

B RUNCH MENU

• MAINS •

**Served with choice of Mixed Greens and Sherry Vinaigrette or Homefries*

Shrimp + Grits - \$27

Carolina Shrimp, Grits,
Bacon, Sauce Piquant

Omelette Du Jour* - \$18

Chef's daily creation featuring seasonal ingredients.
Please ask your server for today's selection.

Eggs Benedict* - \$21

Poached Egg, Hollandaise,
Canadian Ham, English Muffin

Grilled Eggplant Sandwich* - \$19

Portobello, Bomba, Provolone,
Baguette

Fried Chicken Biscuit* - \$21

Blue Rock Fried Chicken, Pepper Jelly,
Bread and Butter Pickles

Bacon Egg and Cheese Croissant* - \$16

Smoked Bacon, American Cheese,
Scrambled Egg, Roasted Garlic Aioli

Pain Perdu - \$19

Seasonal Fruit, Maple Syrup,
Crème Fraîche Chantilly Cream

• SWEETS •

Lemon Posset - \$12

Thyme Shortbread
Crumble, Lemon Confit

Chocolate Cake - \$12

Crème Fraîche Ice Cream

Cinnamon Sticky Bun - \$15

Sabayon Sauce, Caramel

• SIDES •

Brown Butter Biscuit - \$7

Butter and Jam

Bacon - \$8

Four Pieces

Grits - \$5

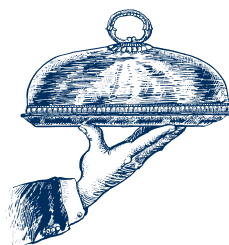
Sunnyside Farm Greens - \$7

Sherry Vinaigrette

Two Eggs - \$6

Add Cheese - \$3

Homefries - \$5



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne 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.