

BRUNCH

House smoked arctic char over crispy potato cake with a fried egg & egg remoulade - 14
Char no. 4 biscuits benedict with house smoked ham, poached eggs & bacon gravy - 14
Buttermilk pancakes with grapefruit ginger marmalade & pecan butter - 12
Poached eggs with bacon cheddar grits - 10
Shrimp & grits - 14
House made parmesan chicken sausage with bacon gravy, biscuit & egg sunnyside up - 16
Grapefruit yogurt with homemade granola - 10
Oysters on the half shell – mp
Endive & frisée salad with honey-walnut goat cheese & a coriander-citrus vinaigrette - 11
Chopped pork sandwich with Char No. 4 mustard barbecue sauce & side of baked beans - 14
Pressed ham & cheddar with aioli, pickled jalapeños & homemade potato chips - 14

Brunch Fixed Price Includes coffee & a glass of orange juice

House smoked brown sugar ham / Poached egg / Crispy potatoes with green onion & garlic /
Buttermilk biscuit with homemade jam / Brown butter applesauce - 16 *per person*

Sides

Smoked & fried pork nuggets with Char No. 4 hot sauce - 4
Buttermilk biscuit with bacon gravy - 4
House smoked bacon - 5
Smoked & grilled brown sugar ham - 5
House made rosemary chicken sausage - 7
Buttermilk biscuit with homemade jam - 3
Bacon cheddar grits - 4
Brown butter applesauce - 4
Crispy potatoes with green onion & garlic - 4

Brunch Cocktails

Chipotle bourbon bloody mary with house made pickle - 7
Mimosa - 7