

Brunch

STARTERS

ARTISAN CHEESE & MEAT FRESH FRUIT, SOUTH CAROLINA HONEYCOMB, GRILLED BREAD 19

CAESAR SALAD ROMAINE HEARTS, GARLIC CROUTONS, PARMIGIANA & ANCHOVY DRESSING 9

KALE & QUINOA SALAD CANDIED WALNUTS, RED ONION, GALA APPLE, PECORINO & HONEY VINAIGRETTE 11

BRUSCHETTA SMOKED SALMON, WHITE TRUFFLE AIOLI, LOCAL SPROUTS 14

DEVILED FARM EGG OLD BAY 9

ENTRÉES

OPEN FACED FARM EGG OMELETTE SHAVED PRIME RIB, CARAMELIZED ONION, PROVELONE 13

*STEAK & EGGS GRILLED ANGUS STRIPLOIN, CREAMED KALE, CREAMY GRITS, FARM EGGS, DEMI GLACE 22

*POACHED FARM EGGS NATE'S BUTTERMILK BISCUIT, FRIED GREEN TOMATO, BACON HOLLANDAISE 15

*WAGYU BURGER BACON JAM, CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLE, FRIES 20

FRENCH TOAST CINNAMON-VANILLA BATTERED FRENCH BAGUETTE, SEASONAL FRUIT, VERMONT MAPLE SYRUP 11

BISCUITS & GRAVY NATE'S BUTTERMILK BISCUITS WITH PEPPER GRAVY AND A SUNNYSIDE UP FARM EGG 13

SIDES

HOUSE BACON 3 / HOME FRIED POTATOES 4 / CREAMY GRITS 6 / HOUSE FRIES 6 / TRUFFLE FRIES 8 / GRILLED SAUSAGE 4

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BILL SCHUTZ - CHEF/ PARTNER STEPHANIE SHORT - SOUS CHEF