



BRUNCH MENU



Now proudly brewing
Charleston Coffee Roasters
CHS organic coffee!

THE SNACKS

Stack of Sticks \$8

a stack of french toast sticks served with maple-cayenne butter and powdered sugar

Biscuits and Gravy \$9

house-made sausage gravy over fluffy southern biscuits

Cinnamon Rolls \$9

fresh baked with a home-style milk glaze

THE CLASSICS

Classic French Toast \$14

hand-dipped and griddled local challah bread, whipped cream, powdered sugar, whipped butter and maple syrup

South of the Benny* \$19.5

poached eggs, bacon, pimento cheese, hollandaise, scallions, buttermilk biscuit, served with home fries, fruit or grits

Chocolate Chip Waffles \$14.5

chocolate chip stuffed waffles topped with a chocolate sauce drizzle, fresh strawberries and powdered sugar

Poach Perfect Benny \$18

poached eggs, avocado, peppered bacon, tomato, hollandaise, english muffin, served with home fries, fruit or grits

THE CRAVERS

Chicken or the Egg* \$18

fried chicken, scrambled eggs, sausage gravy, cheddar, scallions and bacon all sandwiched between two biscuits
BEWARE! this sandwich is a knife and fork job!

The Kitchen Sink \$16

scrambled eggs over stone ground grits, home fries, sausage gravy, peppers, onions, cheddar-jack cheese

The Basic Babe* \$12.5

fresh avocado spread on sourdough toast topped with a sunny side up egg, arugula, cherry tomatoes and pickled red onion

Chorizo Hash* \$13

homefries topped with chorizo, onions, peppers, cheddar-jack cheese, scallions, a sunny up egg, sriracha-lime crema

The Shrimp Tacos \$18

2 flour tortillas stuffed with grilled shrimp, shredded red cabbage, mango-pineapple salsa, smashed avocado and a sweet chili glaze, served with home fries, fruit or grits

P.B.L.T \$16.75

applewood smoked bacon, lettuce, tomato, house pimento cheese and a balsamic reduction on toasted sourdough. served with home fries, grits or fruit

Breakfast Burrito* \$16

applewood bacon, sausage, scrambled eggs, peppers, onions and cheddar, served with home fries, grits or fruit

Huevos Rancheros* \$13

jasmine rice, street corn salsa, black beans, roasted tomatoes, avocado, cotija cheese, scallions, tortilla chips, ranchero sauce, over easy egg

I've Got My Hash Patty* \$19.5

grilled signature burger on a toasted bun with american cheese, a crispy hash brown patty, peppered bacon, avocado, a fried egg, lettuce, tomato and a smokey chipotle aioli, served with home fries, fruit or grits

The Cluck Norris \$16

panko fried chicken breast on a buttermilk biscuit with cheddar cheese, applewood smoked bacon and hot honey served with home fries, grits or fruit

Add our house sausage gravy to throw it over the edge!

Brunchy Crunchwrap* \$16

scrambled eggs, bacon, hashbrown patties and cheddar-jack cheese folded into a griddled 12" flour tortilla served with chipotle-aioli and a choice of home fries, grits or fruit

YOU BUILD IT

Two Eggs* \$4

over, up, poached, scrambled

Meat* \$6

sausage patties, bacon, black forest ham

Carbs \$3.5

white toast, english muffin, biscuit

Four Egg Omelete \$8.5

choice of cheddar, pepperjack, american, swiss
*sub goat cheese or house pimento + \$1.5

\$1.5 Add Ons

onions, peppers, black beans, jalapenos, roasted tomatoes, mushrooms

\$3 Add Ons

bacon, sausage, black forest ham, avocado

Sides \$6

home fries, grits, fresh fruit, side salad

COSTA MOCHA CAFE \$8

Costa Tequila Cafe, Brady's Irish Cream, black coffee and cream shaken and served in a chocolate swirled rocks glass

UPGRADE YOUR MIMOSA

Nino Ardevi Prosecco Extra Dry, Italy. (750ml) \$35

BRUNCH BOMBS \$4

A twist on our popular "Mini Bombs"

5 oz. shot of Guinness and a drop of Crooked Cow Caramel Bourbon Cream

BLACK RIFLE CAM \$6

Espresso and Cream Cold Brew Coffee

WET YOUR WHISTLE

HAPPY HOUR
 (Monday-Friday 4pm-7pm)
 \$3.75 domestic bottles
 \$5 house liquors
 \$6 house wines
 \$1 OFF all draft beer

\$4 SHOOTERS
 Fireball
 Lunazul Blanco
 Deep Eddy Lemon

\$8 APPS
 Best Queso-nario
 In a Pickle
 Basket of Bites

ALL DAY EVERYDAY

Bud Light Pitchers
 \$14

Natty Light Cans
 \$2

PBRs
 \$2.75

Mini Car Bombs
 \$4

Mimosas \$2.5 gl / \$10 carafe

*These special promotions may not be available for holidays and special events.

