

B RUNCH MENU

• MAINS •

**Served with mixed greens and sherry vinaigrette.*

Shrimp + Grits - \$27

Carolina Shrimp, Bloody Butcher
Grits, Bacon, Sauce Piquant

Omelette Du Jour* - \$20

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* - \$21

Portobello, Bomba, Provolone,
Baguette

Fried Chicken Biscuit* - \$21

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

Bacon Egg and Cheese Croissant* - \$19

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

Pain Perdu - \$19

Seasonal Fruit, Maple Syrup,
Crème Fraîche Chantilly Cream

• SWEETS •

Pop Tart - \$15

Blueberry Compote, Royal Blue Icing,
Strawberry Sorbet

Cinnamon Sticky Bun - \$15

Sabayon Sauce, Caramel

• SIDES •

Bloody Butcher Grits - \$5

Brown Butter Biscuit - \$7

Butter and Jam

Bacon - \$8

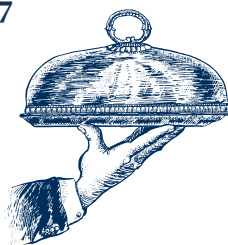
Four Pieces

Sunnyside Farm Greens - \$7

Sherry Vinaigrette

Two Eggs - \$6

Add Cheese - \$3



**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.*