

SUNSET PRIME

LIGHT BITES

YOGURT PARFAIT**

8

Greek Vanilla Yogurt - Fresh Fruit - Granola

*BREAKFAST BAGEL***

10

Fried Egg - American Cheese - Choice of Protein - Toasted Bagel

*AVOCADO TOAST**

14

Marble Rye or Sourdough Toast - Avocado - Sundried Tomato - Bacon - Two Eggs Your Way

OFF THE GRILL

(Served with Home Fries)

PANCAKE STACK

12

3 Buttermilk Pancakes - Whipped Butter - Syrup
Additional Toppings +2 - Chocolate Chip - M&M - Blueberry - Nutella

*BREAKFAST BURRITO

13

Scrambled Egg - Spinach - Bell Pepper - Onion - Bacon - Mixed Cheese - Side Salsa

*DOUBLE STACK BREAKFAST BLT

14

3 Sourdough Slices - Fried Egg - Bacon - Lettuce - Tomato - Mayo
Add Avocado +1.5

*OLD FAITHFUL***

14

Two Egg Choice - Bacon - Toast Choice

*CHORIZO HASH**

14

Two Egg Choice - Toast Choice

*CHALLAH FRENCH TOAST

14

Powered Sugar - Syrup

*THE CLASSIC BENNY

15

Canadian Bacon - Poached Egg - Hollandaise - English Muffin

*EGG WHITE OMELET**

15

Broccoli - Asparagus - Roasted Tomato - Feta Cheese

*3 EGG OMELET**

10

Choice of Cheese
Additional Toppings +\$1.25 - Ham, Bacon, Sausage, Turkey Sausage, Bell Pepper, Onion, Mushroom, Kalamata Olive, Tomato, Spinach, Jalapeno
(Egg White Available +1.50)

ON THE SIDE

FRESH FRUIT

6

TOAST

2

SAUSAGE LINKS OR PATTIES

6

HOME FRIES

4

BACON

4

TURKEY SAUSAGE

4

NON ALCOHOLIC DRINKS

ASSORTED JUICE

3

MILK

3

COFFEE

3

UNSWEET OR SWEET TEA

3

ESPRESSO

6

HOT TEA

3

HOT CHOCOLATE

3

FOUNTAIN DRINKS

3

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross contamination may occur.

APPETIZERS

<u>THE BIG BAVARIAN</u>	13	<u>CRAB BITES</u>	15
Jumbo Salted Bavarian Pretzel, Lusty Monk Mustard, Queso		Lightly Fried with Crab, Pepperjack, Dijon, Chive, side of Mustard Aioli	
<u>JUMBO BONE-IN WINGS**</u>	13 23	<u>GROUPER FILLETS</u>	16
6 12 Ranch or Bleu Cheese, Celery		Lightly Fried, Chipotle Ranch, Lemon	
<u>BONELESS WINGS</u>	13	<u>PISTACHIO GOAT CHEESE ***</u>	22
Ranch or Bleu Cheese, Celery		Honey Fig Goat Cheese, Pistachio, Wildflower Honey, served with Fig Jam, Fresh Fruit, Crackers	
Signature Sauces - Classic Buffalo, Hot Honey, Honey Mustard, Sweet Teriyaki, Garlic Parmesan, Mango Habanero, Nashville Hot, Tangy Barbecue			

SOUPS & SALADS

<u>CHEF'S DAILY SIGNATURE</u>	6 9	<u>GARDEN HOUSE SALAD **</u>	10
Rotating Daily, Ask Your Server		Mixed Greens, Carrots, Cucumber, Heirloom Tomato, Red Onion	
<u>SEAFOOD CHOWDER</u>	8 12	<u>CLASSIC CAESAR SALAD ***</u>	11
Clam, Crab, Scallop, Veggies, Potato, Herbs, Spices		Romaine, Crouton, Parmesan, Caesar Dressing	
<u>WEDGE SALAD **</u>	12	<u>MEDITERRANEAN SALAD **</u>	14
Iceberg, Heirloom Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing		Mixed Greens, Kalamata Olive, Cucumber, Red Onion, Roasted Red Pepper, Feta	
<u>SUMMER SALAD **</u>	15	<u>COBB SALAD **</u>	17
Mixed Greens, Strawberry, Blueberry, Candied Pecan, Bacon, Goat Cheese, Red Onion, Lemon Basil Vinaigrette		Mixed Greens, Bacon, Grilled Chicken, Egg, Avocado, Heirloom Tomato, Bleu Cheese Crumble, Scallion	

