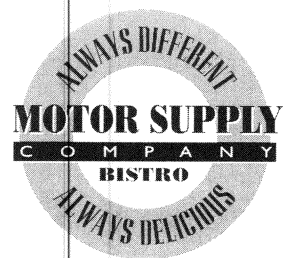




Sunday Brunch



Mimosas 5.50

Irish Coffee 8.00

- Featured -

*Cocktail : Cranberry-Orange Breakfast Mule 6.00

*Beer : Second Self A.T.ale 5.00

~Bloody Marys~

*OC Bloody Mary 7.00

*Smoked Bloody Mary 7.50

*Columbia's Best Bloody Mary 6.00

~ Entrées ~

- Buttermilk Biscuit Plate - Adluh stone-ground grits, scrambled farm eggs, Benton's country ham gravy. 11.95
- Fish & Grits - Seared East Coast Mahi Mahi - Adluh stone-ground yellow grits, Wadamalaw Is. butterbeans, piquillio peppers, fennel, herb pistou 15.95
- Smoked Atlantic Salmon Board - chickpea hummus, pickled red onions, house tomato jam & crostini 14.95
- Low Country Backfin Crabcakes - Adluh stone-ground grits, herb aioli, endive, radicchio and citrus slaw 14.95
- BBQ Wil-Moore Farm's Pulled Pork Buttermilk Biscuit Sandwich - Korean "Q" sauce, rainbow slaw & a broccoli salad 10.95
- Joyce Farm's Free-Range Marinated Chicken Salad - romaine, red onion, cucumber grape tomatoes, Mindoro blue cheese, creamy blue cheese dressing 12.95
- Carolina Heritage Farm's Pork Loin - cheddar potato bake, cranberry relish, smoked hock jus 12.95
- Black Pepper Crusted C.A.B Strip Roast - cheddar potato bake, pickled red onions, horseradish aioli 21.95
- Wild Caught Atlantic Shrimp - smoked bacon, roasted tomatoes, fresh parsley, Adluh stone-ground grits. 13.95
- Croissant Bread Pudding French Toast - zesty blackberries, house made granola, powdered sugar, Applewood smoked bacon, scrambled farm eggs. 11.95

~A La Carte~

- Rasher of Bacon 6.00

- Scrambled Farm Eggs 5.00

- Adluh grits 2.00 w/ Cheese 3.00

-Soup: Root Vegetable & Kale 7.00