

Brunch

Garden

House Salad	8
Mixed Greens Cherry Tomato Cucumber Pickled Onion Crouton + Creamy Herb Caesar Red Vinaigrette Honey Mustard Honey Goat Cheese	
Hummus	8
Roasted Red Pepper + served with crostini	
Quinoa Bowl	8
Sautéed Quinoa Avocado Tomato Feta Cucumber Carrot Spinach Creamy Herb Aioli	

Add Protein to Your Salad
+ Chicken 5 | Crab Cake 14 | Salmon 10 | Seared Ahi Tuna 10 | Shrimp 6 +

Entrées

Steak & Eggs	23
Australian Wagyu Skirt Steak Eggs Your Way* Country Potatoes Tomato Chimichurri	
Cali B.L.T	12
Bacon Romaine Roma Tomatoes Hass Avocados Sriracha Aioli Toasted French Bread + add two eggs your way* 3	
Gouda Grilled Cheese	9
Van Gough Gouda Sautéed Mushrooms Caramelized Onion Sriracha Aioli + add bacon +2	
Breakfast Waffle Sandwich	13
Ham Bacon Cheesy Scrambled Eggs Whipped Cream Maple Syrup	
Challah French Toast	9
Thick Sliced Challah Bread Seasonal Berries Blueberry Compote Whipped Cream	
Shrimp & Grits	22
½ lb Fresh Shrimp Charleston-Style Andouille Gravy Freeman's Mill Cheese Grits	
Monte Cristo	12
Challah Bread Ham Gruyere Raspberry Jam Powdered Sugar Toasted + with chips	
Brunch Board for 2	30
Belgian Waffle Bacon Seasonal Fruit Scrambled Eggs Artisanal Cheeses Candied Pecans Maple Syrup Local Honey	

A La Carte

Bacon	3.5
+ three slices	
Andouille Sausage	3.5
+ split	
Eggs Your Way*	3
+ two eggs	
Grits	3.5
Plain Cheese	
Quinoa	5
Pepper Onion Spinach Carrot	
Country Potatoes	3.5
Peppers Onions	
Waffle	4
Fresh Fruit	3.5
Multigrain Toast	2
+ house-made raspberry jam +.75	

Bar Specials

Mimosa 5

Bottomless Mimosas 15

Red Sangria 8

White Sangria 8

3 for 18 Sangria 18
Red | White

Bloody Mary 6

Premium Bloody 10
+ top shelf liquor | special garnish +

Magnolia Lemonade 8
+ add flavoring of choice +.50 -- Blackberry | Lavender |
Peach | Pomegranate | Raspberry | Strawberry +

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.