

Brunch

THE MEDITERRANEAN with (5) GRILLED SHRIMP FARM SALAD	organic local mixed greens, red onion, heirloom cherry tomato, olives, avocado, cucumber, pepperoncini, feta cheese, red wine vinaigrette	16
BISCUITS n' GRAVY EGGS BENEDICTS	house made biscuits & gravy - breakfast potatoes add 1 egg \$2 or 2 eggs \$3.5	9
Classic Bennie	english muffin - 2 farm fresh 75° C eggs - house hollandaise - breakfast potatoes	
House Crab Cake	artisan smoked pork loin	14
Soft Shell Crab	house dungeness crab & shrimp cake - artisan smoked pork loin	22
Smoked Salmon	panko fried soft shell crab - artisan smoked pork loin	18
Grilled Veggie	sashimi grade smoked salmon - cream cheese - capers	16
OBreakfast	grilled veggies - caramelized onion - organic tomato confit - seasonal veggies	14
THE JR BREAKFAST	2 farm fresh eggs your way - artisan bacon - breakfast potatoes - grilled toast	13
MARKET GREENS SCRAMBLE	cheesy artisan milled grits - artisan bacon (or substitute veggie sausage) - spicy tabasco vinaigrette - 2 sunny side up farm fresh eggs - grilled bread & cie toast	13
CHILAQUILES	sauteed local organic greens - scrambled with farm fresh eggs - ca goat cheese - organic tomato confit - grilled bread & cie toast - side of breakfast potatoes	13
FRUIT BOWL	scrambled farm fresh eggs - tortilla - onion - chiles - house verde sauce - queso fresco - avocado - sour cream - organic greens side salad add house chorizo \$3	14
THE BoLT SANDWICH	organic seasonal fruit - granola - brown cow vanilla yogurt - honey	11
SHRIMP & GRITS	artisan bacon - organic heirloom tomato - organic lettuce - farm fresh eggs - avocado - potatoes	14
BURGER OPTIONS	artisan bacon - geechie boy mill's grits - cheddar - tabasco vinaigrette	14
THE JOINT BURGER	choice of 8oz beef <u>17</u> - 6oz alaskan elk <u>19</u> - house marinated organic tempeh <u>15</u> ***choice of house cut truffle fries or mixed organic greens side salad	
CLASSIC CHEESEBURGER	sauteed mushrooms, swiss cheese, garlic aioli, bread & cie brioche bun	
BACON & BLUE BURGER	dijon, pickles, organic bibb lettuce, red onion, organic heirloom tomato, cheddar, bread & cie brioche bun	
WAFFLES	house made bacon jam, beer battered onion rings, house bbq sauce, bleu cheese crumbles, bread & cie brioche bun	
BLUEBERRY PANCAKES	artisan bacon - vermont maple syrup	12
CHICKEN & WAFFLES	house pancakes - organic blueberries - whipped cream - vermont maple syrup	11
STEAK & EGGS	southern style fried free range chicken - waffles - vermont maple syrup	15
Sides	10 oz cedar river farms natural grass fed hanger steak - 2 free range farm eggs breakfast potatoes - grilled toast - house port-shallot sauce or maitre butter	25
HOUSE GRAVY	southern style sausage gravy	4
BREAKFAST POTATOES	caramelized onions - togarashi spice - parsley - garlic	5
TRUFFLE FRIES	house cut - truffle oil & sea salt	6
SEASONAL FRUIT	chef's selection of organic fresh fruit	6
CHEDDAR GRITS	geechie boy mill's grits - cheddar - scallions	5
BACON (4)	artisan double smoked - house cut	4
VEGGIE MEAT OPTIONS	veggie sausage or marinated organic tempeh (sub for meat for free)	3.5
GRILLED TOAST	bread & cie ***we also have gluten free bread	3
MIMOSA	bubbles & orange juice (or a bottle for 7 with purchase of brunch entree)	4
BLOODY BEER	add ballast point bloody mary mix to your choice of beers	1
BLOODY MARY	ballast point bloody mary mix - soju	5

We serve free range eggs, artisan pork, grass fed beef, & our poultry is natural & free range. Our grits are from Geechie Boy Mill's - stone ground on Edisto Island, South Carolina just for us!