



COCKTAILS

CLASSIC MIMOSA /8

Duc de Valmer Blanc de Blancs Brut, with your choice of orange, pineapple or grapefruit

*Flavor of the day /MKT

FINCH MARY /8

Wheatley vodka, Charleston bloody mary mix, and fresh citrus. Tajin and salt rim and seasonal veggies.

*Try as a Bloody Maria /+2

OLD FASHIONED TOMAHAWK /12

1792 Small batch bourbon, brown sugar simple, orange and walnut bitters

MONOCLE /11

Wheatly vodka, Cold brew coffee, chocolate and biscotti liquor and vanilla whip cream

PAMOMA /11

Corazon Blanco tequila, pomegranate juice, lime and simple syrup with a salted rim

WINE

La Galope Rose 12/45

Chalk Hill Chardonnay 13/48

Angelini Moscato 9/34

Duc de Valmer Brut 11/35

Santa Marina Prosecco 10/38

Olema Sauvignon Blanc 12/46

Pine Ridge Chenin Blanc Viognier 11/39

Santa Marina Pinot Grigio 10/38

Wente Chardonnay 10/38

Yalumba Y Series Shiraz 10/38

Boen Pinot Noir 14/52

Punta Pays Malbec 10/38

One Stone Cellars Cabernet 14/52

BEER ask about our rotating selection!

**20% gratuity will be added to parties of 6 or more*

**Due to rising costs, a 3% operations fee will be added to all checks*

APPETIZERS

BOILED PEANUTS /7

ARTISANAL GRILLED CHEESE /10

VIDALIA ONION DIP /12

GARDEN

+Chicken or Shrimp /7, +steak /10

BEET CARPACCIO /10 Roasted and thinly sliced beets with peppered goat cheese, truffle oil, balsamic reduction, toasted almonds, and mixed greens dressed in citrus vinaigrette.

CAESAR SALAD /10 Mixed greens and parmesan cheese tossed in Caesar dressing topped with house-made croutons.

BACON AND BLUE SALAD /12 Mixed greens topped with bacon jam, pickled onions, blue cheese crumbles, chopped tomatoes and balsamic drizzle, with ranch dressing.

BRUNCH

BISCUITS AND GRAVY /12 Rosemary sausage gravy over house-made buttermilk biscuits.

+ fried chicken /8 + poached egg /4

FRENCH TOAST /12 3 slices stacked high with fresh whipped butter, syrup and butter with a side of bacon.

HUEVOS RANCHEROS /15 2 Fried eggs atop home fries and andouille hash with tortillas, avocado smash and Pico de Gallo

FRIED CHICKEN AND WAFFLE /16

Buttermilk fried chicken, tossed in spicy agave, over cinnamon waffle & whipped cinnamon butter.

SURREY PIG BENNIE /18 Poached eggs, pulled pork, pickled red onion, BBQ sauce, pickled veggies, hollandaise served over an English muffin.

MONTE CRISTO /15 Ham and Swiss sandwich between two slices of French Toast. Served with fresh fruit.

SHRIMP AND GRITS/17 Tender shrimp in a creole sausage gravy served over cheese grits.

BRUNCH BLT /16 A hearty brunch sandwich with bacon lettuce tomato on artisanal ciabatta bread and a fried egg with a side of home fries