Mimosa Trio

CARAFES OF PEACH NECTAR, CRANBERRY JUICE, ORANGE JUICE
FULL BOTTLE OF SPARKLING WINE 45 | HALF-BOTTLE OF SPARKLING WINE 30

Appetizers

HIGH COTTON CINNAMON ROLL 10 vanilla glaze

CHARLESTON SHE-CRAB SOUP 13 lump crab, chives, sherry foam

BEIGNETS (5) 15 blueberry compote

GRANOLA & YOGURT 13
housemade granola, seasonal fruit,
Greek yogurt, berry compote,
local honey, mint

GRILLED LITTLE GEM CAESAR 16 gem lettuce, Parmesan, herb crostini, Caesar vinaigrette

> RHODE ISLAND FRIED CALAMARI 17 marinara sauce, lemon aïoli

Australian Wagyu Carpaccio* 24 lemon-horseradish aïoli, crispy capers, arugula,

Tuna Tartar* 22 shallot, jalapeño, cilantro, chive oil, citrus

Manchego cheese, toasted points

Oysters

Crispy Fried Oysters 22
Green Goddess

Oysters
On The Half-Shell* MP
dozen or half-dozen, cocktail sauce,
Champagne mignonette, horseradish,
lemon, Saltines

Sides

BACON (3 SLICES) 6

PIMENTO GRITS 6

STONE-GROUND GRITS 6

SWEET POTATO HASH 6

French Fries 14 rosemary, sea salt, roasted garlic aïoli

Entrées

CRAB CAKES BENEDICT* 22
lump crab cakes, poached eggs,
hollandaise, spinach,
grilled English muffin,

EGGS BENEDICT* 16
Canadian bacon, poached eggs,
hollandaise, grilled English muffin,
grits or sweet potato hash

grits or sweet potato hash

STEAK & EGGS* 45

twin filet mignon,
bordelaise sauce, two eggs any style,
grits or sweet potato hash

FARMERS MARKET OMELET* 17
goat cheese, forest mushrooms,
heirloom tomatoes, spinach,
grits or sweet potato hash

CHICKEN & WAFFLES* 20 crispy buttermilk fried chicken, sriracha-honey glaze, sausage gravy, peach-apricot compote, Belgian waffle

BRIOCHE FRENCH TOAST 18 mixed berries, bacon, maple syrup, chantilly cream, baby mint

Shrimp & Grits* 28
Andouille sausage, onions,
brown gravy,
white stone-ground grits

BRUNCH BURGER* 18
Châtel Farms patty, one fried egg,
cheddar cheese, lettuce, tomato, onion,
brioche bun, fries

SMOKED SALMON BLT* 21 smoked trout caviar, sourdough bread, local bibb lettuce, vine-ripe tomato

New Bedford Scallops* 28
stone-ground grits,
honey-bourbon gastrique,
candied bacon

PRIME STEAK OMELET* 22
bell peppers, onions, pepper jack cheese

Broiled Atlantic Salmon Salad* 24

baby heirloom tomatoes, strawberries, mixed greens, candied pecans, apples, goat cheese, raspberry vinaigrette, local honey