

BREAKFAST

AVAILABLE DAILY | BREAKFAST 6:30AM-11AM
PLEASE DIAL EXTENSION 5282

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

EGGS & SPECIALTIES

MEETING STREET BREAKFAST 27

TWO EGGS ANY STYLE*

Scrambled, Poached, Over Easy, Sunny

CHOICE OF SIDE

Roasted Fingerling Potatoes, Yellow Grits

CHOICE OF PROTEIN

Bacon, Chicken Sausage, Pork Sausage

CHOICE OF BREAD

White, Wheat, Gluten Free

GARDEN HERBS OMELET* 26

Choice of: Mushroom, Spinach, Onion
Cheddar Cheese, Goat Cheese, Gruyere Cheese
Bacon, Country Ham, Cherry Tomato
Served with Roasted 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

BLUE CRAB BENEDICT * 30

Poached Eggs, English Muffin, Blue Crab,
Bloomsdale Spinach, Old Bay Hollandaise

THE PALMETTO CAFE FOCACCIA* 29

Scrambled Farm Egg, Toma Cheese, Baby Arugula
Lady Edison Country Ham, Confit Garlic Aioli, Avocado

STEAK AND EGGS* MKT

10oz Prime Ribeye, Two Eggs Any Style,
Roasted Fingerling Potatoes, House Citrus Salad

AVOCADO TOAST* 22

Toasted Sourdough, Chickpea Hummus
Tender Arugula, Lemon Essence
+ Add Two Eggs Any Style \$10 / + Add Salmon \$12

SIDES

DOUBLE SMOKED BACON 8

CHICKEN APPLE SAUSAGE 8

PORK SAUSAGE 8

FARM GREEN SALAD 8

MIXED BERRIES 8

ROASTED FINGERLING POTATOES 8

SLICED AVOCADO 8

TWO FARM EGGS ANY STYLE* 10

SMOKED SALMON* 12

GRIDDLE & BAKERY

LOWCOUNTRY PANCAKES 21

Lemon Ricotta, Seasonal Fruit Compote, Tupelo Honey

BELGIAN WAFFLES 20

Wild Berry Marmalade, Lemon Ricotta

PASTRY BASKET 16

Seasonal Jam, Cultured Butter

HARVEST & FRUITS

FARMER'S FRUIT PLATE 18

Seasonal Fruit, Wild Berries, Tupelo Honey, Cocoa Granola

LOWCOUNTRY YOGURT PARFAIT 20

Greek Yogurt, Wild Berry Compote, Cocoa Granola

STEEL-CUT OATMEAL 16

Fresh Berries, Toasted Almonds, Tupelo Honey

SMOKED SALMON & BAGEL* 28

Dill Cream Cheese, Golden Frisée, Red Onion
Heirloom Tomato, Pickled Mustard Seed
CHOICE OF BAGEL: Plain, Asiago, Everything

ALL DAY BEVERAGES

JUICE 6

Orange, Apple, Cranberry, Tomato, Pineapple, V8

COLD PRESSED JUICE 14

GINGERSNAP

Apple, Lemon, Ginger

GOLD'N GREENS

Pineapple, Kale, Turmeric

FRESH BREWED COFFEE 15

Drip Coffee or Decaf

Served With: Whole, 2%, Skim, Almond, Soy, or Half & Half

Espresso

Cappuccino or Latte (Flavored Syrups Available) 8

POT OF FINE TEA 15

Served With: Milk, Honey, Lemon

CHOICE OF TEA

English Breakfast, Earl Grey, Organic Peppermint, Green Tea
Chamomile, Decaf

MILK 5

Whole, 2%, Skim, Almond, Soy, Half & Half, Chocolate

BOTTLED STILL OR SPARKLING WATER 9

COCONUT WATER 6

BLOODY MARY 15

MIMOSA 12

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LUNCH

AVAILABLE DAILY | LUNCH 11:30AM - 3PM
PLEASE DIAL EXTENSION 5282

A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Pedro Ximenez Sherry
Crème Fraîche, Smoked Sea Salt Crisp

