

BRUNCH

FOR SHARING

Shrimp Provencal

jumbo shrimp cooked in garlic, capers, lemon and white wine
served with a grilled baguette - 11

Southern Eggrolls

slow smoked chicken, Memaw's collard greens and oven cured tomatoes
served with peach chutney and asian mustard - 9

Wild Mushroom & Smoked Gouda Arancini

served with tomato sauce and parmesan cheese- 7

Eggplant Terrine

eggplant, olive tapenade, goat cheese, roasted red bell peppers,
parsley sauce and grilled baguettes - 9

SALADS

Grilled Peach & Bibb Salad

bibb lettuce, grilled peaches, toasted almonds,
champagne vinaigrette- 9

Grilled Romaine - gf

served with a pickled garlic vinaigrette, roasted corn, parmesan, tomatoes and blue crab - 12

Caesar Salad

crisp Romaine with freshly shaved parmesan cheese, croutons, sliced tomatoes, and hard boiled egg
tossed in a garlicky Caesar dressing - 9

Baby Beet and Arugula

raspberry pickled beets, pistachio crusted goat cheese, golden raisins and baby arugula
tossed in a white balsamic vinaigrette - 8

Add Protein

grilled chicken - 5

grilled salmon - 7

sautéed shrimp - 6

SOUPS

French Onion

sweet caramelized vidalia onions deglazed with brandy and braised in a rich veal broth
topped with a sour dough crouton and gruyere and baked until golden brown - 7

Charleston Crab Soup

with chives and cream sherry- 11

MEET THE CHEF

Chef Steve Jordan's appetite for culinary success is in his roots. Growing up with grandparents ingrained in the farming industry, he quickly established an appreciation for fresh cuisine. Inspired by his grandparents, Chef Steve pursued his passion for food at Johnson & Wales University in Charleston, SC where he incorporated his southern heritage and French techniques to hone his own unique style. His background is what influences his palate today. A purveyor of fresh, local ingredients, Chef Steve's menu cultivates pure ingredients that are indigenous to his home state. From house-made bread, pasta and stocks to the all-natural pork raised at Heritage Farm in Goldsboro, produce delivered from The Farm at Dover daily and seafood from the shores of the east coast, Chef Steve's cuisine personifies southern hospitality. Enjoy!

SAMMIES

served with one side

Bistro Burger*

9oz fresh ground tenderloin and ribeye
served on a toasted brioche bun served with lettuce,
tomato, caramelized onion, bacon, gruyere and bistro sauce - 14

Chicken Salad Croissant

Southern chicken salad served on a toasted croissant with lettuce and tomato - 11

SUNDAY FEATURES

Charleston Style Shrimp & Grits

Carolina shrimp tossed in Tasso ham cream sauce
served on white cheddar cheese grits - 17

Steak & Eggs*

12oz grilled ribeye topped with chimichurri butter, eggs in a basket, and crispy home fries - 18

Croque-Monsieur

rosemary ham & Gruyere cheese sandwich topped with béchamel sauce
Served with crispy home fries - 11
make it a Croque-Madame for an additional \$1.50

Chicken & Waffles

buttermilk fried chicken breast on a crispy vanilla waffle
served with black pepper scented maple syrup - 11

Southern Eggs Benedict*

fried green tomatoes, rosemary ham, poached eggs and hollandaise
served with crispy home fries - 9

Grilled Beef Benedict*

grilled filet, crispy English muffin, poached eggs and béarnaise
served with crispy home fries - 16

Quiche Lorraine

our version of a classic, served with mixed greens tossed in a lemon vinaigrette - 8

Rosemary Ham & White Cheddar Omelet

served with crispy home fries - 8

Crab & Asparagus Omelet

grilled asparagus, lump crab, and gruyere topped with hollandaise
served with crispy home fries - 12

Challah French Toast

served with Grand Marnier strawberries, maple syrup & Whipped cream - 7

SIDES FOR THE TABLE - 6

spring thyme brussel sprouts - v
grilled asparagus - v
Memaw's collard greens
skillet corn - v
pomme frites - v
smoky mac and cheese - v
southern heirloom tomato salad - v
crispy home fries - v
white cheddar cheese grits - v