BOWLS

<u>LEMON-HERB COUSCOUS</u> 16	<u>*SESAME AHI TUNA**</u> 19	<u>*SURF AND TURF **</u> 22
Asparagus, Mushroom, Baby Spinach, Candied Pecan, Goat Cheese, Lemon-Herb Vinaigrette	Jasmine Rice, Carrot, Cucumber, Edamame, Avocado, Pickled Ginger, Cucumber Wasabi Dressing	Steak, Shrimp, Cilantro-Lime Rice, Roasted Corn, Black Bean, Roasted Red Pepper, Tomato, Chipotle Cream Sauce

Housemade Dressings - Ranch, Bleu Cheese, Honey Mustard, Caesar, Hot Bacon, Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon Basil Vinaigrette

ENHANCEMENTS

Hard-Boiled Egg	2	Grilled Shrimp	8
Avocado	3	Grilled Salmon	10
Grilled Chicken	6	*Grilled Steak	10

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross-contamination may occur.

HANDHELDS

All Handhelds Served With Seasoned Fries, Upgrade Side For Additional +2

<u>SIGNATURE CHICKEN SALAD***</u>	14	<u>BLT***</u>	14
Lettuce, Tomato, Tomato Tortilla or Marble Rye. (Avocado +2)		Bacon, Lettuce, Tomato, Mayo, Toasted Sourdough (Avocado +2)	
<u>CAROLINA DOG</u>	14	<u>CHICKEN CAESAR WRAP</u>	15
Gleezy Dog, Chili, Cole Slaw, Onion, Mustard		Romaine, Parmesan, Caesar Dressing (Shrimp +2)	
<u>CLASSIC CHICKEN DELUXE***</u>	15	<u>PASTRAMI MELT***</u>	16
Grilled or Fried, Lettuce, Tomato, Pickle Toasted Brioche (Sauce it +1, Cheese +1, Bacon +2)		Swiss, Lusty Monk Mustard, Toasted Marble Rye (Sauerkraut +1)	
<u>COWBOY CHICKEN SANDWICH***</u>	16	<u>CLUB SANDWICH***</u>	17
Grilled, Caramelized Onion, BBQ Sauce, Bacon, Cheddar, Toasted Brioche.		Turkey, Ham, Bacon, Cheddar, Lettuce, Tomato, Mayo, Toasted Sourdough (Avocado +2)	
<u>CHICKEN TENDER PLATTER (4)</u>	16	<u>SALMON AVOCADO WRAP</u>	18
Choice of Dipping Sauce (Sauce it +1)		Avocado, Lettuce, Tomato, Lime Ranch Dressing	
<u>*PRIME TIME BURGER</u>	17	<u>FRENCH DIP</u>	19
Certified Angus Beef®, Pickles, Lettuce, Tomato, Onion, choice of Cheese (Bacon +2)		Shaved Prime Rib, Swiss, French Baguette, Au Jus (Mushroom, Caramelized Onion +1 ea.)	
<u>PHILLY CHEESESTEAK</u>	19	<u>BLACKENED MAHI SANDWICH</u>	19
Ribeye, Caramelized Onion, American Cheese, Toasted Hoagie (Mushroom, Pepper +1 ea.)		Lettuce, Tomato, Red Onion, Tartar, Pepper Jack, Toasted Brioche	

SIDES À LA CARTE

<u>SEASONED FRIES</u>	4	<u>ROASTED ASPARAGUS</u>	6
<u>PASTA SALAD</u>	6	<u>ONION RINGS</u>	6
<u>APPLE SLAW</u>	6	<u>SIDE HOUSE OR CAESAR SALAD</u>	6

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross-contamination may occur.

SIGNATURE PIZZAS



SUNSET SLICE

Available in 12" or "18.

For a gluten-free option, substitute a 10" cauliflower crust.

