EASTER BRUNCH
Sunday, April 1st, 2018

STARTERS

SHE CRAB SOUP
7...cup   |   9...bowl

CHEF’S SOUP DU JOUR
7...cup   |   9...bowl

FRIED GREEN TOMATOES 12
Pimento Cheese, Stone Ground Grits, Tomato-Bacon Jam

BASKET OF BUTTERMILK BISCUITS 7
Butter & Preserves

CAESAR SALAD 9
Baby Romaine, Vine-Ripe Tomato, Garlic-Herb Croutons
Creamy Garlic-Parmesan Vinaigrette

QUEENS SALAD 10
Assorted Lettuce, Grape Tomatoes, Cucumbers, Green Onions
Sweet Corn, Field Peas, Applewood Smoked Bacon, Hard-Boiled Egg
Cheddar Cheese, Buttermilk-Herb Dressing

ENTRÉES

BARBECUE SHRIMP & GRITS 18
Southern Comfort Barbeque Sauce, Applewood Smoked Bacon
Cheddar Cheese, Scallions

CRAB CAKE BENEDICT 20
Stone Ground Grits, Fried Green Tomato, Applewood Smoked Bacon
Poached Egg, Hollandaise, Red Pepper Coulis, Chives

CHICKEN SALAD WRAP 14
Pecans, Dried Cranberries, Celery, Tomato-Basil Tortilla

SHRIMP SALAD 15
Buttercup Lettuce, Creamy Avocado, Sweet Pepper Coulis, Fresh Fruit

FRUIT PARFAIT 12
Seasonal Berries & Fruit, Vanilla Yogurt
Cinnamon Toasted Granola, Orange-Honey Drizzle

JAMBALAYA 17
Shrimp, Crawfish, Medley of Peppers & Onions, Tasso Ham, Red Rice

CURED HAM STEAK 15
Charleston Red Rice, Haricot Verts with Pecans, Sweet Bourbon-Sorghum Glaze

LOWCOUNTRY BREAKFAST BOWL 17
Shrimp, Andouille Sausage, Onions, Peppers, Stone Ground Grits
Sunny-Side-Up Egg, Cheddar Cheese, Crumbled Bacon

FISH & GRITS 19
Crispy Flounder, Stone Ground Grits, Fried Green Tomatoes, Vidalia Onion, Sweet Corn
Local Tomatoes, Applewood Bacon, Creole Butter, Sweet Pepper Coulis

TO HELP US ENHANCE YOUR DINING EXPERIENCE, WE RECOMMEND NO SUBSTITUTIONS

EXECUTIVE CHEF STEVE STONE   |   GENERAL MANAGER FERNANDO FRY