

SUNRISE TRIO



POEMA CAVA
served with pomegranate juice,
peach nectar, blood orange juice
45

APPETIZERS



**BUTTERNUT SQUASH
BISQUE**
pecan crumble, crème fraîche
cup 8 bowl 10

**CHARLESTON
CREAM OF CRAB SOUP**
blue crab, sherry, mace
9

CORNMEAL FRIED OYSTERS
tartar sauce, pickled okra
16

STEAMED CLAMS
Clammer Dave's clams,
white wine garlic cream,
parsley, grilled baguette
16

HOUSE SMOKED SALMON*
everything spice, horseradish cream,
rye toast
14

CAULIFLOWER GRATIN
local arugula, oyster mushrooms,
warm bacon vinaigrette
12

**GRASS FED BEEF
CARPACCIO***
thinly sliced raw beef, capers,
Parmesan cheese,
grilled baguette
14

HOUSE SALAD
cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
9

BENNE SEED
WAFFLES



SUMMER BERRY
whipped ricotta, maple syrup
14

SOUTHERN FRIED CHICKEN
braised collard greens,
sorghum mustard
16

CANDIED HOT CHICKEN
house pickles, cole slaw
16

MAIN
COURSES



SHRIMP & GRITS
house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
18

GRILLED SALMON SALAD*
arugula, couscous, feta cheese,
toasted pine nuts, dried fruit,
lemon shallot vinaigrette
18

**CAROLINA GOLD
RICE BOWL***
seared rare tuna, cherry tomato,
avocado, local farm egg, peanuts,
carrot-ginger purée
18

FRIED CAROLINA TROUT
heirloom cherry tomato salad,
onion confit, green beans
18

PICNIC PLATE*
petite salad, country ham,
pimento cheese toast,
soft boiled farm egg,
house pickled vegetables
14

SOUTHERN MEDLEY
grilled chicken breast,
zucchini, eggplant, tomatoes,
basil pesto, goat cheese croutons,
balsamic vinaigrette
16

FRIED CHICKEN LIVERS
Geechie Boy yellow grits,
caramelized onion jus,
sweet pepper relish
14

**GRILLED CAROLINA
QUAIL**
dirty rice stuffing, local kale,
sorghum glaze
16

**GRASS FED BEEF
BURGER***
Kurios Farm Bibb lettuce,
tomato, red onion, Dijonnaise,
toasted benne seed bun
14
add local farm egg,
Heritage Farm bacon,
cheddar, fontina, or pimento cheese
1.00 each

COCKTAILS 12



APPLE CIDER MULE
vodka, apple cider, lemon,
Blenheim's ginger ale

BERMUDA TRIANGLE
gin, Campari, pineapple,
orgeat, lime

THE ELIXIR
High Wire amaro, Aperol,
orange, grapefruit bitters

THE BARN RAISER
honey-infused bourbon,
Blenheim's ginger ale, orange bitters

UN BESO
tequila reposado, Aperol, orgeat,
lemon, orange bitters

WORD OF MOUTH
mezcal, green Chartreuse,
Luxardo, lime

CAMPFIRE SLING
Old Overholt rye whiskey,
pure maple, orange,
chocolate bitters

THE ORCHARD
Helix vodka, apple cider,
Aperol, lemon

ISLAND REVIVAL
Pusser's rum, coconut rum,
pineapple, lime

STOREY FARM EGGS



GRILLED STEAK & EGGS*
Allen Brothers 10 oz Prime ribeye,
fried eggs, broccoli & Parmesan,
crispy potato wedges
24

COUNTRY HAM BENEDICT*
poached eggs, buttermilk biscuit,
local kale, hollandaise
16

SMOTHERED OMELET
charred broccoli & cheese,
guajillo mole, salsa verde
16

BREAKFAST SANDWICH
house cured corned beef,
scrambled eggs, fontina cheese,
caramelized onions, Cuban roll
14

SIDES
5



Cole Slaw
Fresh Fruit
Collard Greens
Buttermilk Biscuits
Broccoli & Parmesan
Geechie Boy Yellow Grits
Crispy Fingerling Potatoes

EXECUTIVE CHEF
Russ Moore

GENERAL MANAGER
Peter Pierce

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

GLUTEN FREE MENU

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crème fraîche
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parsley
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everything spice,
horseradish cream
14

CAULIFLOWER GRATIN

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warm bacon vinaigrette
12

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Parmesan cheese
14

HOUSE SALAD

cherry tomatoes, cucumbers,
pickled fennel, sunflower seeds,
choice of balsamic vinaigrette,
lemon shallot vinaigrette,
green peppercorn ranch
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Cole Slaw
Fresh Fruit
Collard Greens
Broccoli & Parmesan
Buttermilk Biscuits (GF)
Geechie Boy Yellow Grits

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house sausage, country ham,
tomatoes, green onions, garlic,
Geechie Boy grits
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