



Brunch Menu

Crabcakes Benedict- poached eggs, fried green tomatoes, lime-cilantro Hollandaise, sweet potato hash 16

Redneck's Benedict-grits knish, Sweetgrasss corned beef hash, fried egg, shrimp gravy 12

Savannah Shrimp and Grits-garlic sautéed jumbo shrimp, Swiss chard, shrimp gravy, scallion butter crostini 16

Steak and Eggs- Edisto Flat Iron Steak, two eggs any style, grits, scallion butter crostini 15

Hangover Pancake-German style pancake, Bailey's Irish Cream batter, Goldschlager infused apples, house Grand Marnier Syrup (Please allow 15 min. cook time) 12

Sweet Potato Latkes-cinnamon crème fraiche 6

Crab and Pimento Cheese Scramble-eggs, crab, scallions, red bells, lime cilantro Hollandaise drizzle, sweet potato hash, scallion butter crostini 12

Hash and Eggs-house-smoked corned beef hash, two fried eggs 8.5

Crab Cake Salad -two crab cakes, field greens, cucumber, tomato, red onion, mustard vinaigrette 14

Iron Skillet Blackened Salmon Salad -field greens, cucumber, tomato, red onion, citrus vinaigrette 14

Sandwiches

Served with choice: sweet potato salad or jicama slaw

Catfish BLT-fried or blackened, French roll, house-smoked bacon, garlic herb tartar 10

Fried Green Tomato BLT-house-smoked bacon, herbed mayo 9

Soft Shell Crab Po' Boy-French roll, lettuce, tomato, red pepper aioli 13

Basil Chicken Salad-pretzel roll, lettuce, tomato 9

Three-Meat Loaf-served cold, pretzel roll, Sun Beam bread, sweet tomatoes 9

Pimento Cheese-house pimento cheese, Sun Beam bread 7