



SUNDAY BRUNCH

Starters

- SEASONAL BERRY PARFAIT 16**
lemon curd, fresh berries, house made granola, vanilla yogurt
- AVOCADO TARTINE 14**
sourdough bread, georgia olive oil, sliced tomato, hard boiled egg, lemon zest, balsamic
- WARM KALE SALAD 15**
creamy parmesan dressing, focaccia croutons, fried quail egg
- BAGEL WITH SMOKED SALMON 15**
choice of bagel, scottish smoked salmon, lemon infused cream cheese, pickled red onions, caper berries, egg, english cucumber
- JUMBO LUMP CRAB CAKE 19**
shaved fennel, radish, lemon emulsion, avocado purée
- GULF SHRIMP COCKTAIL . 18**
cocktail sauce, lemon
- SHE CRAB BISQUE 16**
asparagus, kale, benton’s ham crisp



Entrées

- BUTTERMILK PANCAKES. . 17**
whipped butter, maple syrup
- *CLASSIC EGGS BENEDICT 24**
english muffins, benton’s ham, poached eggs, hollandaise
- *HUEVOS RANCHEROS . . . 21**
two eggs sunny side up, black beans, avocado, cojita cheese, salsa, pickled red onions, corn tortillas
- STEAK & EGGS TACOS 24**
blackened hanger steak, avocado, scrambled eggs, black bean salsa, cojita cheese, cilantro
- SHRIMP & GRITS 28**
gulf shrimp, andouille sausage cream, canewater five onion grits
- LOCAL FLOUNDER 21**
seasonal vegetable, carolina rice pirlou, rock shrimp, vin blanc
- CAST IRON HANGER STEAK & FRITES 26**
chimichurri

**consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness.*



Desserts

- SEASONAL FRUIT PIE 11**
vanilla crème fraiche
- CHOCOLATE COCONUT DELICE 11**
chocolate mousse, coconut caramel cream
- PASSION FRUIT CRÈME BRULEE 11**
raspberries, lemon grass chantilly

Beverages

- BLOODY MARY OR MIMOSA 16**
- JUICE OF THE DAY 10**
- FRUIT SMOOTHIE 9**
*strawberry mango
green ginger-peach
banana & oatmeal*
- ILLY ESPRESSO 5**
- ILLY CAPPUCCINO OR LATTE 6**