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## THE COMMITMENT TO OUR GUESTS

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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.



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## SIGNATURE BREAKFAST

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### 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

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## FROM THE BAKERY

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### 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

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## HEALTHY START

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### 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

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## SMOOTHIES & JUICE

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### 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

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## 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			

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## 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.*