



Brunch Served Sat 8am-3pm Sun 10am-3pm

FOR THE TABLE

Traditional Tomato Pie 8.99 ✓
arugula and balsamic vinaigrette

Fried Pickles 6.99 ✓
cornmeal batter with pickled mayo

Fried Chicken Livers 7.99
caramelized onions, bacon, arugula, red pepper coulis

Fried Green Tomatoes 9.99 ✓
buttermilk batter, pepper relish, arugula, spicy remoulade

Crab Stuffed Mushrooms 9.99
frisee, sherry vinaigrette, balsamic glaze

Pimento Cheese 7.99 ✓
sesame seed crackers

Fried Okra 6.99 ✓
spicy smoked pepper remoulade

Southern Meatballs 8.99
housemade fresh meatballs
caramelized onion-bacon gravy, herb crostini

SOUPS AND SALADS

She Crab Soup 5.99 *cup* **7.99** *bowl*
in the classic Charleston style, garnished with sherry

Okra Soup *cup* **4.99** *bowl* **6.99** Ⓞ
an aromatic tomato and veal broth with fresh vegetables

Half- Grilled Cheese and Tomato Soup 7.99 Ⓞ
cheddar on homemade bacon cheese bread
served with a cup of tomato bisque
add whole grilled cheese **\$1.00**

Kale and Radish Salad 9.99 ✓ Ⓞ
goat cheese, blood oranges, candied pecans, heirloom tomatoes,
citrus vinaigrette

Grilled Pear and Frisee Salad 8.99 ✓ Ⓞ
spiced walnuts, blue cheese crumbles, sherry vinaigrette

Oyster and Spinach Salad 10.99
fried oysters, heirloom tomatoes, baby spinach,
creamy horseradish-red wine vinaigrette

House Salad 6.99 ✓ Ⓞ
local baby lettuces, tomatoes, rainbow carrots, cucumbers
and choice of dressing
add **catfish** or **chicken 4.99**
shrimp or **flounder 6.99**, **salmon 8.99***

PO’ BOYS AND SANDWICHES

served with sweet potato fries and bacon-bleu cheese cole slaw
gluten free bun available for an additional \$1.49

Blackened Salmon BLT 13.99* Ⓞ
mesclun, tomato, bacon dill horseradish mayo, chullah bread

Shrimp or Oyster Po’ Boy 11.99
lettuce, tomato, pickles, spicy remoulade, amoroso roll

Fried Buffalo Chicken Sandwich 9.99 Ⓞ
lettuce, tomato, creamy blue cheese sauce, brioche bun

Fried Green Tomato BLT 9.99
bacon, arugula, creole mayonnaise, texas toast

BBQ Pulled Pork 9.99 Ⓞ
smoky brown sugar bbq sauce, brioche bun

BRUNCH PLATES

Shrimp and Grit Benedict 11.99*
two poached eggs served over grit cakes, sautéed shrimp
creole hollandaise with home fries

Today’s Quiche 9.99 Ⓞ
chef’s choice, local baby lettuces, lemon vinaigrette

Country Ham and Eggs 9.99* Ⓞ
two eggs any style, pan fried cured ham, brown gravy,
toast or biscuit, choice of grits or home fries

Country Fried Steak and Eggs 12.99*
two eggs any style, white onion gravy, toast or biscuit,
choice of grits or home fries

Bull’s Eye 9.99* ✓
two eggs griddle fried in texas toast, choice of grits or home fries

Two Egg Breakfast 8.99* ✓ Ⓞ
cooked any style, toast or biscuit, grits, and home fries

Biscuits and Gravy 6.99
two buttermilk biscuits, sausage gravy

Buttermilk Pancakes or French Toast 8.99 ✓
topped with powdered sugar and choice of
blueberry compote, apple compote
or fresh strawberries

Strawberry-Banana Stuffed French Toast 11.99 ✓
fresh strawberries, bananas, cream cheese, citrus maple syrup

Fried Catfish and Grits 12.99
pickled vegetable relish, pepper vinegar

Shrimp and Grits 14.99 Ⓞ
local shrimp, smoked sausage, bell peppers, stone ground grits,
caramelized onion-bacon gravy

Southern Fried Chicken 13.99
breast and leg, smashed potatoes, collard greens, tasso gravy

OMELETTES
served with home fries

Today’s Omelette 10.99 Ⓞ
chef’s selection

Crab and Asparagus Omelette 12.99 Ⓞ
hollandaise sauce

Farmer’s Omelette 8.99 ✓ Ⓞ
tomato, bell pepper, green onion, cheddar cheese

Country Omelette 9.99 Ⓞ
diced ham, green pepper, onion, cheddar cheese

SIDE DISHES

Bacon 4 Ⓞ

Collard Greens 3.50 Ⓞ

Biscuit 2.50 Ⓞ

Home Fries 3.50 ✓ Ⓞ

Hash browns 4 ✓

Texas Toast 2.50 ✓

Sausage Link 4 Ⓞ

Two Eggs 4* ✓ Ⓞ

“Virginia’s” Baked Macaroni and Cheese 3.50 ✓

Biscuit and Sausage Gravy 4

Fresh Fruit 4 ✓ Ⓞ

Steamed Broccoli 3.50 ✓ Ⓞ

Grits 3.50 ✓ Ⓞ

Sausage Patty 4 Ⓞ

Notes Vegetarian Options ✓

Gluten-Free item or GF modified Ⓞ

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

