RUSTIC THISTLE

EGGLICIOUS

Rustic Traditional Breakfast* $14
Eggs Any Style/ Choice of Meat/ Garlic Herb Potatoes/ Toast

Rustic Classic Breakfast* $18
Eggs Any Style/ Garlic Herb Potatoes/ Choice of 2 Meats/ Toast

Huevos Rancheros* $18
Sunny Side Up Egg/ Beef Chorizo/ Refried Beans/ Cotija Cheese/ Pico de Gallo/ Chipotle Aioli/ Fried Corn Tortillas

Salmon Croquette Breakfast* $22
Alaskan Salmon Seasoned & Pan Seared/ Creamy Grits/ 2 Eggs Any Style/ Toast

Build Your Own Breakfast Burrito* $15
Choice of Spam, Bacon, or Sausage/ Scrambled Eggs/ Garlic Herb Potatoes/ Cheese/ Salsa

Build Your Own Breakfast Sandwich* $14
Choice of Spam, Bacon, or Sausage/ Eggs Any Style/ Bread/ Cheese

James Island Pulled Pork Omelette* $18
3 Egg Omelette/ Smoked Pulled Pork/ Whiskey Caramelized Onions/ Cherry Tomatoes/ BBQ Sauce/Toast

3 Egg Omelette Ur Way* $16
Choice of Meat/ Two Veggies/ Cheese/ Garlic Herb Potatoes/ Toast

Mediterranean Omelette* $18
Chicken Sausage/ Spinach/ Tomatoes/ Feta Cheese/ Garlic Herb Potatoes/ Toast

Ham & Gruyere Omelette* $15
Ham/ Gruyere Cheese/ Garlic Herb Potatoes/ Toast

Gold Canyon Angus Breakfast Taco* $15
Marinated Gold Canyon Chuck Flap Steak/ Scrambled Eggs/ Chipotle Aioli/ Pico De Gallo/ Cotija Cheese

Bacon and Egg Breakfast Salad* $17
Frisée Mixed Greens/ Avocados/ Heirloom Mini Tomatoes/ Greek Yogurt/ Cucumbers/ Bacon/ 2 Eggs Any Style

SOUTHERN CLASSICS

Biscuits n Gravy* $11
Add 2 Eggs Any Style* $4
Housemade Flaky Biscuits/ Sausage Gravy

Chicken n Waffles* $18
Belgium Waffles/ Fried Wings or Tenders/ Hot Honey Syrup

Low Country Shrimp n Grits* $22
White Shrimp/ Applewood Smoked Bacon/ Andouille Sausage/ Corn Grits/ Low Country Style Gravy

Chicken Fried Steak n Eggs* $18
Chicken Fried Steak/ Sausage Gravy/ Garlic Herb Potatoes/ Eggs Any Style/ Toast

Monte Cristo Sandwich* $16
Sweet & Savory Pan Seared Sandwich w/ Ham/ Turkey/ Swiss Cheese/ Dijon Mustard/ Mixed Berry Marmalade & Powder Sugar/ Garlic Herb Potaoes

Steak n Eggs* $26
10 oz NY Strip w/ Chimichurri/ Garlic Herb Potatoes/ Eggs Any Style/ Toast

Oxtail Skillet* $23
Braised Oxtail/ Garlic Herb Potatoes/ Eggs Any Style/ Toast

Smoked Brisket Skillet* $22
Smoked Brisket/ Garlic Herb Potatoes/ Eggs Any Style/ Toast

Pork Belly Skillet* $18
Asian Glazed Pork Belly/ Garlic Herb Potatoes/ Eggs Any Style/ Toast

Southern Pork Chop Skillet* $20
Fried or Grilled 9 oz Pork Chops/ Apple Chutney/ 2 Eggs Any Style/ Garlic Herb Potatoes/ Toast

CREPES, WAFFLES, & CAKES

Classic French Toast $15
Brioche Toast/ Fresh Fruit Compote/ Powdered Sugar/ Maple Syrup

Classic Pancakes $15
Pancake Stack/ Fresh Fruit Compote/ Maple Syrup

Classic Belgium Waffles $15
2 Classic Belgium Waffles/ Fresh Fruit Compote/ Maple Syrup

