
THE COMMITMENT TO OUR GUESTS

Our culinary approach is moving towards a cuisine that places ingredients and local sourcing at the heart.

Discovering local ingredients while minimizing the environmental footprint linked to The Charleston Place activity.

The culinary team will execute quality and creativity between games of textures and flavor, while our culinary philosophy is simple.

We will embrace the sophistication and commit to providing an outstanding experience.



SIGNATURE BREAKFAST

STEAK & EGGS* 55

10oz dry aged ribeye filet | two farm eggs any style
roasted fingerling potatoes | petite frisée salad | gf

EGGS NORWEGIAN* 26

poached farm eggs | english muffin
smoked atlantic salmon | dill hollandaise
grilled asparagus

BLUE PLATE* 26

two farm eggs | choice of style
CHOICE OF: yellow grits | fingerling potatoes
CHOICE OF: bacon | chicken sausage | turkey bacon
CHOICE OF: white | wheat | gluten free

SOUTHERN STYLE EGGS BENEDICT* 26

poached farm eggs | cheddar biscuit | bacon
hollandaise sauce | sautéed spinach

FARM EGG BLT* 22

toasted sourdough | dijon mayonnaise
baby arugula | tomato | applewood smoked bacon
two eggs over medium | swiss cheese | frisée salad

FROM THE BAKERY

GRIDDLECAKES STACK 16

BELGIAN WAFFLE 16

BRIOCHE FRENCH TOAST 16

ADDITIONAL TOPPINGS 2

strawberries | banana | walnut
pecans | chocolate chips

FRESH BAKED PASTRY 5

served with jams and butter

HEALTHY START

POWER GRAINS BREAKFAST BOWL* 24

quinoa | farro | lentils | shiitake & shimeji mushrooms
smoked chili & honey vinaigrette | poached egg | avocado

AVOCADO TOAST 22

toasted sourdough | whipped ricotta
sliced asparagus | shaved radish | frisée
add smoked salmon +12

PALMETTO AÇAÍ BOWL 20

greek yogurt | shaved coconut | sliced banana
fresh berries | granola | agave nectar

FRESH HERB OMELET* 18

three eggs | fresh herbs | gruyère cheese
served with oven roasted fingerling potatoes | gf

ADDITIONAL TOPPINGS 2

roasted mushrooms | sautéed spinach
diced country ham | cherry tomatoes

STEEL CUT OATMEAL 14

fresh berries | toasted almonds | carolina honey | v, gf

LOWCOUNTRY YOGURT 18

vanilla yogurt | seasonal fresh fruits & berries | gf

SMOOTHIES & JUICE

STRAWBERRY BANANA 15

greek yogurt | gf

GREEN REVITALIZING JUICE 11

kale | cucumber | pineapple | lemon | v, gf

FRUIT JUICE 5

apple | cranberry | grapefruit
freshly squeezed orange juice 7

SIDES & THINGS

APPLEWOOD SMOKED BACON	8	TWO FARM EGGS*	10	FRESH FRUIT	8
TURKEY BACON	8	CHOICE OF STYLE		FINGERLING POTATOES	8
CHICKEN SAUSAGE	8	CHOICE OF TOAST	6	YELLOW GRITS	8
		WHITE, WHEAT, GLUTEN FREE			

AVAILABLE 7AM-11AM

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free | v - vegan | gf - gluten free
**Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% Gratuity will be added to parties of 6 or more.*