



## SATURDAY BRUNCH

### STARTS & SHARED BITES

#### MS. BETTY'S PIMENTO CHEESE

crisp celery & crackers

6

#### DEVEILED EGGS\*

grain mustard - crispy quinoa - bacon

4 for 8

#### CHICKPEA HUMMUS & GRILLED FLATBREAD

ancho chili - veggies - olive oil & olives

8

#### PARMESAN TRUFFLE FRIES

truffle - hand cut herbs - aged parmesan

small 7 | for the table 10

#### CAROLINA CRAB CAKES

smoked trout & lump crab

grille red onion, rocket, bacon aioli

15

### ENTREE SALADS

#### PECAN CRUSTED CHICKEN SALAD

sweet mustard - crispy bacon - marinated tomatoes

gratton smoked cheddar

14

#### WOOD GRILLED HANGER STEAK\*

baby kale - shaved carrots - endive - sliced radish

marinated tomatoes - sliced farm egg - avocado

peppercorn vinaigrette

15

#### SOUTHERN CHOPPED CHICKEN SALAD

cucumbers - tomatoes - bell pepper - red onions

bacon - avocado - blue cheese - crispy tortilla

buttermilk ranch dressing

14

### UPTOWN/DOWN SOUTH SATURDAY BRUNCH

#### FIRST THINGS FIRST

MIMOSA - 6/24

| BELLINI - 7/28

| MILLIONAIRE'S COFFEE - 8

#### LOW COUNTRY SHRIMP & GRITS

carolina grits - sweet onions & charred peppers

house andouille - smoked tomatoes - tasso gravy

14

#### ANCHO RUBBED CHICKEN SANDWICH

tomato & avocado salsa - blackened tomato aioli

spicy jack cheese - sweet onions & peppers

served w. fries - swt fries or truffle parm fries (+2)

13

#### HICKORY GRILLED HOUSE BURGER\*

bacon mayo - house pickles - aged cheddar

LTO on brioche

served w. fries - swt fries or truffle parm fries (+2)

14

#### SATURDAY STEAK & EGGS\*

pit smoked tri-tip of beef - grilled asparagus

scrambled eggs w. cheddar & mushroom gravy

16

#### ♦CHICKEN & WAFFLES

honey dipped hot chicken - belgium waffle

siracha butter & real maple syrup

16

#### ♦SOUTHERN BENEDICT\*

big biscuit - house smoked ham - hollandaise

two poached harmony ridge farms eggs

15

#### ♦CRAB CAKE BENE\*

house crab cakes - fried green tomatoes

creole & crab hollandaise

16

#### ♦MIMOSA OMELET\*

crispy bacon - ham - broccoli

marinated tomatoes - smoked cheddar

13

#### ♦FRITTATA D'JOUR\*

market driven - chef inspired

fresh farm eggs

13

#### ♦WALNUT CRUSTED FRENCH TOAST

chantilly - macerated berries - maple syrup

13

♦THESE BRUNCH ITEMS ARE SERVED W. YOUR CHOICE OF SIDE  
BRUNCH SIDES | smashed browns - buttermilk grits - fresh fruit  
ADDITIONS: crispy bacon \$4 | links \$4 | extra egg \$3

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. - andrew ebersold  
the kitchen staff: carlos arita - tosha hill - migdda juarez - eva valdivia - efren castillo - andre poole - bria hill -  
brittany cochran - antonio rameriz - megan quigley - deseann king - nicholas egan - randall threath - steven pepper

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - \*This item is served using raw or under cooked ingredients