

BRUNCH
MENU

SERVED SUNDAY 11AM TO 3PM

PUBLIC BREAKFAST 10

two scrambled eggs, bacon cheddar grits, choice of bacon or chorizo, served with toast

BACON, EGG & CHEESE SANDWICH 8

four strips of apple wood smoked bacon topped with two fried eggs and cheddar cheese served on panini bread with bacon cheddar grits or fresh fruit

CAROLINA BREAKFAST SANDWICH 10

pulled pork grilled with beer mustard bbq and a fried egg served with choice of grits or fresh fruit

BRUNCH SCRAMBLE 10

potatoes, onion, bacon, brussels sprouts, two fried eggs, melted cheddar cheese

SMOKED SALMON CARPACCIO 12

cold smoked salmon served with diced red onion, caper berries, blue cheese sauce, rye or sourdough bread

FRESH SQUEEZED ORANGE JUICE 6

BRUNCH

BAR

SERVED SUNDAY 11:00PM TO 3:00PM

BLOODY MARYS

GARDEN REVIVAL 10 ☐

crop cucumber vodka, dixie black pepper vodka, basil, rosemary, charleston bloody mary mix, cucumber & lemon garnish

BLOODY HELL 10 (extremely spicy) ☐

dixie black pepper vodka, green chile vodka, hot vodka, charleston bloody mary mix, 1821 japanese chile lime & bittermen's helfire bitters jalapeño & olive garnish

PUBLIC BLOODY MARY 10 ☐

dixie black pepper vodka, horseradish vodka, whiskey willie's bloody mary mix, lemon lime & olive garnish

COCKTAILS

HERBAL REMEDY 12 ☐

hendricks gin, islandjon apple gwayav, seasonal berry & herb, lemon juice, ginger beer

PALOMA 10 ☐

lunazul tequila, lime juice, jarritos grapefruit soda, salt rim (optional)

HOLE IN THE CUP 9 ☐

lunazul tequila, pineapple, lime, absinthe mist

STIGGINS 11 ☐

plantation pineapple rum, sugar island coconut rum, oj, pineapple, cranberry

COYOTE & CLOUD 11 ☐

papa's pilar daniel reed blend dark rum, 1821 ginger beer, lime, infused sassafras bitters