MARGHERITA

15|22

Red Sauce, Mozzarella, Roma Tomato, Basil, Parmesan, Red Pepper Flake

HERBIVORE

17|25

Red Sauce, Mozzarella, Mushroom, Green Pepper, Red Onion, Black Olive, Tomato, Parmesan

SUNSET DELUXE

17|25

Red Sauce, Mozzarella, Cup & Char Pepperoni, Italian Sausage, Bell Pepper, Mushroom Parmesan

BUFFALO CHICKEN

17|25

Buffalo Sauce, Bleu Cheese Crumble, Grilled Chicken, Bacon Mozzarella

POLLO LOCO

17|25

BBQ Sauce, Mozzarella, Grilled Chicken, Bacon, Red Onion, Cilantro, Balsamic Vinegar

CARNIVORE

18|26

Red Sauce, Mozzarella, Italian Sausage, Ground Beef, Bacon, Ham, Cup & Char Pepperoni, Parmesan

ARTISAN FLATBREADS

CAPRESE

Garlic Oil, Mozzarella, Roma Tomato, Basil, Balsamic Vinegar

15 SPICY SHRIMP

Pesto, Mozzarella, Roasted Red Pepper, Sriracha Aioli, Cilantro, Parmesan

17 PRIME RIB

Garlic Oil, Mozzarella, Mushroom, Caramelized Onion, Balsamic Vinegar

18

GOURMET CALZONES

GARDEN HARVEST

Ricotta, Mozzarella, Red Onion, Tomato, Bell Pepper, Kalamata Olive, side of Red Sauce

16 CARNIVORE DELIGHT

Ricotta, Mozzarella, Italian Sausage, Ground Beef, Ham, Bacon, Cup & Char Pepperoni, side of Red Sauce

18 THE GODFATHER

Ricotta, Mozzarella, Italian Sausage, Ground Beef, Ham, Bacon, Cup & Char Pepperoni, Red Onion, Tomato, Bell Pepper, Kalamata Olive, side of Red Sauce

20

CRAFT YOUR OWN

CHOOSE YOUR BASE

12" ORIGINAL 13

10" CAULIFLOWER CRUST 15

18" ORIGINAL 19

CHOOSE YOUR SAUCE

Includes choice of one (1) sauce, +1 for extra sauce on cauliflower and small pizzas, +2 for large pizzas

MARINARA | ALFREDO | GARLIC OIL | PESTO | BUFFALO | BBQ

CHOOSE YOUR CHEESE

Includes choice of one (1) cheese, +1 for extra cheese on cauliflower and small pizzas, +2 for large pizzas

MOZZARELLA | PROVOLONE | RICOTTA | BLEU CHEESE CRUMBLE | PARMESAN | FETA | GOAT CHEESE

CHOOSE YOUR VEGGIES

+1 for each veggie on cauliflower and small pizzas, +2 for large pizzas

ROMA TOMATO | JALAPEÑO | BELL PEPPER | ROASTED RED PEPPER | KALAMATA OLIVE | WILD MUSHROOM | RED ONION | SUN-DRIED TOMATO | SPINACH | BASIL

CHOOSE YOUR PROTIEN

+1 for each meat on cauliflower and small pizzas, +2 for large pizzas

CUP & CHAR PEPPERONI | ITALIAN SAUSAGE | GROUND BEEF | HAM | BACON

+2 for each on cauliflower and small pizzas, +3 for large pizzas

GRILLED CHICKEN | GRILLED SHRIMP | SHAVED PRIME RIB

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross-contamination may occur.

