

Brunch

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

Appetizers

Cornbread *V*

sorghum glaze, whipped butter, chives 8

Pork Belly

sorghum glazed, butternut squash purée, bama bbq, crispy shiitake, pickled jalapeño, micro mustard greens 16

Charcuterie

chef select 24

Corn & Crab Dip

pickled jalapeño, tortilla chips, trinity 12

Deviled Eggs

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

Jar O' Pickles *V, GF*

cucumber, onion, garlic, dill, peppery brine 6

Smoked Salmon Toast

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

Crab Flushpuppies

charred scallion jalapeño aioli, red pepper coulis 12

Salads & Soup

add flat iron (14), salmon (8), scallops (8), shrimp (8), chicken (8) to any salad

Crab

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

Green *V, GF*

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

Jambalaya

alligator, crawfish, Carolina Gold rice 16

Wedge

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

Brassica *GF*

cabbage, cauliflower, broccoli, turnip, kale, arugula, scallions, black eyed peas, country ham, mustard vinaigrette, arugula walnut pesto 10

Soup of the Day 10

Sandwiches

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

House Burger

two 4oz local beef patties, american cheese, caramelized onions, HQ sauce, lettuce, tomato 14
add fried egg (1) bacon (1)

Lobster Roll

red tobiko, lemon garlic aioli, trinity, lemon 18

Cuban

pork belly, ham, Kerrygold Dubliner cheese, pickles, bama bbq, dijon 14

Hot Chicken

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

Fried Shrimp Po'Boy

ettuce, tomato, spicy ají sauce 16

Ham BLT Biscuit

bacon, ham, Kerrygold Dubliner cheese, lettuce, tomato 14

Entrees*

Shrimp & Grits *GF*

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

Southern Breakfast

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

Biscuits & Gravy

andouille and crawfish gravy, scallion, biscuits 18

Steak & Eggs

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

Strawberry Shortcake Waffles *V*

mousse, syrup, milk crumbs, whipped cream 14

Fried Chicken & Waffle

brown butter yeast waffle, bourbon maple, d'espelette, collard greens 20

HQ Benedict

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

Frittata *GF*

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

Elotes and Crab Omelette *GF*

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.