

Blue Rock

BRUNCH MENU

MAIN PLATES

(☿)Served with choice of Mixed Greens and Sherry Vinaigrette or Home Fries

Fried Chicken Biscuit (☿)	\$24
<i>Blue Rock Fried Chicken, Pepper Jelly, Bred & Butter Pickles, Brown Butter Biscuit</i>	
Eggs Benedict (☿)	\$21
<i>Toasted English Muffin, Poached Eggs, Canadian Bacon, Sauce Hollandaise</i>	
Shrimp & Grits	\$27
<i>Carolina Shrimp, Stone Ground Grits, Bacon, Sauce Piquant</i>	
Eggplant Sandwich (☿)	\$19
<i>Grilled Japanese Eggplant, Bomba Calabrese, Toasted Baguette, White Cheddar</i>	
Omelette Du Jour (☿)	\$18
<i>Classic French Omelette, Featuring Seasonal Ingredients, Please ask your server for today's selection</i>	
Bacon Egg & Cheese Croissant (☿)	\$16
<i>Toasted Croissant, Applewood Smoked Bacon, Scrambled Egg, White Cheddar, Aji Amarillo Mayo,</i>	
Pain Perdu	\$19
<i>Hand Braided Brioche French Toast, Seasonal Fruit, Maple Syrup, Vanilla Chantilly</i>	
The Blue Rock Burger	\$24
<i>SRF Wagyu Beef, Aji Amarillo Mayo, Baby Gem Lettuce, Red Onion, Candied Jalapenos, White Cheddar</i>	

SIDES

French Fries	\$7	Grits	\$5
<i>Hand Cut French Fries, Ketchup</i>		<i>Stone Ground Grits</i>	
Brown Butter Biscuit	\$7	Two Eggs, Any Style	\$6
<i>House Preserve, Butter</i>		<i>Add Cheese for \$3 Supplement</i>	
Garden Salad	\$7	Home Fries	\$5
<i>Sunnyside Farm Greens, Sherry Vinaigrette</i>		<i>Fried Potato, Sautéed Bell Pepper, Onions</i>	

DESSERTS

Blue Rock Chocolate Cake	\$13	Cinnamon Coffee Cake	\$14
<i>Chocolate Crumble, Creme Fraiche Ice Cream</i>		<i>Brown Butter Ice Cream</i>	

Executive Chef Aaron Bachoon | **Sous Chef** Diego Combe | **General Manager** Ebony Haywood

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 22% service charge is added to all checks. This goes towards equitable wages for the staff and benefits such as PTO and healthcare.*