

## 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

Carolina peaches, 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, tomatoes,  
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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parsley  
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crème fraîche, dill,  
lemon shallot vinaigrette  
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### RICOTTA CHEESE

Carolina peaches, granola,  
local honey  
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capers, Parmesan cheese  
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pickled fennel, sunflower seeds,  
choice of balsamic vinaigrette,  
lemon shallot vinaigrette,  
green peppercorn ranch  
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## SIDES

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

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basil pesto, goat cheese,  
balsamic vinaigrette  
16

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sweet pepper relish  
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herb goat cheese  
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### BREAKFAST STACK

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scrambled eggs, fontina cheese,  
caramelized onions  
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