

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, picked okra,
green olive, old bay seasoning • 11

pomegranate mimosa

champagne, orange juice,
pomegranate simple syrup • 8

Starters

she crab soup

cup • 7 | bowl • 9

carolina crab cake

bacon fried sweet corn, roasted red
pepper 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

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**

southern tomato pie

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

fried oyster salad

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

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

jambalaya

shrimp, crawfish, peppers, onions, tasso ham,
charleston red rice, creole butter • 18 **gf**

crab cake benedict

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

fish & grits

crispy fried flounder, stone-ground grits, vidalia onion,
sweet corn, applewood bacon, red pepper aioli • 18

crème brûlée french toast

fresh berries, whipped cream, toasted pecan syrup • 14

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

lowcountry breakfast bowl

shrimp, andouille sausage, onions, peppers,
stone-ground grits, sunny-side up egg*, cheddar,
applewood bacon • 17 **gf**

chicken salad wrap

roasted chicken, mayonnaise, pecans,
dried cranberries, celery, tomato-basil tortilla,
house-made chips • 13

roasted pork sandwich

shaved roasted pork, pepper jack, applewood
bacon, fried onions, bourbon honey mustard,
brioche, house-made chips • 14
add fried egg* • 2

barbeque shrimp & grits

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

Additions • 5

charleston red rice **gf**

home fries **gf**

two eggs* your way **gf**

seasoned house-made
chips • roasted red pepper aioli **gf**

cheddar stone-ground grits **gf**

fried okra

pickled vegetables **gf**

potato salad **gf**

fresh seasonal fruit **gf**

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