

SUNRISE TRIO



POEMA CAVA

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

APPETIZERS



CARROT BISQUE

guajillo chili, local crème
cup 7 bowl 8

CHARLESTON CREAM OF CRAB SOUP

blue crab, sherry, mace
9

RICOTTA CHEESE TOAST

strawberries, shaved fennel,
grilled multigrain bread
9

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

arugula & cucumber salad,
dill, rye croutons
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, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
8

BENNE SEED WAFFLES



SUMMER BERRIES

whipped ricotta, maple syrup
14

SOUTHERN FRIED CHICKEN

sorghum mustard sauce
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

GRILLED CHICKEN SALAD

Vertical Roots gem lettuce,
beets, toasted walnuts,
Caesar dressing
16

FRIED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, steamed asparagus
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



BLACKBERRY MULE

vodka, blackberries, lemon,
mint, ginger beer

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

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

DEW DROP

Red Harbor rum, limoncello,
fresh mint, rhubarb bitters

SLIGHTLY ALTERED

tequila blanco, honey, lime

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

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

HONEYSUCKLE SPRITZ

honeysuckle vodka, cucumbers,
lime, sparkling wine

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

Mepkin Abbey oyster mushrooms,
herb goat cheese, pickled peppers
16

BREAKFAST SANDWICH

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

SIDES

5



Cole Slaw
Fresh Fruit
Cinnamon Roll
Buttermilk Biscuits
Steamed Asparagus
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

SUNRISE TRIO



POEMA CAVA

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

APPETIZERS



CARROT BISQUE

guajillo chili, local crème
cup 7 bowl 8

STRAWBERRIES & RICOTTA CHEESE

shaved fennel salad
9

STEAMED CLAMS

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

HOUSE SMOKED SALMON*

arugula & cucumber salad,
dill, lemon shallot vinaigrette
14

GRILLED HAM & CHEESE

fontina cheese, fresh berries,
granola, local honey
14

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef,
capers, grated Parmesan
14

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
8

SIDES

5



Cole Slaw
Fresh Fruit

Steamed Asparagus
Buttermilk Biscuits (GF)
Geechie Boy Yellow Grits
Carolina Gold Dirty Rice

MAIN COURSES



SHRIMP & GRITS

house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
18

GRILLED SALMON SALAD*

arugula, feta cheese,
toasted pine nuts, dried fruit,
lemon shallot vinaigrette
18

GRILLED CHICKEN SALAD

Vertical Roots gem lettuce,
beets, toasted walnuts,
Caesar dressing
16

GRILLED CAROLINA TROUT

heirloom cherry tomato salad,
onion confit, steamed asparagus
18

PICNIC PLATE*

petite salad, country pâté,
pimento cheese,
local farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY

grilled chicken breast,
zucchini, eggplant, tomatoes,
basil pesto, goat cheese,
balsamic vinaigrette
16

SAUTÉED 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
12.50
add local farm egg,
Heritage Farm bacon,
cheddar, fontina or pimento cheese
1.00 each



COCKTAILS 12



BLACKBERRY MULE

vodka, blackberries, lemon,
mint, ginger beer

GIN BLOSSOM

gin, blood orange, lemon,
lime, agave

FRONT PORCH THYME

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

DEW DROP

Red Harbor rum, limoncello,
fresh mint, rhubarb bitters

SLIGHTLY ALTERED

tequila blanco, honey, lime

WORD OF MOUTH

mezcal, green Chartreuse,
Luxardo, lime

THE BARN RAISER

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

HONEYSUCKLE SPRITZ

honeysuckle vodka, cucumbers,
lime, sparkling wine

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,
Geechie Boy yellow grits
24

COUNTRY HAM BENEDICT*

poached eggs, buttermilk biscuit,
local kale, hollandaise
16

HERITAGE FARM BACON OMELET

Mepkin Abbey oyster mushrooms,
herb goat cheese, pickled peppers
16

BREAKFAST STACK

house cured corned beef,
scrambled eggs, fontina cheese,
caramelized onions
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.