

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.*

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## SMOOTHIES & FRESH PRESSED JUICE

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### 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

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## HOUSE BREWED

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### ESPRESSO 5

### CAPPUCCINO 6

### LATTE 6

### ARTISAN TEA 5

### HOT COCOA 4



APPETIZERS & SHAREABLES

SEAFOOD SALAD\* 30

Maine Lobster | PEI Mussel | Local Crab  
Tiger Prawns | Stone Fruit | Fresno Vierge (G, SF)

HAMACHI CRUDO\* 28

Local Citrus | Shinko Pear | Dill Oil  
Coconut Citronette (GF)

HONEYNUT SQUASH 24

Charred Vinaigrette | Iberico Ham  
Toasted Hazelnut (GF, N, VBR)

SOUPS & LOCAL GREENS

LOWCOUNTRY SHE CRAB SOUP\* 20

NC Blue Crab | Pedro Ximénez Sherry  
Smoked Trout Roe | Sea Salt Crisp (G, D, SF)

BUF BURRATA 25

Fuyu Persimmon | Young Thyme | Grapefruit Gastrique  
Sicilian Pistachio (GF, D, N)

CAESAR SALAD\* 20

Baby Gem | House-Made Caesar Dressing | Pangrattato  
Solo Di Bruna | Boquerones (G, D)

BISTRO SALAD 21

Bibb Lettuce | Pickled Shallot | Candied Walnut  
Edisto Honey and Mustard Emulsion (GF)

SALAD ADDITIONS

Seared Salmon\* 22 | Beef Tenderloin\* 60  
Grilled Chicken 14 | Tiger Prawns\* 26

SPECIALTY SANDWICHES

PALMETTO BURGER\* 30

Garlic Aioli | Aged Cheddar | Caramelized Onion  
Heirloom Tomato | Dill Pickle | Bibb Lettuce  
Double-Smoked Bacon (G, D)

TURKEY CLUB 26

Sourdough | House-Brined Turkey Breast | Bibb Lettuce  
Gruyère Cheese | Double-Smoked Bacon | Heirloom Tomato  
Dijon Mayonnaise (G, D)

LAND & SEA

BUTTER POACHED CATCH\* 39

SC Clams | New Potatoes | Bok Choy  
Smoked Trout Roe (GF, D, SF)

LOWCOUNTRY SHRIMP AND GRITS 36

Charleston Stone-Ground Grits | Tasso Gravy | Tiger Prawns  
Goat Feta | Crispy Phyllo | Green Tomato Marmalade (G, D, SF)

JOYCE FARMS AIRLINE CHICKEN 35

Cauliflower | Black Garlic | Calabrian Chili | Local Greens  
Parmigiano Reggiano (GF, D)

LOBSTER THERMIDOR LUMACHE PASTA 39

Tarragon | Garlic Crunch | Calabrian Chili  
Local Greens | Parmigiano Reggiano (G, D, SF)

LOCAL CRAB CAKE\* 40

Hass Avocado | Shaved Fennel | Seasonal Citrus  
Caviar Beurre Blanc (G, D, SF)

STEAK FRITES 80

8oz Prime Beef Ribeye Cap | Pomme Pont Neuf  
Bearnaise (G, D) | Make It Oscar\* +30

| SIDES & THINGS                       |    |                           |    |
|--------------------------------------|----|---------------------------|----|
| CAESAR SALAD* (G, D)                 | 10 | GRILLED ASPARAGUS (GF, V) | 12 |
| SIDEWINDER POMME FRITES AND SEA SALT | 10 | CHEESE GRITS (GF, D)      | 10 |
| CHARRED BROCCOLINI (GF, V)           | 12 |                           |    |

WINE LIST

| BUBBLES                                | (Glass/Bottle) |
|----------------------------------------|----------------|
| Bisol Jeio Prosecco Brut (Treviso)     | 16/64          |
| Veuve Clicquot Brut (Champagne) 375ml  | 36/90          |
| Val de Mer Rosé Brut Nature (Burgundy) | 18/72          |

| WHITE WINES                                    |       |
|------------------------------------------------|-------|
| Scarpetta Pinot Grigio (Friuli)                | 15/52 |
| Los Champs Clos Sancerre (Loire Valley)        | 19/80 |
| Esk Valley Sauvignon Blanc (New Zealand)       | 14/56 |
| Vérizet Vire-Clesse (Burgundy)                 | 18/72 |
| Singing Tree Chardonnay (Russian River Valley) | 16/64 |

| ROSÉ                                     |       |
|------------------------------------------|-------|
| Peyrassol Rosé “La Croix” (Méditerranée) | 16/64 |

| RED WINES                                    |       |
|----------------------------------------------|-------|
| Chalk Hill Pinot Noir (California)           | 18/72 |
| Smith & Hook Cabernet Sauvignon (California) | 17/68 |

SPECIALTY COCKTAILS

| 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 |

| THE BLUSHING MULE 19                          |
|-----------------------------------------------|
| Titos Vodka   Fresh Lime Juice   Blood Orange |
| Ginger Beer                                   |

| BEER           |                                            |
|----------------|--------------------------------------------|
| DOMESTIC 7     | CRAFT 9                                    |
| Michelob Ultra | Coast Hopart                               |
| Miller Lite    | Munkle Pilsner                             |
|                | Westbrook White Thai                       |
|                | Edmund’s Oast Something Cold Blonde (16oz) |



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SWEETS

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LEMON VERBENA TART 15

Stewed Huckleberry (G, D)

PEANUT BUTTER CHOCOLATE TORTE 17

Salted Caramel | Peanut Brittle (G, D, N)

GINGER PEAR TRIFLE 16

Compressed Pear | Caramelized White Chocolate Mousse | Linzer (G, D)

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HOUSE-MADE ICE CREAM AND SORBET 8

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Please Speak with Your Server About  
Our Seasonal Offerings

