

Brunch

MEDITERRANEAN SALAD with (5) GRILLED SHRIMP	organic mixed greens - red onion - heirloom cherry tomato - olives - avocado - cucumber - pepperoncini - feta cheese - red wine vinaigrette	17
FARM SALAD (VF)	organic local freckled romaine - heirloom baby tomatoes - red onion - cucumber - bacon & bleu cheese crumbles - avocado - brioche croutons - buttermilk dressing	14
BISCUITS n' GRAVY	house made biscuits & gravy - breakfast potatoes add 1 egg \$2 or 2 eggs \$3.5	11
EGGS BENEDICTS	english muffin - 2 farm fresh poached eggs - house hollandaise - breakfast potatoes	
Classic Bennie (VF)	artisan smoked pork loin	15
Soft Shell Crab	panko fried soft shell crab - artisan smoked pork loin	19
Smoked Salmon	sashimi grade smoked salmon - cream cheese - capers	17
Grilled Veggie	grilled veggies - caramelized onion - organic tomato confit - seasonal veggies	14
OBreakfast (VF)	2 farm fresh eggs your way - artisan bacon - breakfast potatoes - grilled toast	14
THE JR BREAKFAST (VF)	cheesy artisan milled grits - artisan bacon - spicy tabasco vinaigrette - 2 sunny side up farm fresh eggs - grilled bread & cie toast	15
MARKET GREENS SCRAMBLE	sauteed local organic greens - scrambled with farm fresh eggs - ca goat cheese - organic roasted tomato - grilled bread & cie toast - side of breakfast potatoes	15
CHILAQUILES	scrambled farm fresh eggs - tortilla - onion - house red chile sauce - queso fresco - avocado - sour cream - organic greens side salad add chorizo or soyrito \$3.5	15
FRUIT BOWL	seasonal fruit - granola - brown cow vanilla yogurt - honey	13
THE BoLT SANDWICH (VF)	artisan bacon - organic heirloom tomato - organic lettuce - farm fresh eggs - avocado - potatoes	15
SHRIMP & GRITS	artisan bacon - geechie boy mill's grits - cheddar - tabasco vinaigrette	17
BURGER OPTIONS	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 add 1 egg \$2	
THE JOINT BURGER	sauteed mushrooms - swiss cheese - garlic aioli - bread & cie brioche bun	
CLASSIC CHEESEBURGER	dijon, pickles - organic bibb lettuce - red onion - organic heirloom tomato - cheddar - bread & cie brioche bun	
BACON & BLUE BURGER	home made bacon jam - beer battered onion rings - house bbq sauce - bleu cheese crumbles - bread & cie brioche bun	
WAFFLES (VF)	artisan bacon - organic maple syrup	14
BLUEBERRY PANCAKES	organic blueberries - house whipped cream - organic maple syrup	12
CHICKEN & WAFFLES	southern style fried mary's free range chicken - waffles - organic maple syrup	18
STEAK & EGGS	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 d' butter	27

Sides

HOUSE GRAVY	southern style sausage gravy	3.5
BREAKFAST POTATOES	caramelized onions - togarashi spice - parsley - garlic	6
TRUFFLE FRIES	house cut - truffle oil & sea salt	8
SEASONAL FRUIT	chef's selection of fresh fruit	7
CHEDDAR GRITS	geechie boy mill's grits - cheddar - scallions	6
BACON (4)	artisan smoked	5
VEGGIE MEAT OPTIONS	soyrizo - marinated organic tempeh - veggie sausage - fake bacon (sub for FREE)	3.5
GRILLED TOAST	bread & cie ***we also have gluten free bread	3
FREE RANGE EGG WHITES	add for \$3 of sub for FREE!	
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	2.5
BLOODY MARY	ballast point bloody mary mix - soju	5
***VF (vegetarian friendly)	can be prepared veggie friendly with our veggie fake meats listed above	

We serve free range eggs, artisan pork, grass fed beef, & our poultry is natural & free range (not just cage free)!.
Our grits are from Geechie Boy Mill's - stone ground on Edisto Island, South Carolina just for us!