BEERS

OLD FAVORITES

Domestics

Budweiser, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, Yuengling, Miller High Life

Imports

Heineken, Stella Artois, Corona, Tecate

CRAFTS

Witty Blondes

Edmunds Oast Something Cold 16oz \$8.25
 Shock Top \$5.75

Hoppy Endings

Coast Hop Art IPA \$6.5
 Wicked Weed Freakish Pale Ale \$6.5
 New Realm Hazy Like a Fox \$6.75

Lighter Side of Life

Wicked Weed Burst Sour \$6.5
 Coast Kolsch 32/50 \$6.5
 White Claw Black Cherry \$6
 High Noon Peach \$8
 New Belgium Fat Tire Golden \$6
 Sun Cruiser Vodka Iced Tea \$7.5

Dark Side of the Brew

Commonhouse Red Fox Irish Ale \$6.75
 Edmunds Oast Leatherjacket Porter \$8.5

Ciders

Angry Orchard 16oz \$6.75
 Austin EastCider Blood Orange \$6.5

N/A Brah

High Rise Delta 9 Seltzer \$10
 Heineken 0.0 \$5.5
 Best Day N/A Hazy IPA \$6.5

WINE

Canyon Road House Wines \$7

Pinot Grigio Chardonnay
 Cabernet Sauvignon Pinot Noir

WINE BY THE GLASS/BOTTLE

Sparkling

Zonin Prosecco (187 ml) \$10
 Nina Ardevi Prosecco Extra Dry (750 ml) \$35

White

Impero Pinot Grigio Trebbiano \$8.5 / \$34
 William Hill North Coast Chardonnay \$9 / \$36
 Aquamarine Sauvignon Blanc \$9 / \$36
 Impero Mon Amor Rose \$8.5 / \$34

Red

Turno de Noche Malbec \$8.5 / \$34
 Noah River Cabernet Sauvignon \$9 / \$36
 Spoken West Pinot Noir \$9 / \$36

SPECIALTY COCKTAILS

Pick Me Up Espresso Martini \$13

Tito's Handmade Vodka, Chilled Espresso, Kahlua, Simple Syrup, Espresso Beans

Citrus Mule \$9

Tito's Handmade Vodka, Muddled Orange, Fresh Mint, Ginger Beer

Strawberry-Mint Lemonade \$9

Deep Eddy Lemon Vodka, House Strawberry-Mint Simple Syrup, Fresh Lemon, Soda Water

Guava Margarita \$11

Costa Blanco Tequila, Cointreau, Guava Puree, Sour, Fresh Lime, Salted Rim

Peach Sangria \$9

Parrot Bay Mango, Peach Liquor, White Wine, Fresh Fruit and Juice

HOUSE CRAFTED MOCKTAILS

Mocked Up Mule \$5

Muddled Orange, Lime and Mint, Topped With Ginger Beer, Served in a Copper Mug

Delta 9 Levity Margarita \$8

D9 Levity Agave Cannabis Spirit, Fresh Lime, Sour Mix, Orange, Simple Syrup, Salt Rim

Guava Not-A-Rita \$5

Guava Puree, Sour, Fresh Lime, Soda Water, Salted Rim

No-Perol Spritz \$8

All Natural Ghia Non-Alcoholic Aperitif, Soda Water, Lemon Twist

DON'T MISS OUT ON OUR POPULAR WEEKLY SPECIALS...

TACO TUESDAY
 (Starting at 5pm)
 \$1 Off All Menu Tacos
 \$5 Margaritas
 \$5 Mojitos

SUNDAY FUNDAY
 Award-Winning Brunch
 Build a Bloody Mary
 Mimosas!
 \$2.5 each/\$10 carafe

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