STARTERS

<p><u>THREE-CHEESE ARANCINI</u> 13</p> <p>Mozzarella, Parmesan, Goat Cheese, Pesto, Marinara, Herb Whipped Ricotta, Parmesan</p> <p><u>NONNA'S MEATBALLS</u> 14</p> <p>Marinara, Herb-Whipped Ricotta, Parmesan</p> <p><u>ARTISAN CHARCUTERIE ***</u> 14</p> <p>Artisanal Cheese, Cured Meat, Fresh Fruit, Crudité, Crackers</p> <p><u>BACON PIMENTO CROSTINIS</u> 15</p> <p>Caramelized Thick-Cut Bacon, Pimento Cheese, Tabasco Honey</p> <p><u>JUMBO SHRIMP COCKTAIL</u> 17</p> <p>Cocktail Sauce, Lemon</p>	<p><u>*OYSTERS ROCKEFELLER</u> 19</p> <p>Creamed Spinach, White Wine, Bacon, Parmesan, Breadcrumb</p> <p><u>*HALF SHELL OYSTERS</u> 19 36</p> <p>6 12 Cocktail Sauce, Mignonette, Lemon</p> <p><u>CRAB CAKES</u> 25</p> <p>Colossal and Lump Crab, Meyer Lemon Aioli, Chili Oil</p> <p><u>6 OZ COLOSSAL LUMP CRAB</u> 28</p> <p>Warm Butter, Cocktail Sauce, Lemon</p> <p><u>*SEAFOOD PLATTER</u> 49</p> <p>Half Shell Oysters, Jumbo Shrimp, Colossal Lump Crab, Warm Butter, Cocktail Sauce, Mignonette, Lemon</p>
--	---

SOUPS & SALADS

HOUSE-MADE SALAD DRESSINGS

Ranch | Bleu Cheese | Honey Mustard | Caesar | Hot Bacon | Balsamic Vinaigrette | Raspberry Vinaigrette | Lemon Basil Vinaigrette

<p><u>FRENCH ONION</u> 13</p> <p>Caramelized Onion, Crouton, Swiss</p> <p><u>GARDEN HOUSE SALAD **</u> 10</p> <p>Mixed Greens, Carrot, Cucumber, Heirloom Tomato, Onion</p> <p><u>TUSCAN CHICKEN SALAD **</u> 24</p> <p>Mixed Greens, Arugula, Heirloom Tomato, Cucumber, Onion, Feta, Candied Pecan</p>	<p><u>SHE CRAB</u> 10 14</p> <p>Colossal and Lump Crab, Onion, Sherry</p> <p><u>CLASSIC CAESAR SALAD ***</u> 11</p> <p>Romaine, Crouton, Shaved Parmesan, Caesar Dressing</p> <p><u>*SALMON SALAD **</u> 26</p> <p>King Salmon, Mixed Greens, Roasted Beets, Heirloom Tomato, Cucumber, Onion, Goat Cheese, Candied Pecan</p>	<p><u>CHEF'S DAILY SIGNATURE</u> 6 9</p> <p>Chef's creation of fresh, seasonal ingredients.</p> <p><u>CRISP WEDGE SALAD **</u> 12</p> <p>Iceberg, Heirloom Tomato, Red Onion, Bleu Cheese Crumble, Bacon, Bleu Cheese Dressing</p> <p><u>*BLACK & BLEU SALAD **</u> 29</p> <p>Seared Prime Beef, Mixed Greens, Heirloom Tomato, Avocado, Candied Pecan, Bleu Cheese Crumble, Hot Bacon Dressing</p>
---	--	--

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross contamination may occur.

PRIME COLLECTION

Featuring Certified Angus Beef® Prime Selections

***FILET 6|10 OZ** **49|69** ***NEW YORK STRIP 10|14 OZ 39|49** ***RIBEYE 16 OZ** **69**

Rare: Cool red center | Medium Rare: Warm red center | Medium: Warm pink center | Medium Well: Slightly pink center | Well Done: No pink, cooked throughout.

PAIRINGS AND ENHANCEMENTS

JUMBO SHRIMP (2)	9	BÉARNAISE	5	CHIMICHURRI	5
*JUMBO SCALLOPS (2)	12	PEPPERCORN SAUCE	5	GORGONZOLA SAUCE	8
OSCAR STYLE	17	BLACK TRUFFLE BUTTER	7	BURGUNDY MUSHROOMS	8

