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 pp

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 | $ 6.95 pp
- Applewood Smoked Bacon or Sausage | $ 2.75 pp
- Stone Ground Grits | $ 2.50 pp