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BREAKFAST

Breakfast to Go

\$12

Assortment of pastries, Danishes, and muffins from a Saffron, a local bakery.

Mushroom Toast

\$12

Cremini mushrooms with truffle oil, whipped goat cheese, arugula, olive oil, and cherry tomatoes on a crostini

Big House Breakfast

\$20

Have breakfast with us at the big house, or take it back to your room.

- -Lowcountry Shrimp and Anson Mills Grits
- -Crabcake Benedict with Stoneground Anson Mills Grits

LOWCOUNTRY FAVORITES

Dip Sampler

\$15

Lowcountry Crab dip, Pimento Cheese, and Caramelized Onion Bacon Dip with assorted crackers.

Local Shrimp Ceviche

\$12

Fresh local shrimp, onion, peppers, tomato, lime juice

Lowcountry Boil for 2

\$30

\$12

Shrimp, sausage, corn, and potato boil with crab boil seasonings

Sandwich Assortment

\$5

Lowcountry Pimento Cheese, Chicken Salad, or Shrimp Salad

Oyster Rockafeller

\$MKT

Oysters on the half shell with a lemon spinach cream sauce breadcrumbs, and parmesan cheese

Chicken Perlieu for 2

\$25

Chicken, sausage, and rice

LIBATIONS

Champagne	G:	\$5	B:	\$20
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Red Cab G: \$5 B: \$20

Red Pinot Noir G: \$5 B: \$20

White Pinot Grigio G: \$5 B: \$20

White Chardonnay G: \$5 B: \$20

Prosecco G: \$5 B: \$20

Miller Lite - 6 Pack \$12

Corona - 6 Pack \$12

White Claw - 6 Pack

Local IPA - 6 Pack \$12

Bloody Mary

\$10

Local Nipatatty Vodka, Charleston Spicy Bloody Mary Mix, an assortment of pickled okra, celery, and marinated shrimp, rimmed with a local blackening seasoning and salt.

Mimosas

\$4

Champagne with either fresh orange juice or pineapple juice.

Michelada

\$8

Clamato, corona, lime, Worcestershire, and hot sauce.