

BRUNCH MENU

EXECUTIVE CHEF: ANNE SERGENT

BRUNCHY

LOBSTER & SHRIMP AVOCADO TOAST 18

Smashed avocado on a crispy lobster and shrimp cake, chive scrambled eggs, cajun lobster cream sauce, green salad

MEDITERRANEAN OMELETTE 16.5

Spinach, roasted romas, artichokes, caramelized onions sweet peppers, feta

LORRAINE OMELETTE 16.5

Caramelized onions, bacon, spinach, swiss cheese, green salad, cheesy hash

HIPPY OMELETTE 16.5

Portobello mushrooms, goat cheese, spinach, basil onion jam, green salad, cheesy hash

CHICKEN & BISCUITS 16

Fried chicken, buttermilk biscuits, scrambled eggs, sausage gravy, spring onions

BREAKFAST BIRRIA QUESADILLA 18

Braised beef birria, poblano peppers, caramelized onions, scrambled eggs, provolone cheese, flour tortilla, guacamole and birria sauce

BREAKFAST OF CHAMPIONS 16

Cheddar spring onion scrambled eggs, buttermilk biscuit, cheesy hash, choice of bacon or sausage

BOTTOMLESS MIMOSA FOURTEEN DOLLARS

A 3% SERVICE CHARGE WILL BE INCLUDED
FOR ALL CARD TRANSACTIONS

NEWS WORTHY

OUR COMMITMENT TO HELP STOP THE SPREAD

- Employee temperature checks at the beginning of each shift
- Ensure proper hand-washing procedures are in place
- Tables & chairs, are sanitized in between each guest
- Disposable menus
- Check presenters & pens are sanitized after each use
- Door handles, phones, computers are sanitized regularly
- Ensure that tables are at least 6 feet apart and no more than 8 guest at a table
- Installed an high efficiency air filtration system (iCleen) in our HVAC system, that filters the air preventing contaminants from recirculating
- Ensure that all employees wear mask when there is guest interaction

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CHEF'S PLAT DU JOUR

LOWCOUNTRY BREAKFAST 18

Local shrimp, creamy parmesan & bacon over crispy grit cake, sides of chive scramble, and green salad

BAKED BLUEBERRY FRENCH TOAST 18

Cinnamon pecan streusel, lemon creme anglaise and choice of bacon or sausage

CARNITAS BREAKFAST FLAUTAS 18

Slow roasted citrus pork, cheddar Monterey Jack, crispy flour tortilla, red chili sauce, pico de gallo, avocado, sunny side up eggs, green salad

EXTRA GOODS

| | |
|--------------------|---------------------|
| BUTTERMILK PANCAKE | BACON 4.25 |
| 6.25 | MAPLE SAUSAGE 4.0 |
| BISCUIT & SAUSAGE | CHEESY HASH 4.25 |
| GRAVY 6.0 | SCRAMBLED EGGS 4.25 |

MORE LUNCHY

TOASTED PECAN CRANBERRY CHICKEN SALAD 16

Mixed greens, seasonal fruit, artesian bread sweet dressing

TOASTED PECAN CRANBERRY CHICKEN SANDWICH 15

Rustic white bread, lettuce, mayo

GREEK GODDESS 16

Grilled chicken, cucumber, roasted red pepper, cherry tomato, kalamata olive, red onion, pepperoncini, feta cheese, creamy basil goddess dressing

ORCHARD 16

Crispy chicken, apples, grapes, candied pecans, blue cheese, green onion, mustard poppy seed dressing

CRISPY THAI SHRIMP SALAD 17

Crispy shrimp tossed in a sweet thai glaze, oranges, cucumber, carrots, chow mein noodles, green onions, peanuts, wonton chips, crunchy greens, cilantro lime vinaigrette

SHRIMP MEXI CALI 19

Grilled Carolina shrimp, roasted corn and peppers, black beans, cherry tomato, avocado, cheddar & Monterey blend, red onion, crispy tortilla, cilantro lime dressing

CRISPY CHICKEN SANDWICH 15

Crispy chicken, honey mustard, pickles, slaw, brioche bun

CRISPY FISH SANDWICH 14

Crispy Atlantic Cod, tomato, lettuce, tartar sauce, brioche bun