

## MAIN COURSES

### SUNRISE TRIO



**HALF BOTTLE PROSECCO**  
25

**FULL BOTTLE CAVA**  
45

served with peach nectar,  
pomegranate juice,  
blood orange juice

### SOUPS



#### SEA ISLAND RED PEA SOUP

Heritage Farm bacon,  
green onions  
9

#### CHARLESTON CREAM OF CRAB

blue crab, sherry, mace  
9

### APPETIZERS



#### STEAMED CLAMS

Clammer Dave's clams, parsley,  
roasted garlic cream,  
grilled baguette  
16

#### HOUSE SMOKED SALMON

petit arugula & cucumber salad,  
fromage frais, everything spice,  
grilled sourdough  
14

#### HAM & CHEESE CRÊPE

Sea Island Jersey cheddar cheese,  
fresh berries, granola, local honey  
14

#### GRASS FED BEEF CARPACCIO\*

thinly sliced raw beef,  
capers, grated Parmesan,  
grilled baguette  
14

#### HOUSE SALAD

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

### SIDES

5



House Side Salad

Cole Slaw

Fresh Fruit

Crispy Potato Wedges

Steamed Asparagus

Geechie Boy Yellow Grits



### 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  
18

### CRISPY DUCK & STRAWBERRY SALAD

blue cheese, spiced pecans,  
white balsamic vinaigrette  
16

### JUMBO LUMP CRAB SALAD

heirloom tomato salad,  
avocado toast,  
Espelette  
19

### FRENCH TOAST

breakfast sausage,  
Red Harbor rum maple syrup,  
walnut streusel  
14

### GRILLED LOCAL TROUT

Carolina Gold rice, bok choy,  
sugar snap peas, benne seed,  
white miso butter  
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, goat cheese croutons,  
balsamic vinaigrette  
16

### GRASS FED BEEF HAMBURGER\*

Kurios Farm 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



#### BLACKBERRY MULE

vodka, local blackberries, lemon,  
mint, Blenheim's ginger ale

#### LAVENDER GIN COLLINS

lavender simple syrup,  
lemon, soda water

#### SPICY STRAWBERRY BASIL SMASH

Bedlam vodka, strawberries, basil,  
Killer Bee honey

#### THE BARN RAISER

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

#### FRONT PORCH THYME

grapefruit vodka, lemonade,  
iced tea, Jack Rudy tonic

#### SNOB HOUSE PUNCH

dark rum, brandy, pomegranate,  
lemon, bitters, black tea

#### HIBISCUS PINEAPPLE COCKTAIL

tequila, pineapple shrub,  
cilantro, lime

#### RYE WIRE

Rittenhouse rye,  
High Wire amaro, Aperol, lemon

#### EAST BAY DAIQUIRI

Red Harbor rum, lime, sugar

### WITH LOCAL FARM EGGS



#### GRILLED STEAK & EGGS\*

Allen Brothers 10 oz Prime ribeye,  
fried eggs, broccoli & Parmesan,  
crispy potato wedges  
22

#### FRIED OYSTERS BENEDICT\*

poached eggs, English muffin,  
local kale, jalapeño tartar,  
hollandaise  
18

#### MEPKIN ABBEY OYSTER MUSHROOM OMELET\*

asparagus, goat cheese,  
pickled sweet peppers,  
fresh fruit  
16

#### BREAKFAST SANDWICH\*

house cured corned beef,  
scrambled eggs, fontina cheese,  
caramelized onions,  
grilled sourdough,  
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

## MAIN COURSES



### 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  
18

### CRISPY DUCK & STRAWBERRY SALAD

blue cheese, spiced pecans, white balsamic vinaigrette  
16

### JUMBO LUMP CRAB SALAD

heirloom tomato salad, crushed avocado, Espelette  
19

### GRILLED CHICKEN

broccoli & Parmesan, crispy potato wedges, mustard Q  
17

### GRILLED LOCAL TROUT

Carolina Gold rice, bok choy, sugar snap peas, benne seed, white miso butter  
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, goat cheese, balsamic vinaigrette  
16

### GRASS FED BEEF HAMBURGER\*

Kurios Farm 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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Bedlam vodka, strawberries, basil, Killer Bee honey

### THE BARN RAISER

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

### FRONT PORCH THYME

grapefruit vodka, lemonade, iced tea, Jack Rudy tonic

### SNOB HOUSE PUNCH

dark rum, brandy, pomegranate, lemon, bitters, black tea

### HIBISCUS PINEAPPLE COCKTAIL

tequila, pineapple shrub, cilantro, lime

### RYE WIRE

Rittenhouse rye, High Wire amaro, Aperol, lemon

### EAST BAY DAIQUIRI

Red Harbor rum, lime, sugar

## WITH LOCAL FARM EGGS



### GRILLED STEAK & EGGS\*

Allen Brothers 10 oz Prime ribeye, fried eggs, broccoli & Parmesan, crispy potato wedges  
22

### FRIED OYSTERS

poached eggs, local kale, jalapeño tartar, hollandaise  
18

### MEPKIN ABBEY OYSTER MUSHROOM OMELET\*

asparagus, goat cheese, pickled sweet peppers, fresh fruit  
16

### BREAKFAST STACK\*

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

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## SOUP



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Crispy Potato Wedges

Steamed Asparagus

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