



breakfast menu

LITE FARE

YOGURT TOWER, blueberry, tahini, granola, honey \$6

AVOCADO TOAST, multi-grain, lemon, red pepper flakes, micro radish \$10

FRUIT BOWL, pineapple, banana, strawberry \$6

HOT & HEARTY

*EYE OPENER, 2 eggs, crispy potatoes, toast \$10

*ELIZA BENEDICT, cheddar biscuit, fried green tomato, crabmeat, poached egg \$16

BISCUITS & GRAVY, country pork sausage, buttermilk biscuits, fried eggs \$10

WAFFLES, buttermilk, banana, pecan, maple syrup, \$10

*OMELETTE, tomato, ham, cheddar curd, farm green salad \$11

*EGG WHITE OMELETTE, wild mushrooms, goat cheese, tarragon, crispy potatoes \$12

SIDES

*FARM EGG \$2

HASHBROWNS \$3

CHICKEN SAUSAGE \$4

APPLE WOOD BACON \$4

LOCAL PARTNERS

*Low Country Roasters;
Bee City Farms;
Blue Ridge Creamery;
Charleston Artisan Cheesehouse,
Bulls Bay Salt Works, Holy City Farms,
Island Tomato, Geehci Boy,
Low Country Creamery*

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*



cocktails

POOLSIDE PEACH \$10

Deep Eddy Vodka, DeKuyper Peachtree Schnapps, & Bellini Mix served on the rocks with a Prosecco float topped with a pickled South Carolina Peach garnish

PLANTER'S PUNCH \$9

(Said to have originated at the Planters Hotel Charleston SC)

Bacardi Añejo Cuatro Rum, pineapple, fresh sour, & grenadine shaken and served on the rocks with a dash of Angostura Bitters and a pineapple chip

PORCH GINGER TEA \$11

Belvedere Ginger Zest Vodka, Charleston Tea Plantation Brewed Iced Tea, Bee City Honey Farm Simple Syrup garnished with candied ginger and a lemon wheel

CUCUMBER 75 \$10

Cucumber Infused Beefeater Gin, fresh lemon, Prosecco, cucumber, basil

FLEUR EPICEE \$9

Casamigos Joven Mezcal, sour, fresh lime, and Serrano Pepper shaken on the rocks with Bulls Bay Smoked Salt Rim

WHISKEY SOUR \$12

Maker's Mark Bourbon, fresh lemon, simple syrup, egg white and Jack Rudy Aromatic Bitters shaken and strained over ice

WATERMELON SANGRIA \$11

Skyy Infusions Watermelon Vodka, Conundrum Rosé, Grand Marnier, orange, watermelon juice, garnished with Bulls Bay Salt Dusted Watermelon Cubes

CHARLESTON BLOODY MARY \$9

Deep Eddy Vodka, Charleston Blonde Bloody Mary Mix, and pickled okra, Old Bay

Wine

SPARKLING

Freixenet Blanc de Blanc \$7

Avissi Prosecco \$8

Domaine St Michelle Brut Rosé \$10

Moet Imperial Brut (by the bottle only) \$120

WHITE

Danzante Pinot Grigio \$7

Chateau Ste. Michelle Riesling \$8

Oyster Bay Sauvignon Blanc \$9

Kenwood "Yulupa" Chardonnay \$7

Rodney Strong "Chalk Hill" Chardonnay \$11

Conundrum Rosé \$9

RED

Votre Sante Pinot Noir \$9

Drumheller Merlot \$8

Josh Cellars "Craftsman" Cabernet Sauvignon \$9

Joel Gott 815 Cabernet Sauvignon \$12

Conundrum Red \$12

Beer

DRAFT BEER

Sierra Nevada Southern Gothic Pilsner \$6

French Broad IPA \$7

Bud Light \$5

Samuel Adams Seasonal \$6

Goose Island \$6

Commonhouse Ales Works \$6

Palmetto Brewery \$6

BOTTLED BEER

Budweiser \$5

Michelob Ultra \$5

Heineken \$6

Angry Orchard \$5

Shock Top \$6

Estrella Jalisco \$5

Becks N/A \$4

Sam Smith Oatmeal Stout \$7

non alcoholic

FRENCH PRESS SPARKLER *Strawberry, Cucumber, Mint, Pellegrino* \$5

GOLDEN ALMOND MILK *Turmeric, Ginger, Cinnamon, Black Pepper, Bee City honey* \$5

HIBISCUS GREEN TEA *Star Anise, Cinnamon, Bee City honey* \$4

WATERMELON SLUSHY *Lime, Mint Syrup, Salt* \$5

LOW COUNTRY ROASTERS *Cold Brew* \$6