

: 313 :

BRUNCH

JASON CRISCILLIS
Chef And Owner

COUNTRY TOAST

Butter and Jam \$4.00

The G.O.A.T.

Whipped goat cheese, smashed avocado, honey, pumpkin seeds, chili flakes, toast *add 2 eggs \$4
\$8.50

Brilliant Beet Toast

Toast, beet hummus, pickled radish, diced red beets, lemon dressed arugula, whipped goat cheese *add 2 eggs \$4
\$8.50

Bread & Butter

Bread and 3 butters
Chia spice, almond coconut, pecan
\$5.00

EGGS AND THINGS

Fried Egg Sandwich

2 yr. cheddar, bacon, avocado, roasted tomato basil aioli
\$10.00
Add an extra egg
\$2.00

Soft Scrambled Eggs

A blend of blue oyster, piopinni, & trumpet mushrooms, leek confit, herbs, cotija
\$12.00

Shakshuka

Tomato & peppers, Za'atar, lemon crème fraiche, cilantro, poached eggs, country toast
\$10.75

Traditional

Two cage-free eggs any style + Jones bacon or Corva Bella sausage + home fries or grits, toast
\$8.00

LIGHT FARE

Winter Squash Soup

Chipotle cream, toasted pepitas, chives, country toast
Bowl \$8.00 Cup \$5.00

Beet Hummus Bowl

Grilled flatbread, fresh vegetables
\$8.00

:313: Granola

Vanilla greek yogurt, market fruit, toasted coconut, local honey
\$8.50



SALAD

Breakfast salad

Arugula & spinach, pickled onions, croutons, poached egg, blend of blue oyster, piopinni, & trumpet mushrooms, Dijon vinaigrette
\$10.50

OTHER FAVORITES

Farmhouse Hash

Two over easy cage-free eggs atop fresh, seasoned potatoes, bacon, avocado, roasted onions, cheddar and Monterey jack, toast
\$10.50

Smoked Salmon Benedict

Two poached cage free eggs atop toasted ciabatta, wild Alaska smoked sockeye salmon, red onion, roma tomato, capers, and dill, covered with hollandaise
\$12.50

Bistro Steak

Sweet potato pancake, roasted broccoli, poached egg
\$12.50

Sweet Potato & Cheddar Waffle With Fried Bologna

Maple cream cheese fondue, jalapeno jam
\$11.50

Shrimp And Grits

Andouille, leeks, and red peppers
\$12.50

BURGERS AND THINGS

313: Brunch Burger

Dry Aged Steak Cuts Served On A Brioche Bun, bourbon glazed onions, cage free egg, 2 yr. aged cheddar
\$12.50

Veggie Burger

Mushroom & Black Bean Burger, Dijonnaise, Tomato, Lettuce Served On Bun
\$10

Chipotle Chicken Sandwich

Grilled Chicken, Avocado, Slaw, Picked Red Onion, Chipotle Mayo, Bun
\$9

SIDES

Arugula & Spinach With Olive Oil & Lemon

\$4.00

Two Eggs

\$4.00

Home Fries or Grits

\$4.00

Bacon or Sausage

\$5.00

We are unable to make substitutions or additions to menu items.

Please tell the cashier of any food allergies, and be advised that all food prepared here may contain or have come in contact with peanuts, tree nuts, soy, eggs, wheat, fish, shellfish, or dairy

HOUSE SPECIALTIES

MIMOSA/ BELLINI

Prosecco and juice - OJ, Mango, Wild berry
\$6.00
Bottle Of Prosecco And A Carafe Of juice
\$22.00 (makes 5)

BLOODY MARY OR MARIA

Vodka or tequila wine, bloody mix, garnish
\$7.50

TRADITIONAL MICHELADA

Bloody mix, el sully, lime juice, garnish
\$7.50

FRESH SQUEEZED ORANGE JUICE

\$5.00

THE JC

Espresso, honey & oat milk, served short over ice
\$4.00

SENECA FOG

Lapsang souchong tea, golden syrup, steamed milk, lemon twist
\$4.50

SEXY MEXICAN

Cocoa, cinnamon, nutmeg, cayenne pepper, whole milk, espresso
\$4.75

DIRTY GOLDEN LATTE

Turmeric, cinnamon, espresso, steamed milk
\$5.00

MATCHA LATTE

Green tea powder, whole milk, vanilla simple syrup
\$4.50

LATTE

Café, Dulce De Leche, Honey, Or Vanilla, whole milk
\$5.00

POUR OVER

Hands crafted pour
\$4.00

BEER ON TAP

Pint-\$6.50

Something Cold - American Pale Ale
Edmonds Oast, SC

Westbrook IPA - Indian Pale Ale
Westbrook Brewery, Mt. Pleasant, SC

WHITE WINE

Glass - \$7.00

Scarpetta Frico Bianco Delle Venezie, 2018

Lemon zest, grapefruit peel, and crisp apple

RED WINE

Glass - \$7.00

Scarpetta Red Frico Rosso, 2018

Bold with a little spicy fruit