Sweet Potato Waffles $15
2 Sweet Potato Waffles/ Pecan Butter/ Cream Cheese Glaze/ Candied Pecan Bits/ Whipped Cream

Gluten Free Pancakes $15
Gluten Free Pancake Stack/ Fresh Fruit Compote/ Maple Syrup

Fresh Baked Pastries $12
4 Baked Pastries (Chocolate Croissant/ Apple/ Raspberry/ Cheese/ Cinnamon Raisin)

Mixed Berry Cream Cheese Crepes $12
Blackberries/ Blueberries/ Strawberries/ Berry Compote/ Cream Cheese Glaze

Strawberry Banana Nutella Crepes $13
Strawberries/ Bananas/ Nutella Drizzle/ Whipped Cream

Banana Foster Crepes $17
Housemade Crepes/ Sliced Bananas/ Rum Flambéed Banana Sauce/ Banana Gelato

Almond Croissant French Toast $17
Buttery Toasted Croissants/ Sliced Almonds/ Almond Butter Cookie Crumbles

Banana Bread French Toast $16
Housemade Banana Bread/ Caramel Drizzle/ Crème Brûlée Banana/ Strawberries/ Whipped Cream

PRICES ARE SUBJECT TO CHANGE

*CONSUMER ADVISORY CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESSES. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS PLEASE INFORM YOUR SERVER IF YOU HAVE CERTAIN DIETARY REQUIREMENTS.

RUSTIC THISTLE

BENNY'S

Classic Benny* $16
Poached Egg/ Seared Ham/ Buttery English Muffin/ Poached Egg/ Hollandaise

Smoked Salmon Benny* $20
Smoked Salmon/ Buttery English Muffin/ Poached Egg/ Lemon Dill Hollandaise

Cajun Fried Chicken Benny* $19
Spicy Fried Chicken Breast/ Poached Egg/ Buttermilk Biscuit/ Cajun Hollandaise

HEALTHIER CHOICE

Avocado Toast* $15
Multigrain Toast/ Avocado Mash/ Arugula Salad/ Sunny Side Up Eggs

Rustic Healthy Breakfast Wrap* $17
Egg Whites/ Smoked Turkey/ Spinach Leaves/ Roasted Mushrooms/ Mozzarella Cheese/ Pico de Gallo

Rustic Power Breakfast Bowl* $20
Add Beef Chorizo $3/ Shrimp $4
Poached Eggs/ Kale/ Tomatoes/ Quinoa/ Mushrooms/ Parmesan Cheese

Fruit Plate $15
Watermelon/ Pineapple/ Honeydew/ Cantaloupe/ Honey Yogurt Dipping Sauce

Maple Granola $11
Non-Fat Greek Yogurt/ Granola/ Mixed Berries/ Coconut Flakes/ Maple Syrup

Steel Cut Oats & Fruit $11
Steel Cut Oatmeal/ Mixed Berries and/or Dried Fruit

SIDES

Turkey Bacon* $6

Country Ham* $6

Sausage Patty* $6

Chicken Sausage* $6

Apple Wood Smoked Bacon* $6

Sausage Gravy* $6

Biscuits $6

Toast/ English Muffin/ Bagel $3
Toast options White/ Wheat/Multigrain/Sourdough/Rye/ Gluten Free

Everything Bagel $5

Gluten Free Muffin $6
Chocolate or Blueberry

Two Eggs* - any style $4

Rustic Potatoes $4
Garlic Herb

Bananas $5

Cold Cereal $5

Cheesy Grits $6

KID'S MEAL $11

ALL KIDS MEALS COME WITH BREAKFAST POTATOES OR FRUIT AND A DRINK
10 YEARS AND YOUNGER

Silver Dollar Pancakes

Little Breakfast Plate*
Scrambled Eggs, Choice of Meat

French Toast

Cold Cereal
(ask Server for Details)

BEVERAGES

Pepsi Products $3

Drip Coffee $3.50

Iced Tea $3

Hot Chocolate $3

Milk $3

Artesian Water $6

Fresh Squeezed OJ $7

Cranberry, Apple $5

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