

MAIN COURSES



SUNRISE TRIO



HALF BOTTLE PROSECCO
25

FULL BOTTLE CAVA
45

served with peach nectar,
pomegranate juice,
blood orange juice

SOUPS



BUTTERNUT SQUASH
BISQUE
pecan crumble, local crème fraîche
9

CHARLESTON
CREAM OF CRAB
blue crab, sherry, mace
8

APPETIZERS



STEAMED CLAMS
Clammer Dave's clams, parsley,
roasted garlic cream,
grilled baguette
14

HOUSE SMOKED
SALMON
petit arugula & cucumber salad,
horseradish cream,
grilled rye bread
12

RICOTTA CHEESE CRÊPE
fresh berries, granola, local honey
12

GRASS FED BEEF
CARPACCIO*
thinly sliced raw beef,
capers, Parmesan cheese,
grilled baguette
14

HOUSE SALAD
heirloom cherry tomatoes,
pickled fennel, pumpkin seeds,
choice of buttermilk ranch,
red wine Dijon, balsamic,
lemon shallot or soy vinaigrette
9

SIDES

3



Side Salad
Geechie Boy Yellow Grits
Cole Slaw
Fresh Fruit
Crispy Potatoes
Braised Collard Greens

SHRIMP & GRITS
house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
18

GRILLED

SALMON SALAD*
arugula, couscous, feta cheese,
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 &
APPLE SALAD
blue cheese, country ham,
spiced pecans,
white balsamic vinaigrette
16

SOUTHERN
FRIED CHICKEN &
TOASTED BENNE SEED
WAFFLES
sorghum mustard, maple syrup,
fresh fruit
17

GRILLED LOCAL TROUT
Carolina Gold rice, bok choy,
shiitake mushrooms,
benne seed, 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

SOUTHERN MEDLEY
grilled 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
14
add Heritage Farm bacon,
cheddar, fontina or pimento cheese
\$1.00 each



SIGNATURE COCKTAILS

12



CIDER MULE
vodka, apple cider, lemon,
Blenheim's ginger ale

SANGUINELLO COCKTAIL
tequila, blood orange,
lime, cinnamon simple syrup

PLANTER'S PUNCH
dark rum, lime, sugar,
bitters, nutmeg

WHISKEY SOUR
branded cherry juice,
lemon & lime, simple syrup,
egg white

AVIATION COCKTAIL
Bristow gin, Luxardo,
crème de violette, lemon

FRONT PORCH THYME
High Noon grapefruit vodka,
lemonade iced tea,
Jack Rudy tonic

THE BARN RAISER
honey-infused bourbon,
Blenheim's ginger ale,
orange bitters

RYE WIRE
Rittenhouse rye,
High Wire amaro, Aperol, lemon

RED HARBOR RUM
OLD FASHIONED
orange bitters, orange peel,
branded cherry

WITH LOCAL FARM EGGS



GRILLED STEAK & EGGS*
Allen Brothers 10 oz prime ribeye,
fried eggs, broccoli & Parmesan,
crispy potatoes
22

FRIED OYSTERS
BENEDICT*
poached eggs, English muffin,
local kale, hollandaise
18

MEPKIN ABBEY
MUSHROOM OMELET*
spinach, goat cheese,
pickled sweet peppers, basil,
fresh fruit
16

BREAKFAST
SANDWICH*
house cured corned beef,
scrambled eggs, fontina cheese,
caramelized onions,
grilled ciabatta bread
choice of side
14

EXECUTIVE CHEF
Russ Moore

GENERAL MANAGER
Peter Pierce

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

GLUTEN FREE MENU


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pomegranate juice,
blood orange juice

SOUP

BUTTERNUT SQUASH
BISQUE
local crème fraîche
9

APPETIZERS

STEAMED CLAMS
Clammer Dave's clams, parsley,
roasted garlic cream
14

HOUSE SMOKED
SALMON
petit arugula & cucumber salad,
horseradish cream
12

RICOTTA CHEESE
fresh berries, granola, local honey
12

GRASS FED BEEF
CARPACCIO*
thinly sliced raw beef, capers,
Parmesan cheese
14

HOUSE SALAD
heirloom cherry tomatoes,
pickled fennel, pumpkin seeds,
choice of buttermilk ranch,
red wine Dijon, balsamic,
lemon shallot or soy vinaigrette
9

SIDES
5

Side Salad
Geechie Boy Yellow Grits
Cole Slaw
Fresh Fruit
Crispy Potatoes
Braised Collard Greens

GENERAL MANAGER
Peter Pierce


SHRIMP & GRITS
house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
18

GRILLED
SALMON SALAD*
arugula, feta cheese,
toasted pine nuts, dried fruit,
lemon shallot vinaigrette
17

JUMBO LUMP CRAB
SALAD
crushed avocado,
heirloom tomato salad,
Bulls Bay red mash sea salt
19

GRILLED CHICKEN &
APPLE SALAD
blue cheese, country ham,
spiced pecans,
white balsamic vinaigrette
16

GRILLED CHICKEN BREAST
PLATE
crispy potatoes,
broccoli & Parmesan,
sorghum mustard
17

GRILLED LOCAL TROUT
Carolina Gold rice, bok choy,
shiitake mushrooms,
benne seed, 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, local farm egg,
house pickled vegetables
16

SOUTHERN MEDLEY
grilled 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
14
add Heritage Farm bacon,
cheddar, fontina or pimento cheese
\$1.00 each



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Blenheim's ginger ale

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hollandaise
18

MEPKIN ABBEY
MUSHROOM OMELET*
spinach, goat cheese,
pickled sweet peppers, basil,
fresh fruit
16

BREAKFAST STACK*
house cured corned beef,
scrambled eggs, fontina cheese,
caramelized onions,
choice of side
14

EXECUTIVE CHEF
Russ Moore