



The Lowcountry Breakfast Buffet

Please enjoy our buffet presentation including fresh fruit, house-made pastries, classic breakfast items, and Lowcountry traditions.

\$22 Adults

\$12 Children 12 years of age and under

Classic Breakfasts

Toasted Bagel

Cream Cheese, Seasonal Fruit with
Fresh Berries
\$8

Cereal with Seasonal Berries

Selection of French Vanilla-Almond
Granola, or Special K Cereals
\$7

Hot Oatmeal

Warm Oats with Brown Sugar and
Fresh Strawberries
\$8

The Continental

Jumbo Muffin, Seasonal Fruit with Fresh Berries
Vanilla Yogurt-Granola Parfait
\$12

The All American

Two Eggs Any Style, Anson Mills Grits or
Lowcountry Potatoes, Selection of Apple Wood
Bacon, Country Ham, or Chicken-Apple Sausage
\$18

Southern Specialties

Breakfast Shrimp & Grits

Sautéed Local Shrimp, Tasso Ham, Peppers & Onions, Anson Mills Grits, Buttermilk Biscuit
\$16

Southern Stack Pancakes

Jasmine Buttermilk Recipe, Chocolate Chip, or Seasonal Berry
Selection of: Bacon, Country Ham, or Chicken-Apple Sausage, Vermont Maple Syrup
\$15

Vanilla Bourbon French Toast

Sweet Country Bread, Maple Syrup
Selection of: Bacon, Country Ham, or Chicken-Apple Sausage
\$15

Eggs Jasmine Porch

Two Poached Eggs, Country Sausage, English Muffin, Creole Mustard Béarnaise
Served with Lowcountry Potatoes or Anson Mills Grits
\$16

Charleston Breakfast Sandwich

Grilled Country Bread, Scrambled Eggs, Apple Wood Smoked Bacon
Tillamook Cheddar, Grilled Plum Tomatoes, & Roasted Shallot Aioli
Served With Lowcountry Potatoes or Anson Mills Grits
\$14

Low Country Steak Breakfast

Grilled Petite Filet Mignon, Poached Farm Egg, Lowcountry Potatoes
Blue Crab Hollandaise
\$23

Jasmine Porch Bloody Mary

*House-Made Bloody Mary Mix,
Blue Cheese Olives*
\$12

Morning Mimosa

*Fresh Orange Juice,
Segura Viudas Brut Reserva*
\$8

Ryley McGillis
Chef de Cuisine