

EGGS & SPECIALTIES

- 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

GRIDDLE & BAKERY

- 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

HARVEST & FRUIT

- 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

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

SMOOTHIES & FRESH PRESSED JUICE

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

HOUSE BREWED

ESPRESSO 5

CAPUCCINO 6

LATTE 6

ARTISAN TEA 5

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.



APPETIZERS & SHAREABLE

BLUE CRAB SALAD 28

hass avocado | local apple | persian cucumber
sourdough crisp

TRIO CRUDO* 30

pickled fresno | honeynut squash | capote caper
torpedo shallot | winter citrus | gf

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP 20

jumbo lump crab meat | pedro ximénez sherry
crème fraîche | smoked sea salt crisp

SUNCHOKE VELOUTÉ 21

confit sunchoke | country ham | hazelnut
brown butter | gf | v

CAESAR SALAD 20

baby gem leaves | house caesar dressing | pangrattato
parmigiano reggiano | boquerones

BURRATA & BEET SALAD 21

buf burrata | coffee roasted beets | pistachio | pomegranate
clementine dressing | espelette | gf

LOCAL BIBB SALAD 21

pink lady apple | roasted squash | farmer cheese
tarragon vinaigrette | gf

SALAD ADDITIONS

seared salmon* 18
grilled chicken 14

SPECIALTY SANDWICHES & TARTINES

TIGER SHRIMP TARTINE 35

toasted sourdough | tiger shrimp | hass avocado
smoked salmon | horseradish dressing

PALMETTO BURGER* 30

garlic aioli | aged cheddar | caramelized onion | heirloom tomato
dill pickle | bibb lettuce | double smoked bacon | pomme frites

TURKEY CLUB 26

sourdough | shaved turkey breast | bibb lettuce | gruyère cheese
double smoked bacon | heirloom tomato | dijon mayonnaise

LAND & SEA

PAN SEARED LOCAL CATCH 39

fregola sarda | seasonal vegetables | purple kale

LOWCOUNTRY SHRIMP & GRITS 36

charleston stone ground grits | tasso gravy | south carolina prawns
goat feta | crispy phyllo | green tomato marmalade

STOREY FARM AIRLINE CHICKEN 34

foraged mushrooms | braised greens
cauliflower and black garlic purée

12^{OZ} DRY AGED RIB EYE 55

broccolini | purée parmentier | sauce périgueux | gf

LUMACHE PASTA 33

short rib sugo | basil crunch | calabrian chili
parmigiano reggiano

PEI MUSSELS 34

garlic confit | nduja butter | piquillo pepper | grilled sourdough

SIDES & THINGS

CAESAR SALAD	10	GRILLED ASPARAGUS gf, v	10
POMMES FRITES & SEA SALT	10	CHEESE GRITS gf	10
GRILLED BROCCOLINI gf, v	10		

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WINE LIST		
BUBBLES		(glass/bottle)
BISOL JEIO PROSECCO BRUT (TREVISO)		16/64
VEUVE CLICQUOT BRUT (CHAMPAGNE)		32/128
VAL DE MER ROSÉ BRUT NATURE (BURGUNDY)		18/72
WHITE WINES		
SCARPETTA PINOT GRIGIO (FRIULI)		13/52
MILLET SANCERRE (LOIRE VALLEY)		19/76
ESK VALLEY SAUVIGNON BLANC (NEW ZEALAND)		14/56
CHANSON VIRE-CLESSE (BURGUNDY)		18/72
SONOMA-CUTRER CHARDONNAY		16/64
“RUSSIAN RIVER RANCHES” (SONOMA COAST)		
ROSÉ		
PEYRASSOL ROSÉ “LA CROIX” (MÉDITERRANÉE)		16/64
RED WINES		
CALERA PINOT NOIR "CENTRAL COAST" (CALIFORNIA)		17/68
SMITH & HOOK CABERNET SAUVIGNON (CALIFORNIA)		17/68

SPECIALTY COCKTAILS	
FIRST SERVE 18	
GREY GOOSE VODKA SELTZER	
BUTTERFLY PEA FLOWER INFUSED LEMONADE	
GOLDEN CIRCLE 18	
KETEL ONE VODKA GIN LILLET BLANC	
MARKET STREET MIMOSA 17	
BISOL JEIO PROSECCO	
ORANGE JUICE	
BELLINI DE PESCHE 17	
BISOL JEIO PROSECCO PEACH SCHNAPPS	
PEACH NECTAR	
1919 SPRITZ 17	
APEROL BISOL JEIO PROSECCO	
SELTZER ORANGE	
RIVIERA MARY 17	
KETEL ONE CITROEN CHARLESTON BOLD & SPICY	
CELERY & CITRUS	
BLUE AGAVE PALOMA 17	
ASTRAL BLANCO TEQUILA GRAPEFRUIT	
FRESH LIME SODA	
OLD FASHIONED 18	
HOUSE-BLENDED WHISKEYS DEMERARA SUGAR	
ANGOSTURA BITTERS ORANGE	

BEER	
DOMESTIC 7	
MICHELOB ULTRA	
MILLER LITE	
CRAFT 9	
COAST HOPART	
MUNKLE PILSNER	
WESTBROOK WHITE THAI	
EDMUND’S OAST SOMETHING COLD BLONDE (16OZ)	

SWEETS

CLASSIC CRÉME BRÛLÉE 14
chocolate | caramelized sugar | gf | nf

SMASH COCONUT 14
coconut mousse | dark chocolate | mango gel | sable crust

PEAR CHARLOTTE 14
sponge cake | pear mousse | carmelized pears | chocolate sauce | nf

FRESHLY MADE ICE CREAM & SORBET 8

PLEASE SPEAK WITH YOUR SERVER ABOUT OUR
SEASONAL OFFERINGS

