

BRUNCH MENU

featured from the bar

BRUNCH COCKTAILS

- CORPSE REVIVER #2 \$12** ... *a classic recovery cocktail from yesteryear: strong but easy to drink*
gin, orange liqueur, bitter aperitivo, lemon, absinthe
- SEVEN PERCENT SOLUTION \$13** ... *something like an Espresso Martini*
ruby port, espresso liqueur, saffrafras, cold brew coffee concentrate
- PHILEAS FOGG \$13** ... *something like a boozy London Fog*
gin or vodka, earl grey tea, cream, orange, lavender, honey

BLOODIES

- OAK 36 DOUBLE DELUXE BLOODY MARY \$24**
trinity vodka, tomato, horseradish, Worcestershire sauce, black pepper, pickled veggies, pickled shrimp
- THE GREEN KNIGHT \$13**
blanco tequila, tomatillo, green tomato, cucumber, serrano, white soy sauce, cilantro
- 451 \$12** ... *spicy, flavorful, intense*
vodka or gin, tomato juice, lime, cayenne, serrano, horseradish, olive brine, celery salt

MIMOSAS & THE LIKE

- MIMOSA \$10**
sparkling wine & choice of orange, pineapple, or grapefruit juice
- KIR ROYALE \$12**
prosecco, crème de cassis
- POINSETTIA \$11**
sparkling wine, cranberry juice, orange liqueur
- MIMOSA KIT \$27**
bottle of sparkling wine & choice of orange, pineapple, or grapefruit juice

SMALLS

- Yogurt Parfait** > Berries, Granola, Local Honey **\$10**
- Fresh Baked Pastries** > **Ask Server*
- Palmetto Cheese Plate** > Served With Crackers, Pickled Vegetables, Honey Comb **\$13**
- Deviled Eggs** > Creamy Egg Filling with Pickled Chow-Chow **\$9**
- The Beet** > Roasted Beets & Baby Carrots, Pickled Strawberries, Candied Papitas, Smoked Yogurt, Chèvre Cheese, Pea Tendrils **\$15**
- Lox & Toast** > Herb Cream Cheese, Smoked Salmon, Tomato, Fennel, Sunny Egg, Chives, Multi-Grain Toast **\$19**
- Hummus** > Chickpea & Butterbean Hummus, Pickled Vegetables, Fresh Baked Flatbread **\$11**
- Wings or Tenders** > Lemon Pepper, Buffalo, Thai Chili, Honey Mustard BBQ, Old Bay Seasoning, Chef's Pick **\$17 *8 Wings or 5 Tenders**

GRATUITY ADDED TO PARTIES OF SIX PEOPLE OR MORE. A 2.5% SMALL BUSINESS SURCHARGE INCLUDED WITH EVERY TRANSACTION. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BRUNCH MENU

SALADS & BOWLS

Make Any Salad a Pita Wrap

Cobb Salad > Grilled Chicken, Romaine, Hard Boiled Egg, Bacon, Tomato, Onion, Croutons, Smokey Blue Cheese Crumbles, Blue Cheese Dressing **\$22** *Sub. **Chicken for Local Shrimp +\$2, Fish +\$2, Steak +\$2**

Smoked Chicken Caesar > Grilled Chicken, Romaine, Tomato, Cucumber, Parmesan Cheese, Parm Crisp, Caesar Dressing **\$21** *Add Anchovy **\$2** *Sub. **Chicken for Local Shrimp +\$2, Fish +\$2, Steak +\$2**

Farm Salad > Mixed Greens, Butter Beans, Strawberries, Fennel, Goat Cheese, Strawberry Vinaigrette **\$17** *Add **Chicken +\$4, Local Shrimp +\$6, Fish +\$6, Steak +\$6**

Mediterranean Bowl > Grilled Chicken, Farro, Tomato, Cucumber, Red Onion, Feta, Olives, Chickpeas, Yogurt Tahini Dressing **\$17** *Sub. **Chicken for Local Shrimp +\$2, Fish +\$2, Steak +\$2**

Tuna Bowl > Jasmine Rice, Spicy Tuna, Cucumber, Butter Beans, Carrot, Cabbage, Scallion, Cashews, Calabrian Chili Aioli **\$19** *Sub. **Tuna for Fried or Grilled Tofu, Local Shrimp +\$2, Fish +\$2, Steak +\$2**

HOUSEMADE DRESSINGS

Ranch | Blue Cheese | Smokey Blue Cheese | Caesar | Yogurt Tahini

Balsamic Vinaigrette | Strawberry Vinaigrette

MAINS

Stuffed French Toast > Thick-Cut Brioche, Lemon Cheesecake Filling, Blueberry Syrup, Candied Pecans, Whipped Cream **\$18**

Croque Madame > Brioche Toast, Country Ham, Gruyere, Dijon, Mornay Cheese Sauce, Sunny Egg, Raspberry Jam *Choice of **Crispy Breakfast Potatoes, Fries or Salad \$19**

Veggie Omelette > Seasonal Vegetables with Goat Cheese *Choice of **Crispy Breakfast Potatoes, Fries or Salad \$16**

Meat & Cheese Omelette > Choice of Bacon, Sausage or Chorizo with Cheddar Cheese *Choice of **Crispy Breakfast Potatoes, Fries or Salad \$16 (Add Extra Meat \$1.50)**

Breakfast Plate > Two Eggs, Sausage Patty, Bacon, Crispy Breakfast Potatoes, Toast **\$17**

B.L.T. > Bacon, L.T.O., Bacon Aioli, Sourdough *Choice of **Crispy Breakfast Potatoes, Fries or Salad \$15**

Shrimp & Grits > Cheesy Grits, Local Grilled Shrimp, Sausage, Cotija, Sunny Egg, Salsa Verde, Toast **\$19**

Country Fried Chicken > Fried Chicken Breast, Collard Greens, Country Gravy, Sunny Egg **\$23**

Buffalo Chicken Mac & Cheese > Choice of Grilled or Fried Chicken Tossed in Buffalo Sauce, Cavatelli Pasta, Gouda Cheese Sauce, Scallions **\$18**

Brunch SmashBurger > Beef or Veggie Double Patty, Cheddar, L.T.O., Bacon Jam, Fried Egg, Brioche Bun *Choice of **Crispy Breakfast Potatoes, Fries or Salad \$21**

Palmetto SmashBurger > Beef or Veggie Double Patty, Palmetto Cheese, Bacon, Honey Mustard BBQ Sauce, Brioche Bun *Choice of **Crispy Breakfast Potatoes, Fries or Salad \$22**

SIDES

Crispy Potatoes & Banana Peppers > \$6

Bacon > \$6

Sausage > \$6

Sourdough, Thick-Cut Brioche, or Multi-Grain Toast > \$4

Fruit Cup > \$5

Cheesy Grits > \$6

Fries > \$6

Mac & Cheese > \$6