

**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*