CAESAR SALAD* 20

Baby Gem Leaves, House Caesar Dressing
Pangrattato, Parmigiano Reggiano, Boquerones

LOCAL BIBB SALAD 19

Pink Lady Apple, Roasted Squash, Farmer Cheese
Tarragon Vinaigrette

ADD A PROTEIN OF YOUR CHOICE

Seared King Salmon* 18
Grilled Chicken Breast 14
Carolina Shrimp 18

SPECIALTY SANDWICHES

SIGNATURE BURGER* 30

Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam
Dill Pickle, Aged Cheddar, Sidewinder Fries

TURKEY CLUB 26

Sourdough, Shaved Turkey Breast, Bibb Lettuce,
Gruyere Cheese, Double Smoked Bacon, Tomato Dijonnaise

LAND & SEA

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Seasonal Vegetables, Purple Kale

STOREY FARM AIRLINE CHICKEN 34

Foraged Mushrooms, Braised Collard Greens, Roasted Jus

12^{OZ} PRIME BEEF RIBEYE* 55

Broccolini, Purée Parmentier, Sauce Périgueux

LIGHT & BRIGHT

CAROLINA SHRIMP TARTINE 35

Toasted Sourdough, Avocado, Smoked Salmon
Horseradish Dressing

LOCAL BLUE CRAB 28

Avocado, Local Apple, Persian Cucumber
Sourdough Crisp, Smoked Trout Roe

BURRATA & BEETS 23

Buf Burrata, Coffee-Roasted Beets, Pomegranate
Clementine Dressing, Espelette

POMODORE E ZUCCHINE PASTA 28

Fire-Roasted Zucchini, Stracciatella, Basil
San Marzano Tomato

SIDES

CAESAR SALAD* 10

SIDEWINDER FRIES 10

GRILLED BROCCOLINI 10

GRILLED ASPARAGUS 10

CHEESE GRITS 10

DESSERTS

VANILLA CHEESECAKE 13

Berry Compote

CLASSIC CRÈME BRÛLÉE 14

Hidden Chocolate, Caramelized Sugar gf

CHOCOLATE MOUSSE 13

Coffee Caramel, Chocolate Mousse,
Dulcey Whipped Ganache, Crème Anglaise

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DINNER

AVAILABLE DAILY | DINNER 3PM - 11PM
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A \$5 DELIVERY CHARGE AND 22% GRATUITY PLUS APPLICABLE SALES TAX WILL BE ADDED TO ALL ORDERS.

SHAREABLE

CHEESE BOARD 25

Artisan Cheese Selection, Grilled Seasonal Fruit
Pepper Jam, Grilled Sourdough

CHARCUTERIE BOARD 30

Imported Charcuterie, Grapes, Cornichons
Rosemary Crackers

JUMBO SHRIMP COCKTAIL 26

Carolina Shrimp, Cocktail Sauce
Jimmy Nardello Hot Sauce

GRILLED CHICKEN WINGS 22

Sweet Chili Brine, Toasted Cashews
Umami Aioli, Scallions

SOUPS & GREENS

LOWCOUNTRY SHE CRAB SOUP 20

Jumbo Lump Crab Meat, Pedro Ximenez Sherry
Crème Fraiche, Smoked Sea Salt Crisp

SUPER GREEN SALAD 19

Bloomsdale Spinach, Artichoke Hearts
Grilled Broccolini, Edamame, Green Goddess Dressing

CAESAR SALAD* 20

Baby Romaine, White Anchovy, Chives
Parmesan Pangrattato

ADD PROTEIN

Seared King Salmon* 18

Grilled Chicken Breast 14

Carolina Shrimp 18

SANDWICHES

TURKEY CLUB 26

House-Brined, Roasted Turkey Breast, Tomato
Lettuce, Bacon, Gruyere Cheese, Dijon
Mayonnaise, Sidewinder Fries

SIGNATURE BURGER* 30

Bacon, Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam
Dill Pickle, Aged Cheddar, Sidewinder Fries

