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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.



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## APPETIZERS & SHAREABLE

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### 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

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## SOUPS & LOCAL GREENS

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### 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

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## SPECIALTY SANDWICHES & TARTINES

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### 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

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## LAND & SEA

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### 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<sup>oz</sup> 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

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## 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

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### 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

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## SPECIALTY COCKTAILS

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### 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)

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SWEETS

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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 | caramelized pears | chocolate sauce | nf

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FRESHLY MADE ICE CREAM & SORBET 8

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PLEASE SPEAK WITH YOUR SERVER ABOUT OUR  
SEASONAL OFFERINGS

