

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
cup 7 bowl 8

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,
toasted 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



Side House Salad
Cole Slaw
Fresh Fruit
Crispy Potato Wedges
Steamed Asparagus
Geechie Boy Yellow Grits

MAIN COURSES



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

GRILLED CHICKEN & CANTALOUPE SALAD

blue cheese, spiced pecans,
Johnston County country ham,
Champagne honey vinaigrette
16

JUMBO LUMP CRAB SALAD

heirloom tomato salad,
avocado toast,
black-eyed pea vinaigrette
19

FRENCH TOAST

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

GRILLED CAROLINA 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
12.50
add local farm egg,
Heritage Farm bacon,
cheddar, fontina or pimento cheese
\$1.00 each

SIGNATURE COCKTAILS

12



BLACKBERRY MULE

vodka, local blackberries, lemon,
mint, ginger beer

CUCUMBER GIN COLLINS

cucumber infused Bristow gin,
lemon, soda water

CATHEAD BLUES

Cathead honeysuckle vodka,
local blueberries, lemonade

THE BARN RAISER

honey-infused bourbon,
ginger beer, orange bitters

FRONT PORCH THYME

grapefruit vodka, lemonade,
iced tea, Jack Rudy tonic

SNOB HOUSE PUNCH

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

SPICY WATERMELON MARGARITA

jalapeño infused tequila,
watermelon, 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 corn 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 MENU

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mustard Q
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