LOBSTER ROLL 38

Maine Lobster, Buttered Brioche, Celery Remoulade
Lemon, Kettle Chips

LIGHT & BRIGHT

KALUGA CAVIAR* 120

Kettle Chips, Crème Fraiche, Egg, Shallot, Chives

DAILY IMPORTED SEAFOOD TIN MKT

Fermented Hot Sauce, Marinated Onions
Cultured Butter, Rustic Sourdough

POMODORE E ZUCCHINE PASTA 28

Fire-Roasted Zucchini, Stracciatella, Basil
San Marzano Tomatoes

SIDES

CAESAR SALAD* 10

SIDEWINDER FRIES 10

GRILLED BROCCOLINI 10

GRILLED ASPARAGUS 10

CHEESE GRITS 10

ENTRÉES

12OZ PRIME BEEF RIBEYE* 55

Broccolini, Puree Parmentier, Sauce Périgueux

PAN SEARED LOCAL CATCH 39

Fregola Sarda, Seasonal Vegetables, Purple Kale

DESSERTS

VANILLA CHEESECAKE 13

Berry Compote

CLASSIC CRÈME BRÛLÉE 13

Hidden Chocolate, Caramelized Sugar gf

CHOCOLATE MOUSSE 14

Coffee Caramel, Chocolate Cake
Dulcey Whipped Ganache, Anglaise

*PLEASE NOTE, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FROM THE BAR

WINE IS OFFERED BY THE HALF BOTTLE (375 ML) OR THE FULL BOTTLE.

ASK ABOUT OUR LIQUOR, BEER SELECTIONS, AND FULL WINE LIST.

BUBBLES

Adami, Garbel Prosecco (Treviso) 375 ml	25
Taittinger Brut "La Francaise" (Champagne) 375 ml	50
Avinyó Cava "Reserva" Brut (Catalonia)	55
Jeio Prosecco (Veneto)	64
Val de Mer Brut Rosé (Burgundy)	75
Veuve Clicquot, NV Brut (Champagne)	128
Dom Perignon, Brut, 2010 (Champagne)	625

WHITE

Alois Lagaeder Pinot Grigio (Dolomiti) 375 ml	25
Rombauer Chardonnay (Carneros) 375 ml	55
Chablis Jean-Marc Brocard (Burgundy) 375	30
Spy Valley Sauvignon Blanc (Marlborough) 375 ml	30
Scarpetta Pinot Grigio (Friuli)	56
Esk Valley Sauvignon Blanc (Marlborough)	56
Sonoma Cutrer Chardonnay (Napa Valley)	64

ROSÉ

Miraval, Rosé (Côtes de Provence) 375 ml	35
Peyrassol Rosé (Côtes de Provence)	64

RED

Alexander Valley Vineyards Cabernet Sauvignon (Sonoma County) 375 ml	30
Isole e Olena Chianti Classico 2020 (Tuscany) 375 ml	35
Cristom Pinot Noir (Willamette Valley) 375 ml	40
Terrazas de los Andes 2019 Malbec (Mendoza)	60
Rocca di Castagnoli Chianti Classico 2020 (Tuscany)	64
Catena Cabernet Sauvignon (Mendoza)	64
Chalk Hill Pinot Noir (Central Coast)	69
Caymus Cabernet Sauvignon (Napa Valley)	225

BEER

Westbrook White Thai IPA	8
Coast Brewing Co., Kölsch	8
Coast Brewing, Hop Art, IPA	8
Edmund's Oast Something Cold Blonde Ale	8
Michelob Ultra	8
Athletic N/A	8
Heineken 0.0	8
High Noon: Lime or Pineapple	8
Beer Bucket of Five Beers	35

COCKTAILS

Espresso Martini	18
Moscow Mule	17
Old Fashioned	18
Cosmopolitan	17
Margarita	17

MOCKTAIL

Strawberry Creamsicle	14
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SPIRITS

Vodka – Ketel One Tito's Grey Goose	17
Gin – Tanqueray Hendrick's	
Rum – Bacardi Captain Morgan	
Tequila – Espolon Blanco Casamigos	
Whiskey - Jack Daniels Jameson Bulleit	
Bourbon – Woodford Reserve	
Baileys	
Kahlúa	