on Draft Blended Rums, Curacao, Orgeat, Mai Tai Syrup, Lime Juice / 12