

Appetizers

- Charleston Cream of Crab Soup** blue crab, sherry, mace 8
Chilled Gazpacho tomatoes, cucumbers, bell pepper 8
Charleston Artisan Cheesehouse Burrata fresh berries, peaches, granola, balsamic 12
Smoked Salmon Toast petit arugula & cucumber salad, horseradish cream, rye bread 12
Clammer Dave's Steamed Clams roasted garlic cream, parsley, lemon, grilled baguette 14
Grass Fed Beef Carpaccio* thinly sliced raw beef, capers, pecorino Romano, grilled baguette 14
House Salad baby lettuces, cucumbers, cherry tomatoes, toasted sunflower seeds, pickled fennel choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette 9

Salad Entrées

- Grilled Salmon Salad*** arugula, couscous, feta, toasted pine nuts, dried fruit, lemon shallot vinaigrette 17
Jumbo Lump Crab Salad avocado toast, heirloom tomato salad, Bulls Bay red mash sea salt 19
Grilled Chicken & Watermelon Salad goat cheese, country ham, spiced pecans, champagne vinaigrette 16

Entrées

- Shrimp & Grits** house sausage, country ham, fresh tomatoes, green onions, garlic, Geechie Boy grits 18
Grilled Local Trout Carolina Gold rice, local bok choy, corn, white miso 18
Fried Chicken Livers Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish 14
Picnic Plate petit salad, country pâté, pimento cheese toast, local farm egg, house pickled vegetables 16
Grilled Southern Medley chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese croutons 16
Grass Fed Beef Hamburger* Bibb lettuce, tomato, red onion, toasted benne seed bun, choice of side 12 add Heritage Farm bacon, cheddar, fontina or pimento cheese \$1.00 each

Southern Fried Chicken & Toasted Benne Seed Waffles
fresh fruit, sorghum mustard & maple syrup 17

With Local Farm Eggs

- Grilled Steak & Eggs*** 10oz prime ribeye, fried eggs, broccoli & cheese, crispy confit potatoes 26
Jumbo Lump Crab Cake Benedict* English muffin, asparagus, poached eggs, hollandaise 18
Mepkin Abbey Mushroom Omelet spinach, goat cheese, pickled sweet peppers, basil, fresh fruit 16
Breakfast Sandwich house corned beef, scrambled eggs, fontina cheese, caramelized onions, grilled ciabatta bread, choice of side 14

Sides 5

Southern Cole Slaw | Sweet & Spicy Potato Chips | Geechie Boy Grits | Side Salad | Fresh Fruit

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

Executive Chef Russ Moore ★ General Manager Peter Pierce

GLUTEN FREE BRUNCH MENU

Appetizers

- Chilled Gazpacho** tomatoes, cucumbers, bell pepper 8
- Charleston Artisan Cheesehouse Burrata** fresh berries, peaches, granola, balsamic 12
- House Smoked Salmon** petit arugula & cucumber salad, horseradish cream 12
- Clammer Dave's Steamed Clams** roasted garlic cream, parsley, lemon 14
- Grass Fed Beef Carpaccio*** thinly sliced raw beef, capers, pecorino Romano 14
- House Salad** baby lettuces, cucumbers, cherry tomatoes, toasted sunflower seeds, pickled fennel, choice of buttermilk ranch, red wine Dijon, balsamic, lemon shallot or soy vinaigrette 9

Salad Entrées

- Grilled Salmon Salad*** arugula, feta cheese, toasted pine nuts, dried fruit, lemon shallot vinaigrette 17
- Jumbo Lump Crab Salad** avocado, heirloom tomato salad, Bulls Bay red mash sea salt 19
- Grilled Chicken & Watermelon Salad** goat cheese, country ham, spiced pecans, champagne vinaigrette 16

Entrées

- Shrimp & Grits** house sausage, country ham, fresh tomatoes, green onions, garlic, Geechie Boy grits 18
- Grilled Local Trout** Carolina Gold rice, local bok choy, corn, white miso, toasted benne seed 18
- Fried Chicken Livers** Geechie Boy yellow grits, caramelized onion jus, sweet pepper relish 14
- Picnic Plate** petit salad, country pâté, pimento cheese, local farm egg, house pickled vegetables 16
- Grilled Southern Medley** chicken breast, zucchini, eggplant, tomatoes, basil pesto, balsamic vinaigrette, goat cheese quenelles 16
- Grass Fed Beef Hamburger*** Bibb lettuce, tomato, red onion, choice of side 12
add Heritage Farm bacon, cheddar, fontina or pimento cheese \$1.00 each

Grilled Chicken Breast Plate

crispy confit potatoes, local broccoli & parmesan cheese 17

With Local Farm Eggs

- Grilled Steak & Eggs*** 10oz prime ribeye, fried eggs, broccoli & cheese, crispy confit potatoes 26
- Eggs Benedict*** Heritage Farm bacon, asparagus, poached eggs, hollandaise 16
- Mepkin Abbey Mushroom Omelet** spinach, goat cheese, pickled sweet peppers, basil, fresh fruit 16
- Breakfast Stack** house corned beef, scrambled eggs, fontina cheese, caramelized onions, choice of side 14

Sides 5

Southern Cole Slaw | Sweet & Spicy Potato Chips | Geechie Boy Grits | Side Salad | Fresh Fruit

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General Manager Peter Pierce ★ Executive Chef Russ Moore