CHEF'S CREATIONS

<u>CAPELLINI AL POMODORO</u>	24	<u>*STEAKHOUSE BURGER</u>	26	<u>CHICKEN SHRIMP ALFREDO</u>	27
Garlic, Spinach, Bell Pepper, Onion, Parmesan, Frizzled Spinach (Chicken, Shrimp, Meatball +6)		Cheddar, Bacon, Caramelized Onion, Lettuce, Tomato, Truffle Aioli, side of Thick Cut Onion Rings		Blackened, Heirloom Tomato, Scallion, Parmesan, Penne	
<u>CHICKEN PICATTA</u>	29	<u>CHICKEN MARSALA</u>	29	<u>*TENDERLOIN BEEF TIPS</u>	34
Lemon-Caper White Wine Sauce, Linguine (*Veal +6)		Wild Mushroom, Marsala Wine Sauce, Linguine (*Veal +6)		Beef Gravy, Cipollini, Roasted Pepper, Carrot, Herb-Whipped Potatoes	
<u>JERK CHICKEN**</u>	35	<u>CHICKEN FLORENTINE</u>	35	<u>SHRIMP & GRITS</u>	35
Pineapple Salsa, Charleston Red Rice, Maduro		Creamed Spinach Wine Sauce, Bacon, Sundried Tomato, Penne		Cheddar Parmesan Grits, Bacon Onion Gravy, Heirloom Tomato, Scallion	
<u>THAI GRILLED GROUPER **</u>	37	<u>*KING SALMON**</u>	37	<u>*SEAFOOD RISOTTO**</u>	39
Jasmine Rice, Bok Choy, Bell Pepper, Onion, Pineapple, Green Curry		Mesquite Rub, Tabasco Honey, Roasted Heirloom Carrots		Shrimp, Scallop, Pink Peppercorn, Pomegranate Red Wine Reduction	
<u>*FLATIRON CHIMICHURRI</u>	49	<u>*COWBOY PORK CHOP</u>	49	<u>*CHILEAN SEA BASS</u>	49
Smashed Fingerling Potatoes, Brussels Sprouts		Brussels Sprouts, Herb-Whipped Potatoes, Citrus Glaze (Prepared Medium per Chef Recommendation)		Grit Cake, Lemon Caper Sauce, Parmesan, Sauteed Bok Choy	

THE SHAREABLE SIDES

HERB-WHIPPED POTATOES **	9	CHARLESTON RED RICE **	9	ROASTED HEIRLOOM CARROTS **	10
HOUSE-MADE ONION RINGS	12	CREAMED SPINACH **	11	PARMESAN RISOTTO **	13
ROASTED BRUSSELS SPROUTS **	13	ROASTED ASPARAGUS **	13	ROASTED FINGERLINGS	13

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross contamination may occur.

BRUNCH AT SUNSET PRIME

BREAKFAST

<u>PAR FOR THE COURSE**</u>	8	<u>*DOUBLE STACK BREAKFAST B.L.T.</u>	15
Greek Vanilla Yogurt - Fresh Fruit - Granola		Sourdough - Mayo - Lettuce - Tomato - Bacon - Two Eggs Over Medium - Cheddar Cheese - Served with Home Fries	
<u>BUTTERMILK STACK PANCAKES</u>	12	<u>*PASTRAMI HASH & EGGS</u>	16
Whipped Butter - Pancake Syrup - Fresh Fruit Pancake Toppings +2 - Blueberry - Chocolate Chip - M&M - Nutella - Dried Cranberry		Pastrami - Hash Brown - 2 Eggs Your Way - Hollandaise Sauce - Side Choice	
<u>*OLD FAITHFUL***</u>	12	<u>*HOT MESS (BOWL OR WRAP)</u>	16
Two Eggs Cooked Your Way - Home Fries - Toast - Side Choice		Scrambled Egg - Ham - Bacon - Sausage - Spinach - Shredded Cheese - Home Fries	
<u>*SMASH AVOCADO BREAKFAST SANDWICH</u>	12	<u>*EGG WHITE OMELET</u>	16
Plain Bagel - Avocado - Bacon - Tomato - Egg - Feta Cheese - Served with Home Fries		Broccoli - Asparagus - Avocado - Sundried Tomato - Feta Cheese - Served with Home Fries	
<u>*BUILD YOUR OWN OMELET**</u>	13	<u>*THAT'S MY BACON JAM***</u>	16
3 Egg - Cheese Choice - Side Choice		Fried Egg - Bacon - Avocado - Lettuce - Tomato - Toasted Sourdough - Side Choice	
OMELET CHOICES \$0.50		<u>COFFEE RUB STEAK BURRITO</u>	17
CHEDDAR FETA GOAT CHEESE JALAPENO SWISS HAM SAUSAGE MUSHROOM AMERICAN ONION BELL PEPPER SPINACH PROVOLONE BACON PEPPER JACK TOMATO		Coffee Rub Steak - Scrambled Egg - Arugula - Avocado - Shredded Cheese - Tomato - Pico De Gallo - Side of Salsa & Sour Cream - Side Choice	
<u>CHALLAH FRENCH TOAST</u>	13	<u>FEELING CRABBY</u>	17
Powder Sugar - Syrup - Bacon - Side Choice		Crab Cake - Poached Egg - Hollandaise Sauce - English Muffin - Served with Home Fries	
<u>*PRIME BENEDICT</u>	13	<u>*COUNTRY FRIED STEAK</u>	17
Poached Egg - Canadian Bacon - Hollandaise Sauce - English Muffin - Served with Home Fries		Country Fried Steak - Sausage Gravy - 2 Eggs Your Way - Buttermilk Biscuit - Side Choice	
<u>*HUEVOS RANCHEROS</u>	14	BRUNCH SIDES \$2	
2 Over Easy Eggs - Black Beans - Avocado - Ranchero Sauce - Tortilla Chips - Served with Home Fries		TOAST***	HOME FRIES**
<u>*12" BREAKFAST FLORENTINE PIZZA</u>	14	BACON**	APPLE SLAW**
Creamy Spinach - 2 Eggs Over Medium - Bacon - Sausage - Cheddar Cheese - Fontina Cheese - Chives		SAUSAGE**	PASTA SALAD**
		FRESH FRUIT**	CHEDDAR GRITS**

