



Breakfast & Brunch Options

Minimum order of \$250

Continental Breakfast | \$10 per person

Fruit Filled Danish
Assorted Muffins
Fresh Fruit
Yogurt and Granola

Homestyle Breakfast Buffet | \$13.75 per person

Scrambled Eggs
Stone Ground Grits or Potatoes (select 1)
Applewood Smoked Bacon or Sausage (select 1)
Fresh Fruit

Southern Classic | \$16.25 per person

Buttermilk Biscuits | butter
Stone Ground Grits
Crispy Potato Casserole | peppers & onions
Assorted Individual Quiche
 Smoked Ham & Broccoli | cheddar
 Bacon & Spinach | smoked cheddar
 Mushroom | goat cheese
 Various Vegetables | parmesan
Fresh Fruit | assorted berries

VIP Breakfast Buffet | \$18 per person

Breakfast Breads & Pastries

Smoked Salmon | chopped local eggs, capers & croissants

Local Fresh Scrambled Eggs

Stone Ground Grits & Crispy Home fries

Applewood Smoked Bacon & Breakfast Sausage

Fresh Fruit | assorted berries

Sweet & Savory Hot Breakfasts

- Assorted Individual Quiches | \$5.95 pp
 - Smoked Ham & Broccoli | cheddar
 - Bacon & Spinach | smoked cheddar
 - Mushroom | goat cheese
 - Various Vegetables | cave aged parmesan
- Assorted Seasonal Frittata – Choice of meat or veggie | \$4.95 pp
- Carolina Grits Bar with whipped butter – cheddar – crumbled bacon – diced ham – pimento cheese | \$6.00 pp
- Low Country Shrimp & Grits Bar – shrimp, Tasso & smoked tomato gravy – charred peppers & onions | \$7.50 pp
- French Toast with macerated berries – sweet southern cream – maple syrup | \$4.50 pp
- Belgian Waffles with seasonal fruit – sweet southern cream – maple syrup | \$4.50

Morning A la Carte

- Yogurt Parfaits with Assorted Berries and Crunchy Granola | \$ 4.00 pp
- Sliced Seasonal Fruit with Assorted Berries | \$ 3.00 pp
- Scrambled Eggs | \$5.50 pp
- Seasoned Home Fries | \$ 2.25 pp
- Hash brown Casserole | \$ 2.75 pp
- Traditional Smoked Salmon with Capers, Chopped Onion & Egg | \$ 6.95pp
- Applewood Smoked Bacon or Sausage | \$ 2.75 pp
- Stone Ground Grits | \$ 2.50 pp