

EASTER BRUNCH | MARCH 31, 2024

Prix Fixe Appetizer & Main Course \$60, With Dessert \$65

Small Plates

CHARLESTON CREAM OF CRAB SOUP
sherry, mace, chives

BUTTERNUT SQUASH BISQUE
pecan crumble, crème fraîche

HAM & CHEESE CRÊPE
prosciutto, fontina cheese, granny smith apples, local honey

LOCAL STRAWBERRY SALAD
burrata cheese, spiced pecans, champagne honey viniagrette

FRIED ROCK SHRIMP CAESAR SALAD
gem lettuce, peppadews, shaved romano cheese

HOUSE SMOKED SALMON*
field pea vinaigrette, pickled red onion, crispy potatoes

GRASS FED BEEF CARPACCIO
thinly sliced raw beef, red wine dijon, parmesan cheese, grilled baguette



MIMOSA TRIO
bottle of prosecco with carafes of pomegranate,
peach, and blood orange juices | 50

Main

STOREY FARM EGGS BENEDICT*
toasted english muffin, sautéed kale, country ham, hollandaise

CAROLINA SHRIMP & GRITS
marsh hen mill grits, house sausage, country ham, tomato, garlic

GRILLED CHERRY POINT SWORDFISH
corn & yukon gold potato chowder, tomato jam

FRIED CHICKEN & WAFFLES
summer berries, heritage farm bacon, pecan butter, maple syrup

STEAK & STOREY FARM EGGS*
carved filet, two fried eggs, broccoli and cheese, sweet pepper relish

CERTIFIED ANGUS BEEF PRIME RIB*
red skin potatoes, tiny green beans, horseradish cream, au jus

BRUNCH DOUBLE CHEESEBURGER*
topped with heritage farm bacon & sunny side up egg

Sweets

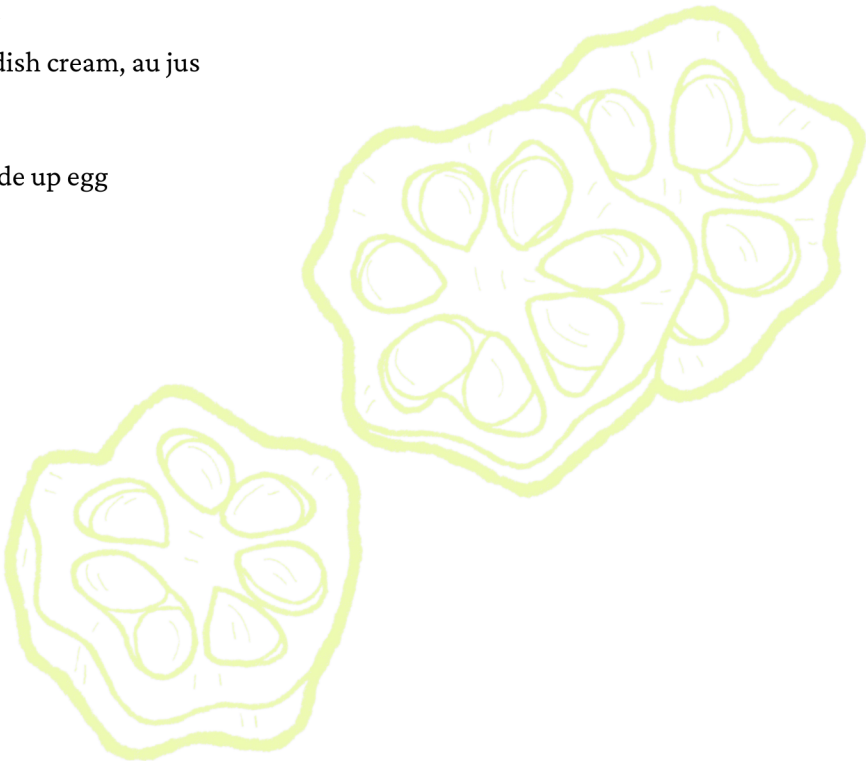
CHOCOLATE POT DE CRÈME
bull’s bay sea salt

BANANA CREAM PIE
caramelized banana, rum caramel

STRAWBERRY SHORTCAKE
sweet cream biscuit, vanilla ice cream

CRÈME BRÛLÉE
vanilla custard with hard caramel

RASPBERRY SORBET
chocolate sauce



RUSS MOORE
EXECUTIVE CHEF

ALLISON CAREY
GENERAL MANAGER

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness
PLEASE ALERT YOUR SERVER TO ALL ALLERGIES