



BRUNCH

Fall 2020

Executive Chef: Greg Garrison
Chef de Cuisine: Analisa LaPietra

SNACKS & STARTERS

HEIRLOOM TOMATO SALAD local lettuces, bacon, buttermilk chive dressing, croutons	12
CHARRED WINGS Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot chili emulsion	10
CRISPY BRUSSEL SPROUTS chili-lime sauce, cilantro, pickled carrots	10

ENTREES

CRISPY CHICKEN SANDWICH cheddar, lettuce, tomato, smoked thousand island	13
STEAK & EGGS local grits, white cheddar, fried egg, hollandaise	18
HUEVOS RANCHEROS chorizo, rice, black beans, salsa, fried eggs, lime crema, crispy tortilla	13
SHRIMP & GRITS cheddar, tomato miso gravy, kale	15
7OZ BRUNCH BURGER bourbon bacon jam, cheddar, pickles, fried egg, garlic aioli	16
EGGS BENEDICT English muffins, chipped ham, poached eggs, hollandaise	13
CHICKEN & BISCUITS buttermilk biscuit, sausage gravy, fried chicken thigh	14

SIDES

TWO EGGS ANY STYLE	HAND-CUT FRIES	HONEY-CURED BACON
BISCUITS & BUTTER	LOCAL GRITS	

6

DRINKS

MIMOSA	5
BLOODY MARY	9

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

COCKTAILS

547 MANHATTAN / AGED 547 MANHATTAN Templeton Rye, sweet vermouth, Grand Marnier, bitters	13/15	RUSTY CHAIN Altos Reposado Tequila, Drambuie, lime, orgeat, orange, cherry bark vanilla bitters	12
CASTLE SOUR vanilla irish whiskey, clove, lemon, egg white	12	TARIFF Del Maguey Vida, grapefruit, black pepper, peach bitters	13
MARGARITA PICANTE jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt	12	STATELINE SWIZZLE silver rum, passionfruit, lime, demerara, mint, bitters	13
BOURBON THYME Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters	12	CAROLINA WREN apricot vodka, lemon, honey, apricot liqueur, egg white, bitters	12
BACON MAPLE OLD FASHIONED bacon-infused Makers Mark, maple syrup, bitters, citrus zest	12	S'EXPRESS espresso vodka, coffee liqueur, cold brew, lemon oil	12
THE WARTHOG Striped Pig Gin, spiced pear, lemon, honey, rosemary	13	SCHRUTE SOUR beet vodka, rosemary, lemon, egg white	12
AGED NEGRONI Tanqueray Gin, sweet vermouth, Campari	15	PIMM'S CUP Pimm's No. 1, cucumber, lemon, mint, ginger ale	12

WINE

RED

ROYAL OAKS CABERNET BLEND : CALIFORNIA full bodied, dark fruits, well structured tannins, long finish	12/44
BELHARA MALBEC : ARGENTINA dark berries, smooth texture, red fruits	13/51
SKYFALL MERLOT : WASHINGTON plum, leather, juicy cherry candy, cocoa powder	12/44
ULTRAVIOLET CABERNET SAUVIGNON : CALIFORNIA rich, seductive, fearless, bright red fruits, floral aromatics	14/53

ROSE

MIRABEAU ROSE : FRANCE elegant red fruits, zesty citrus, refreshingly dry	13/51
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WHITE

MONTEFRESCO PINOT GRIGIO : ITALY crisp, light bodied, pear, honeydew, citrus zest	12/44
MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND lychee, pineapple, mineral and flint, mouth-watering acidity	13/51
PRIMARY CHARDONNAY : CALIFORNIA rich fruit and oak notes	13/51
FONT-MARS PICPOUL : FRANCE peach, white rose, saline, lively exotic fruits	12/44

SPARKLING

MONTEFRESCO PROSECCO : ITALY light, refreshing, pear, green apple	12/44
COL MESIAN ROSEC : ITALY raspberry, white peach, bright acidity	12/44

BEER

DRAUGHT

GUINNESS STOUT : IRELAND	7
FREEHOUSE FOLLY'S PRIDE BLOND : N. CHARLESTON	7.5
WICKED WEED PERNICIOUS IPA : ASHEVILLE, NC	8
LOFI MEXICAN LAGER : CHARLESTON	7.5
WICKED WEED ROTATING HANDLE : ASHEVILLE, NC	10
COOPER RIVER GOLDEN ALE : CHARLESTON	7.5
2 BLOKES WICKED THROAT CHARMAH IPA : MT. PLEASANT	7.5
REISSDORF KOLSCH : GERMANY	7.5
GHOST MONKEY FARMER'S BROWN ALE : MT. PLEASANT	7.5

PACKAGED

BLUE MOON	6
BUDWEISER	4.5
BUD LIGHT	4.5
COORS LIGHT	4.5
CORONA	6
DOC'S CIDER	7
MICHELOB ULTRA	4.5
MILLER LITE	4.5
YEUNGLING	6