

BRUNCH

Chef Sarah Newman

Entrées

CRAB CAKE BENEDICT CHIPOTLE HOLLANDAISE, POACHED EGGS, ASPARAGUS	17
STEAK FRITES 6oz RIBEYE, ROASTED POTATOES WITH PARMESAN AND GARLIC-HERB AIOLI	20
FRIED GREEN TOMATO BLT CIABATTA, CHIPOTLE HOLLANDAISE, ROASTED POTATOES	14
BLACKENED CATCH MCEWEN GRITS, ROSEMARY CREAM, ASPARAGUS	20
PANÉED CHICKEN BISCUITS, BUTTERMILK GRAVY, ROASTED POTATOES	15
SHRIMP AND GRITS MCEWEN GRITS, ROSEMARY CREAM, ASPARAGUS	17
SHRIMP SALAD MIXED GREENS, CRANBERRIES, BLEU CHEESE, PECANS, CITRUS VINAIGRETTE	14
GULF CATCH SANDWICH FRIED CATCH, REMOULADE, SLAW, ROASTED POTATOES	16
BANANAS FOSTER FRENCH TOAST CHALLAH, RICH FOSTER'S SAUCE, WHIPPED CREAM	12

Starters

FIVE SPICE CHURROS WHIPPED CREAM, SPICY BLUEBERRY JAM	8
LETTUCE WRAPS LUMP CRAB, CITRUS VINAIGRETTE, SZECHUAN GLAZE	11
GRIT FRITTERS MCEWEN GRITS, SWEET CORN, CILANTRO DRESSING	8
PARFAIT GREEK YOGURT, HONEY-CASHEW GRANOLA, SEASONAL FRUIT	7
CORN MUFFIN BASKET WHIPPED BUTTER	4

Cocktails

SANGRIA SEASONAL	9
FITZGERALD TANQUERAY LEMON + SIMPLE BITTERS	9
SPICY KITTY CATHEAD VODKA FIVE SPICE SYRUP TEA + LEMON	10
BELLINI PROSECCO PEACH SHRUB CRANBERRY	7
BLOODY MARIA CAMARENA TEQUILA CHARLESTON MIX JALAPEÑO VALENTINA LIME	10