

SUNRISE TRIO



POEMA CAVA

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

APPETIZERS



BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche
cup 8 bowl 10

CHARLESTON CREAM OF CRAB SOUP

blue crab, sherry, mace
9

CORNMEAL FRIED OYSTERS

tartar sauce, pickled okra
16

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

everything spice, horseradish cream,
rye toast
14

CAULIFLOWER GRATIN

local arugula, oyster mushrooms,
warm bacon vinaigrette
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

braised collard greens,
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, peanuts,
carrot-ginger purée
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



APPLE CIDER MULE

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

GREEN GARDENS

Hat Trick gin, lemon,
matcha tea syrup

THE ELIXIR

High Wire amaro, Aperol,
orange, grapefruit bitters

THE BARN RAISER

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

UN BESO

tequila reposado, Aperol, orgeat,
lemon, orange bitters

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

CAMPFIRE SLING

Old Overholt rye whiskey,
pure maple, orange,
chocolate bitters

BY THE FIRE

bourbon, apple cider,
brown sugar simple syrup,
Peychaud's 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

SMOTHERED OMELET

charred broccoli & cheese,
guajillo mole, salsa verde
16

BREAKFAST SANDWICH

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

SIDES

5



Cole Slaw
Fresh Fruit
Collard Greens
Buttermilk Biscuits
Broccoli & Parmesan
Geechie Boy Yellow Grits
Crispy Fingerling Potatoes

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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Fresh Fruit
Collard Greens
Broccoli & Parmesan
Buttermilk Biscuits (GF)
Geechie Boy Yellow Grits

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