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross contamination may occur.

LUNCH

PARMA PROSCIUTTO FLATBREAD 13

Garlic Oil - Fontina Cheese - Fig Goat Cheese - Arugula - Prosciutto

BASIC CHICK*** 15

Chicken Salad - Lettuce - Tomato - Toasted Croissant - Side Choice

FRIED CHICKEN & PANCAKE 15

Hot Honey Butter - Syrup - Side Choice

*SUNRISE BURGER*** 16

Brisket Chuck Burger - Cheddar - Bacon - Lettuce - Tomato - Fried Egg - Chipotle Aioli - Toasted Brioche - Side Choice

TURKEY REUBEN 16

Turkey - Swiss Cheese - Caramelized Onion - Russian Dressing - Cole Slaw - Marble Rye

*PATTY MELT 16

Brisket Chuck Burger - Caramelized Onion - White American - Yellow Mustard - Mayo - Texas Toast

SHRIMP AND GRITS 17

Bacon Onion Gravy, Tomato, Scallion

DOWN SOUTH BLT 17

Candied Thick Cut Bacon - Lettuce - Fried Green Tomato - Pimento Cheese - Tabasco Honey - Toasted Sourdough - Side Choice

BRUNCH SIDES \$2

TOAST***

HOME FRIES**

BACON**

APPLE SLAW**

SAUSAGE**

PASTA SALAD**

FRESH FRUIT**

CHEDDAR GRITS**

GREENS

BABY ARUGULA SALAD 12

Pistachio - Tart Apple - Gorgonzola - Roasted Tomato - Shaved Parmesan - Honey Mustard Drizzle

THAI SHRIMP SALAD 16

Shrimp - Cabbage - Mandarin Orange - Carrot - Edamame - Crispy Wonton - Cucumber - Red Onion - Mixed Greens - Ginger Soy Vinaigrette

COBB SALAD** 16

Mixed Greens - Bacon - Tomato - Avocado - Egg - Bleu Cheese Crumble - Grilled Chicken - Scallion

CRISPY BUFFALO CHICKEN SALAD 16

Mixed Greens - Red Onion - Tomato - Cucumber - Bleu Cheese Crumble - Bacon Bits - Ranch Dressing

*GRILLED STEAK BABY SPINACH SALAD 17

Steak - Strawberries - Bleu Cheese Crumble - Bacon Bits - Hard Boiled Egg - Roasted Red Pepper - Red Onion - Orange Poppy Seed Vinaigrette

KIDS CORNER

KID STACK 6

Two Silver Dollar Pancakes - Chocolate Chip - Whipped Cream - Syrup

*KIDS CLASSIC 6

Scrambled Egg - Bacon - Toast

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

** GF: Gluten-Free | *** GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross contamination may occur.