



BRUNCH MENU

Summer 2018

Executive Chef: Greg Garrison
Chef de Cuisine: Anthony Smith

COCKTAILS

BLOODY MARY classic steakhouse mix	9	MIMOSA fresh orange juice, sparkling wine	GLASS 9 CARAFE 16
SIX SHOOTER bourbon, coffee liqueur, tonic	10	GRAN ROSTA COFFEE Teeling single grain Irish whiskey, coffee, demerara, fresh whipped cream, popcorn powder	10
DEJUNER SPARKLING COCKTAIL St Germaine, aperol, grapefruit, sparkling wine	10		

SALADS & SANDWICHES

DUCK BLT Confit duck, crispy bacon, lettuce, heirloom tomato, apple kraut, fries	15
GRASS FED DOUBLE CHEESEBURGER* Cheddar, crispy onions, pickles, fries	13
CRISPY CHICKEN SANDWICH Cheddar, smoked thousand island, pickles, fries	13
COBB SALAD* Avocado, bacon, boiled egg, Gongonzola, tomatoes, bibb lettuce, parmesan dressing	12
MARINATED KALE SALAD Cashews, golden raisins, tangerine & roasted garlic vinaigrette	12
HEIRLOOM TOMATO SALAD Melon gazpacho, prosciutto powder, cucumber - garlic yogurt	12

ENTREES

EGGS BENEDICT* Pork Roll, poached eggs, hollandaise	13
SHRIMP BENEDICT* Savannah River Farms pork belly, arugula, roasted tomato hollandaise	14
HUEVOS RANCHEROS Basmati rice, chorizo, avocado, lime crema, salsa, fried egg, tortilla	14
STEAK & EGGS* Grass Fed Strip, Canewater grits, fried eggs, crispy onions, cognac bearnaise	17
SHRIMP & GRITS Canewater Grits, kale, Savannah River Farms pork belly, roasted tomato	16
BANANA FRENCH TOAST Challah bread, cinnamon sugar, banana caramel, whipped crème fraich	13
PIMENTO CHEESE TOAD IN THE HOLE Poached egg, arugula, fermented green tomato and bacon remoulade	15
CHICKEN AND WAFFLES Sweet corn chive waffle, buttermilk fried chicken, GA sorghum butter	15

SIDES \$6

CANEWATER GRITS	TOAST & HOUSEMADE PRESERVES
FRIES	TWO EGGS ANY STYLE
BACON HOME FRIES	BACON
STREET CORN	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness