

Brunch

* Select Brunch Entrees are served from 10a - 3p. All Appetizers, Sandwiches, Soups & Salads will continue to be served.

Appetizers

Smoked Salmon Toast

cream cheese, pickled red onion, caper basil vinaigrette, milled egg, everything spice 14

Charcuterie

chef select MKT

Pork Belly

tomatillo purée, pineapple gastrique, pineapple salsa, pork rind crumble 16

Fried Green Tomatoes

cornmeal dusted, crab ravigote, green onion, red pepper coulis 16

Deviled Eggs

Nueske's bacon, d'espelette, micro mustard greens 8

Lobster Dip

crawfish, jalapeño, house hot sauce, cilantro, tortilla chips 16

Cornbread V

sorghum glaze, whipped butter, chives 8

Soups & Salads

Crab Louis

spicy tomato gazpacho, avocado, greens, sweet heat vinaigrette 18

Greens V, GF

greens mix, snap peas, spring peas, cucumber, watercress, fennel, radish, fried capers, whipped goat ricotta, green goddess tahini vinaigrette 12

Wedge

Nueske's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing, basil oil 12

Gumbo

duck confit, chicken, sausage, Carolina Gold rice 16

add on to any salad salmon 12, scallops 12, shrimp 12

Sandwiches

all sandwiches are served with fries, a side greens salad or a cup of soup

House Burger

two 4oz beef patties, American cheese, caramelized onion, HQ sauce, lettuce, tomato, *add fried egg (1) bacon (1) 14*

Lobster Roll

red tobiko, lemon garlic aioli, trinity, lemon 22

Hot Chicken

boneless chicken breast, spicy aioli, brussels sprouts green tomato kimchi slaw, pickled okra 14

Fried Shrimp Po'Boy

scallion aioli, pineapple salsa 16

Entrees

Steak & Eggs

7oz prime flat iron, eggs any style, toast, confit potatoes 28

Southern Breakfast

toast, eggs any style, bacon, pork or chicken sausage, potatoes, grits 18

Biscuits & Gravy

andouille and crawfish gravy, scallion, biscuits 18

Frittata

wild mushroom, watercress, local goat cheese, caramelized onions, tarragon almond pesto 14

Shrimp & Grits

andouille sausage, scallion, red eye gravy, trinity, garlic 28

Fried Chicken & Waffle

brown butter yeast waffle, bourbon maple, d'espelette, collard greens 22

HQ Benedict

rosemary ham, spicy greens, poached egg, d'espelette 16

Elotes And Crab Omelette

queso fresco, crema, tomatillo salsa, ranchero sauce, poblano peppers, onion, red bell pepper, micro cilantro 16

(V) Vegetarian GF denotes gluten friendly, due to cross contamination we cannot guarantee to be gluten free

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.*