

SUNRISE TRIO



POEMA CAVA

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

APPETIZERS



TOASTED PECAN STICKY BUN

brown butter caramel
6

BUTTERNUT SQUASH BISQUE

pecan crumble,
local crème fraîche
cup 7 bowl 8

CHARLESTON CREAM OF CRAB SOUP

blue crab, sherry, mace
9

AVOCADO TOAST*

soft boiled egg, pickled red onion,
grilled multigrain bread
9

STEAMED CLAMS

Clammer Dave's clams,
roasted garlic Parmesan broth,
parsley, grilled baguette
16

HOUSE SMOKED SALMON*

petite arugula & cucumber salad,
fromage frais, everything spice,
toasted sourdough
14

HAM & CHEESE CRÊPE

fontina cheese, fresh berries,
granola, local honey
12

GRASS FED BEEF CARPACCIO*

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

HOUSE SALAD

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

SIDES

5



Cole Slaw
Fresh Fruit
Collard Greens
Side House Salad
Crispy Potato Wedges
Geechie Boy Yellow Grits

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

GRILLED CHICKEN & APPLE SALAD

blue cheese, spiced pecans,
Johnston County country ham,
Champagne vinaigrette
16

FRENCH TOAST

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

FRIED CAROLINA TROUT

chilled green bean salad,
oyster mushrooms,
Dijon vinaigrette
18

PICNIC PLATE*

petite salad, country pâté,
pimento cheese toast,
local 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, Dijonaise,
toasted benne seed bun
12.50
add local farm egg,
Heritage Farm bacon,
cheddar, fontina or pimento cheese
1.00 each

COCKTAILS 12



HIBISCUS MULE

Deep Eddy lemon vodka,
hibiscus tea, Blenheim's ginger ale

BEE'S KNEES

gin, fresh lemon, Killer Bee honey

THE WALKER

Jim Beam bourbon, brandied cherry,
orange, sugar, splash of water

SNOB HOUSE PUNCH

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

SAZERAC

Rittenhouse rye, Peychaud's bitters,
simple syrup, absinthe rinse

THE BARN RAISER

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

FRONT PORCH THYME

High Noon grapefruit vodka,
lemonade, iced tea, Jack Rudy tonic

SIDECAR

Busnel Calvados brandy,
orange liqueur, fresh lemon,
sugar rim

HIGH WIRE NEGRONI

gin, High Wire amaro, Campari

BELDAM SOUR

Bedlam vodka, Dolin Blanc,
fresh lime, simple syrup, egg white

WITH STOREY FARM EGGS



GRILLED STEAK & EGGS*

Allen Brothers 10 oz Prime ribeye,
fried eggs, broccoli & Parmesan,
crispy potato wedges
23

JUMBO LUMP CRAB CAKE BENEDICT*

poached eggs, English muffin,
local kale, hollandaise
21

HERITAGE FARM BACON OMELET*

broccoli & cheddar 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 MENU

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peach nectar, blood orange juice
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APPETIZERS



BUTTERNUT SQUASH BISQUE

local crème fraîche
cup 7 bowl 8

OYSTER STEW

applewood smoked bacon,
Yukon Gold potatoes & leeks,
scallop cream
16

STEAMED CLAMS

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roasted garlic Parmesan broth,
parsley
16

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GRILLED HAM & CHEESE

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