

SUNRISE TRIO



POEMA CAVA

served with pomegranate juice,
peach nectar, blood orange juice
45

APPETIZERS



GAZPACHO

tomato, cucumber, bell pepper
cup 8 bowl 10

CHARLESTON CREAM OF CRAB SOUP

blue crab, sherry, mace
9

CORNMEAL FRIED OYSTERS

jalapeño corn tartar,
pickled okra
16

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

arugula, cucumber, fennel,
crème fraîche, dill, rye croutons
14

RICOTTA CHEESE CRÊPE

fig preserves, granola,
local honey
12

GRASS FED BEEF CARPACCIO*

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

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
9

BENNE SEED WAFFLES



SUMMER BERRY

whipped ricotta, maple syrup
14

SOUTHERN FRIED CHICKEN

watermelon, sorghum mustard
16

CANDIED HOT CHICKEN

house pickles, cole slaw
16

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

CAROLINA GOLD RICE BOWL*

seared rare tuna, cherry tomato,
avocado, local farm egg,
field pea vinaigrette
18

FRIED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, green beans
18

PICNIC PLATE*

petite salad, country ham,
pimento cheese toast,
soft boiled farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY

grilled chicken breast,
zucchini, eggplant, tomatoes,
basil pesto, goat cheese croutons,
balsamic vinaigrette
16

FRIED CHICKEN LIVERS

Geechie Boy yellow grits,
caramelized onion jus,
sweet pepper relish
14

GRILLED CAROLINA QUAIL

dirty rice stuffing, local kale,
sorghum glaze
16

GRASS FED BEEF BURGER*

Kurios Farm Bibb lettuce,
tomato, red onion, Dijonnaise,
toasted benne seed bun
14

add local farm egg,
Heritage Farm bacon,
cheddar, fontina, or pimento cheese
1.00 each

COCKTAILS 12



BLACKBERRY MULE

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

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

Deep Eddy grapefruit vodka,
lemonade, iced tea, Jack Rudy tonic

PALOMA PIQUANT

tequila blanco, serrano chili,
lime, grapefruit

CATHEAD BLUES

Cathead honeysuckle vodka,
lemonade, fresh blueberries

LEMON BASIL TWIST

Red Harbor rum, lemon juice,
fresh basil, honey, grapefruit bitters

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

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

SNOB HOUSE PUNCH

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

STOREY FARM EGGS



GRILLED STEAK & EGGS*

Allen Brothers 10 oz Prime ribeye,
fried eggs, broccoli & Parmesan,
crispy potato wedges
24

COUNTRY HAM BENEDICT*

poached eggs, buttermilk biscuit,
local kale, hollandaise
16

HERITAGE FARM BACON OMELET

peperonata, asparagus,
herb goat cheese
16

BREAKFAST SANDWICH

house cured corned beef,
scrambled eggs, fontina cheese,
caramelized onions, Cuban roll
14

SIDES

5



Cole Slaw
Fresh Fruit

Buttermilk Biscuits
Broccoli & Parmesan
Crispy Potato Wedges
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

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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local honey
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green peppercorn ranch
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Cole Slaw
Fresh Fruit
Broccoli & Parmesan
Buttermilk Biscuits (GF)
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

MAIN COURSES



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