

## MAIN COURSES



### SUNRISE TRIO



#### HALF BOTTLE PROSECCO

25

#### FULL BOTTLE CAVA

45

served with peach nectar,  
pomegranate juice,  
blood orange juice

### SOUPS



#### CHILLED GAZPACHO

tomato, cucumber,  
bell pepper  
9

#### 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,  
grilled 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



House Side Salad

Cole Slaw

Fresh Fruit

Crispy Potato Wedges

Steamed Asparagus

Geechie Boy Yellow Grits

#### 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

#### CRISPY DUCK & STRAWBERRY SALAD

blue cheese, spiced pecans,  
white balsamic vinaigrette  
16

#### JUMBO LUMP CRAB SALAD

heirloom tomato salad,  
avocado toast,  
Espelette  
19

#### FRENCH TOAST

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

#### GRILLED LOCAL 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  
14

add Heritage Farm bacon,  
cheddar, fontina or pimento cheese  
\$1.00 each



### SIGNATURE COCKTAILS

12



#### BLACKBERRY MULE

vodka, local blackberries, lemon,  
mint, ginger beer

#### LAVENDER GIN COLLINS

lavender simple syrup,  
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 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

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19

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