



All inclusive Breakfasts

Served With Juice & Coffee

Low country Steak Breakfast*

Grilled Petite Filet Mignon,
Poached Farm Egg, Asparagus,
Low country Potatoes,
Blue Crab & Corn Hollandaise

\$ 23

The All American

Two Eggs Any Style, Anson Mills Grits
or Low country Potatoes, Your Choice
Of Apple Wood Smoked Bacon,
Country Ham, or Chicken-Apple

Sausage

\$ 18

The continental

Jumbo Muffin,
Seasonal Fruit & Berries,
Vanilla Yogurt-Granola Parfait

\$ 16

Southern Specialties

Breakfast Shrimp & Grits

Sautéed Local Shrimp, Tasso Ham, Peppers & Onions, Anson Mills Grits, Buttermilk

Biscuit

\$ 16

Southern Stack Pancakes*

Plain or Vahlrona Chocolate Chip

Selection of: Bacon, Country Ham, or Chicken-Apple Sausage, Vermont Maple Syrup

\$ 15

Eggs Jasmine Porch*

Two Poached Eggs, Country Ham, Herb Rice Pilaf, Sun Dried Tomato Béarnaise

\$ 16

Charleston Breakfast Sandwich*

Grilled Country Bread, Scrambled Eggs, Apple Wood Smoked Bacon, Tillamook
Extra Sharp Cheddar Cheese, Grilled Plum Tomatoes,
& Roasted Shallot Aioli

Served With Low country Potatoes or Anson Mills Grits

\$ 14

LIGHT BREAKFASTS

Toasted Bagel

Cream Cheese, Seasonal Fruit
with Fresh Berries

\$ 8

Cereal with Seasonal Berries

Selection of Kashi, French
Vanilla-Almond Granola, or
Special K Cereals

Hot Oatmeal

Brown Sugar and Fresh
Strawberries

\$ 8

~ Please Alert Our Service Team Of Any Allergies You May Have~

(*Indicates menu items that require a longer preparation time)

**Executive Sous Chef
Ben Randow**

**Sous Chef
Ryley McGillis**