

EGGS AND SPECIALTIES

<p>BLUE PLATE* 27</p> <p>Two Farm Eggs, Any Style</p> <p>CHOICE OF: Yellow Grits Fingerling Potatoes</p> <p>CHOICE OF: Chicken Sausage Pork Sausage Bacon</p> <p>CHOICE OF: White Wheat Gluten Free</p>
<p>GARDEN HERBS OMELET* 26</p> <p>CHOICE OF: Mushroom Spinach Onion</p> <p>Cherry Tomato Cheddar Goat Gruyère</p> <p>Bacon Country Ham Pepper</p> <p>Served With Fingerling Potatoes</p>
<p>SEAFOOD OMELET* 34</p> <p>Farm Egg Maine Lobster NC Blue Crab</p> <p>Split Creek Farm Feta Fingerling Potatoes (D)</p>
<p>STOREY FARMS EGG WHITE FRITATTA* 29</p> <p>Blistered Tomato Split Creek Farm Feta Hass Avocado</p> <p>Tender Arugula Foraged Mushroom Zucchini (GF, D)</p>
<p>BUTTER CROISSANT BENEDICT* 26</p> <p>Butter Croissant Local Farm Poached Eggs</p> <p>Hass Avocado Tender Arugula Forx Farm Gouda</p> <p>+12 Add Salmon (G, D)</p>
<p>BLUE CRAB BENEDICT* 30</p> <p>Local Farm Poached Eggs English Muffin</p> <p>NC Blue Crab Bloomsdale Spinach</p> <p>Old Bay Hollandaise (G, D)</p>
<p>PALMETTO FOCACCIA* 29</p> <p>Scrambled Farm Egg Toma Cheese Baby Arugula</p> <p>Lady Edison Country Ham Confit Garlic Aioli</p> <p>Hass Avocado (G, D)</p>
<p>STEAK AND EGGS* 75</p> <p>12oz Chatel Farms Wagyu NY Strip Two Farm Eggs</p> <p>Fingerling Potatoes House Citrus Salad</p>
<p>AVOCADO TOAST 22</p> <p>Toasted Sourdough Chickpea Hummus</p> <p>Tender Arugula Lemon Essence</p> <p>+10 Add Two Farm Eggs, Any Style*</p> <p>+12 Add Salmon (G)</p>

GRIDDLE AND BAKERY

<p>LOWCOUNTRY PANCAKES 21</p> <p>Lemon Ricotta Seasonal Fruit Compote (G, D)</p>
<p>BELGIAN WAFFLE 20</p> <p>Wild Berry Marmalade Lemon Ricotta (G, D)</p>
<p>PASTRY BASKET 15</p> <p>Cultured Butter (G, D)</p>

HARVEST & FRUIT

<p>FARMER’S FRUIT PLATE 18</p> <p>Seasonal Fruit Wild Berries</p> <p>Tupelo Honey Cocoa Granola (GF, N)</p>
<p>PALMETTO AÇAÍ BOWL 20</p> <p>Shaved Coconut Sliced Banana Wild Berries</p> <p>Cocoa Granola Agave Nectar (VG, GF, N)</p>
<p>LOWCOUNTRY YOGURT PARFAIT 20</p> <p>Greek Yogurt Wild Berry Compote</p> <p>Cocoa Granola (D, N)</p>
<p>STEEL CUT OATMEAL 16</p> <p>Fresh Berries Toasted Almonds Tupelo Honey (N, VBR)</p>
<p>SMOKED SALMON BAGEL 28</p> <p>Dill Cream Cheese Golden Frisée Red Onion</p> <p>Heirloom Tomato Pickled Mustard Seed (G, D)</p> <p>CHOICE OF: Plain Asiago Everything</p>

SIDES & THINGS

DOUBLE-SMOKED BACON	8
CHICKEN APPLE SAUSAGE	8
PORK SAUSAGE	8
FARM GREEN SALAD	8
BREAKFAST POTATOES	8
SLICED HASS AVOCADO	8

AVAILABLE 7AM - 11AM

VG – vegan | VBR – vegan by request | V – vegetarian | GF – gluten free | G – contains gluten | N – contains nuts | D – contains dairy | SF – contains shellfish

We proudly use local, organic, free-range eggs sourced from Storey Farms.

**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

GOLD'N GREENS JUICE 9

Pineapple | Fuji Apple | Cucumber | Dandelion | Kale

Turmeric | Lemon | Mint

FRUIT JUICE 5

Apple | Cranberry | Grapefruit

FRESHLY-SQUEEZED ORANGE JUICE 7

Fresh-Pressed Orange Juice

HOUSE BREWED

ESPRESSO 5

CAPPUCCINO 6

LATTE 6

ARTISAN TEA 5

HOT COCOA 4

