

A LA CARTE Brunch – Choose 4 - *Require onsite Chef*****

Biscuits and Gravy - homemade biscuits - red eye gravy - sausage

South Carolina grits - Chinese sausage - 5-minute egg - kimchi

Country Ham Biscuit - Grafton Cheddar - tomato jam

Duck Confit hash - green onions - sautéed potato - duck fat

Waffles - bananas foster w rum - whipped cream

Steel cut oatmeal - dried blueberries - candied pecans - maple

Double cut whiskey glazed bacon - black pepper Smashed avocado - crab - toast

Passion fruit salad - kaffir lime

Grapefruit brûlée - turbinado sugar

Frittata - kale - mascarpone - blistered tomato - caramelized onions

