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## EGGS & SPECIALTIES

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### BLUE PLATE\* 27

two farm eggs any style

CHOICE OF: yellow grits | fingerling potatoes

CHOICE OF: chicken sausage | pork sausage | bacon

CHOICE OF: white | wheat | gluten free

### GARDEN HERBS OMELET\* 26

CHOICE OF: mushroom | spinach | onion | cherry tomato

CHOICE OF: cheddar | goat | gruyère

CHOICE OF: bacon | country ham | pepper

served with fingerling potatoes

### SEAFOOD OMELET\* 34

farm egg | maine lobster | jumbo lump crab

split creek farm feta | fingerling potatoes

### STOREY FARM EGG WHITE FRITATTA\* 29

blistered tomato | split creek farm feta | avocado

tender arugula | foraged mushroom | zucchini | gf

### BUTTER CROISSANT BENEDICT\* 26

butter croissant | local farm poached eggs | hass avocado

tender arugula | forx farm gouda | +12 add salmon

### BLUE CRAB BENEDICT\* 30

local farm poached eggs | english muffin | blue crab

bloomsdale spinach | old bay hollandaise

### PALMETTO FOCACCIA\* 29

scrambled farm egg | toma cheese | baby arugula

lady edison country ham | confit garlic aioli | hass avocado

### STEAK & EGGS\* 55

12oz dry aged rib eye | two farm eggs any style

fingerling potatoes | house citrus salad

### AVOCADO TOAST 22

toasted sourdough | chickpea hummus

tender arugula | lemon essence

+10 add two farm eggs any style | +12 add salmon

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## GRIDDLE & BAKERY

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### LOWCOUNTRY PANCAKES 21

lemon ricotta | seasonal fruit compote

tupelo honey

### BELGIAN WAFFLE 20

wild berry marmalade | lemon ricotta

### PASTRY BASKET 15

seasonal jam | cultured butter

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## HARVEST & FRUIT

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### FARMER'S FRUIT PLATE 18

seasonal fruit | wild berries

tupelo honey | cocoa granola | gf

### PALMETTO AÇAÍ BOWL 20

greek yogurt | shaved coconut | sliced banana

wild berries | granola | agave nectar

### LOWCOUNTRY YOGURT PARFAIT 20

greek yogurt | wild berry compote

cocoa granola

### STEEL CUT OATMEAL 16

fresh berries | toasted almonds | tupelo honey | gf

### SMOKED SALMON BAGEL 28

dill cream cheese | golden frisée | red onion

heirloom tomato | pickled mustard seed

CHOICE OF: plain | asiago | everything

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## SIDES & THINGS

DOUBLE SMOKED BACON gf	8	FARM GREEN SALAD gf, v	8	BREAKFAST POTATOES	8
CHICKEN APPLE SAUSAGE	8	MIXED BERRIES gf, v	8	SLICED AVOCADO gf	8
PORK SAUSAGE	8				

*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.*

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## SMOOTHIES & FRESH PRESSED JUICE

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### STARBURST SMOOTHIE 15

strawberry | banana | greek yogurt

### GREEN DETOX JUICE 9

celery | lemon | cucumber | fennel | kale

### FRUIT JUICE 5

apple | cranberry | grapefruit

### FRESHLY SQUEEZED ORANGE JUICE 7

fresh pressed orange juice

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## HOUSE BREWED

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### ESPRESSO 5

### CAPUCCINO 6

### LATTE 6

### ARTISAN TEA 5

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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.

