**Bounty Salad** with red beets, slivered shallot, pickled farm egg, spiced pecans, goat feta, raspberry vinaigrette  12

**Waffle Foster** with brandied bananas, whipped cream, toasted almonds, powdered sugar  13

**Grits & Grillades** with braised beef sirloin, red peppers, sweet onions, sherry tomato sauce, gouda grits  16  (add 2 poached eggs / 2.5)

**BBQ“Benedict”** with smoked pork shoulder, green cabbage slaw, poached eggs, carolina mustard charon  16

**Fried Gulf Oysters** tossed in cornmeal & side of house remoulade  14

**Steak & Eggs** with 8 oz new york strip steak, two fried eggs, herbed goat cheese hash browns, house worcestershire  22

**Omelette** with roasted red peppers, shiitakes, marinated tomatoes, caramelized onions, white cheddar  16  (add house ham 2, add crab 4, add bacon 2)

**White Wine Poached Salmon** with lemon dill butter & Hannah farms basmati rice grits  18.75

**Add Ons**

**Marmilu Farm Bacon**  4

**Braised Collard Greens** with smoked ham & green tomato chow chow  4.5

**Smoked Gouda Grits** with roasted red peppers & caramelized onion  6

**Dessert**

**Key Lime Pie**  7.25
graham cracker crust, key lime creme fraiche

**Chocolate Cream Pie**  7.25
local honey chantilly cream

**Locally Sourced Gelatos**  3.25 / 4.75
please ask your server for flavor options