

Brunch Cocktails

firefly fruit cocktail

firefly sweet tea vodka,
cranberry juice, lemonade • 9

the ultimate bloody mary

dixie black pepper vodka,
charleston bloody mary mix,
grilled jumbo shrimp, pickled okra,
green olive, old bay seasoning • 11

pomegranate mimosa

champagne, orange juice,
pomegranate simple syrup • 8

Starters

she crab soup or chef's soup du jour

cup • 7 | bowl • 9

carolina crab cake

lowcountry relish,
spring onion aioli • 14

southern pickins'

tasso-crusting pimento cheese,
bacon-bourbon rilette,
barbeque-bacon deviled eggs,
toasted pita, creole mustard,
bread & butter pickled
vegetables • 18

fried green tomatoes

pimento cheese, stone-ground grits,
tomato-bacon jam • 11

basket of buttermilk biscuits

butter, fruit preserves • 7

Salads

add fried oysters • 9 | blackened or grilled chicken • 8 | blackened, fried, or grilled shrimp • 9 | crab cake • 11

marinated cucumber & tomato salad

crisp romaine, field greens, applewood bacon,
asiago cheese, creamy tomato-basil dressing,
okra crunch • 10 **gf**

fried oyster salad

mixed greens, smoked gouda, applewood bacon,
creole mustard vinaigrette • 18

southern tomato pie

local tomatoes, biscuit crust, cheddar, mozzarella,
applewood bacon, scallions, mixed greens, cucumbers,
red onions, buttermilk-herb dressing • 12

queen's salad

mixed lettuce, grape tomatoes, cucumbers,
green onions, sweet corn, field peas,
applewood bacon, hard-boiled egg, cheddar,
buttermilk-herb dressing • 11 **gf**

vine-ripe tomato & burrata salad

fried burrata, prosciutto, olive oil,
balsamic syrup, micro basil, grilled baguette • 12

caesar salad

baby romaine, vine-ripe tomato, garlic-herb croutons,
creamy garlic-parmesan vinaigrette • 9

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Please let your server know of any allergies. | We reserve the right to add a 20% gratuity to parties of 6 guests or more.*

Brunch Entrees

barbeque shrimp & grits

shrimp, stone-ground grits, applewood bacon, bourbon-barbeque sauce, cheddar, scallions • 18 **gf**

jambalaya

shrimp, crawfish, peppers, onions, tasso ham, charleston red rice, creole butter • 17 **gf**

crab cake benedict

stone-ground grits, fried green tomato, poached egg*, hollandaise, applewood bacon, red pepper coulis, chives • 19

lowcountry omelet

shrimp, crab meat, egg*, spinach, tomatoes, parmesan, stone-ground grits • 16 **gf**

crème brûlée french toast

fresh berries, whipped cream, toasted pecan syrup • 13

brunch burger

certified angus beef*, pimento cheese, tomato-bacon jam, crispy onions, sunny-side up egg*, toasted brioche, house-made chips • 13
add applewood smoked bacon • 1.50

fruit parfait

seasonal berries & fruit, vanilla yogurt, cinnamon-toast granola, orange-honey drizzle • 12 **gf**

southern fried chicken & biscuits

crispy fried chicken, buttermilk biscuits, scrambled eggs*, country sausage gravy, applewood bacon, smoked gouda, scallions • 16

shrimp salad lettuce cups

shrimp, lemon-dill mayonnaise, buttercup lettuce, sweet pepper coulis, fresh fruit • 14 **gf**

lowcountry breakfast bowl

shrimp, andouille sausage, onions, peppers, stone-ground grits, sunny-side up egg*, cheddar, applewood bacon • 16 **gf**

chicken salad wrap

roasted chicken, mayonnaise, pecans, dried cranberries, celery, tomato-basil tortilla, house-made chips • 12

duck & andouille sausage hash

roasted duck, andouille sausage, yukon gold potatoes, onions, sweet peppers, cremini mushrooms, pepper jack cheese, fried egg*, honey-chipotle barbeque sauce • 17 **gf**

roasted pork sandwich

shaved roasted pork, pepper jack, applewood bacon, fried onions, bourbon honey mustard, brioche, house-made chips • 13
add fried egg* • 2

Additions • 5

charleston red rice **gf**

home fries **gf**

two eggs* your way **gf**

seasoned house-made chips • sriracha aioli **gf**

cheddar stone-ground grits **gf**

fried okra

pickled vegetables **gf**

potato salad **gf**

fresh seasonal fruit **gf**

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