



# BRUNCH

## SIDES

Warm Biscuit with Honey Butter & House Jam **4**

Sourdough Toast **3**

Carolina Grits or Hash Browns **4**

Double Stack Pancakes **5**

Two Eggs\* **3**

Bacon or Sausage **4**

Veggie Medley **4**

Summer Fruit Cup **5**

## SHAREABLES

Charcuterie Board with Prosciutto, Soppressata, Brie, Manchego, Craisins, Summer Fruit, Orange Marmalade, & Crostinis **20**

House Deviled Eggs with Smoked Paprika & Honey Drizzle **10**

Crispy Shrimp with Sweet Thai Glaze, Wasabi Drizzle, & Benne Seed **17**

## SALADS

Spring Mix Lettuce, Cotija Cheese, Cherry Heirloom Tomato, English Cucumber, Red Onion, and Grilled Corn, Served with Avocado Ranch Dressing (GF) **9**

Romaine Lettuce, Brown Butter Croutons, and Freshly Grated Parmesan Reggiano, Served with Classic Style Caesar **8**

Purple Kale, Cotija Cheese, Summer Fruit, Shaved Carrots, and Pecans, Served with Lemon Vinaigrette (GF) **10**

Bib Lettuce, Smoked Bacon, Red Onion, Cherry Heirloom Tomato, and Gorgonzola, Served with Bleu Cheese Dressing (GF) **9**

*Add Protein: Steak +9, Salmon\* +8, Shrimp +7, Grilled Chicken +5*

## À LA CARTE

Southern-Style Biscuit with Sausage Gravy **10**

Bacon or Sausage, Egg, and Cheese on Croissant **10**

Pimento Cheese Melt on Grilled Sourdough **9**

French Toast with Summer Fruit, Powdered Sugar, and Maple Syrup **13**

Open-Faced Omelet with Choice of Shredded Cheese, Bacon, Sausage, Wild Mushroom, Bell Peppers, Poblanos, and Onions (GF) **16**

Steak Tips with Peppers and Onions, Served with Two Fried Eggs\*, Over Hash Browns (GF) **19**

Crispy Chicken Breast Over a Double Stack of Pancakes with Maple Syrup **15**

Stack of Four Buttermilk Pancakes with Scratch-Made Blueberry Syrup **12**

Two Eggs Benedict Muffins with Shaved Smoked Salmon, Hollandaise, & Green Onion **17**

Two Eggs Benedict Muffins with House-Made Crab Cake, Hollandaise, & Remoulade Drizzle **20**