



SUNDAY, APRIL
29TH, 2018

COFFEE
MENU

REGULAR & DECAF
3.50

CAPPUCCINO 4.50

LATTE 4.50

ESPRESSO 4

COLD BREW 3.50

HOT TEA 3.50

EXECUTIVE CHEF
Michael Perez

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

FIRST

DOUGHNUT HOLES

Cinnamon toast crunch cereal milk 8

CRUDITÉS

Radishes, carrots, beets, asparagus, whipped butter
spicy aioli 8

AEROPONIC LETTUCE

Basil + parmesan vinaigrette, 7-minute egg, radishes
carrots, croutons 12

BABY BEETS

Burrata, grapefruit, pomegranates, ligurian olive oil 13

BANANA PECAN BREAD PUDDING

Pecan, crème fraîche, rum butter bananas 10

SECOND

LEMON + BUTTERMILK PANCAKES

Blackberries, salted butter, maple syrup 12

CROQUE MADAME

Virginia ham, gruyere, onion jam, sunny side up egg,
parmigiana 16

EGGS BENEDICT*

Two poached eggs, Canadian bacon, goat cheese,
strawberry jam, English muffin, hollandaise 17

SHRIMP + GRITS

Blackened local shrimp, Geechie boy grits,
oven dried tomatoes, smoky bacon, chimichurri 17

OCTOPUS

Papas bravas, aioli nero, charred spring onions,
asparagus 14

CG BURGER

Garlic aioli, house-made pickles, American cheese 12
Add egg* 1.50
Add bacon 3

PORK + EGGS

Potatoes, two sunny side up eggs, bordelaise 22

DRINK MENU

Mimosa

*Ask your server
about flavors +
Cava
6/15*

Bloody Mary

*Bourbon, Vodka,
Charleston Bloody
Mix 8*

Sunday Struggle
III

*Aquavit, Domaine
de Canton, Meyer
lemon, blackberries,
sage 13*

Tuscan Smash

*Hat Trick Gin,
cherry tomato,
basil, grapefruit
syrup, Jack Rudy
tonic 12*

SIDES

FONTINA GRITS

5

BACON

6

ROOT VEGETABLE

HASH

5

MAPLE SAGE

SAUSAGE

6

LIVE MUSIC

BY

DJ

NATTYHEAVY

