

BRUNCH MENU

Available Sunday 10:30 am - 2 pm

STARTERS

BEIGNET -8

POWDERED SUGAR, FRUIT

CHICKEN & VEGETABLE POTSTICKERS -14

SERVED WITH CITRUS AND SOY SAUCE

GREENS

FARMERS MARKET SALAD -7

CRISPY BABY GREENS, CUCUMBER,
TOMATO, SHREDDED CARROTS,
SHAVED ONION, CHOICE OF
DRESSING

CAESAR SALAD -8

HEART OF ROMAINE, CAESAR
DRESSING, HERB CROUTONS,
PARMESAN CHEESE

SOUPS

CHEF'S DAILY

cup -7 bowl -9

SHE CRAB

CUP -7 BOWL -9

LOWCOUNTRY FAVORITE WITH
SHERRY CREAM

SIDES

TOAST -2

BISCUIT -2

POTATOES -3

MIXED FRUIT -4

BACON OR SAUSAGE -4

EGG & CHEESE SANDWICH -4

ONE EGG ANY STYLE SERVED ON YOUR CHOICE
OF BISCUIT, WHITE, WHEAT, OR RYE TOAST
AND YOUR CHOICE OF AMERICAN, SWISS OR
CHEDDAR CHEESE

ADD BACON OR SAUSAGE FOR -1.50

PANCAKES -12

3 PANCAKES SERVED WITH MIXED BERRIES,
PURE VERMONT MAPLE SYRUP; CHOICE OF
BACON OR SAUSAGE

EGGS YOUR WAY -12

TWO EGGS ANY STYLE, SERVED WITH COUNTRY
FRIED POTATOES, CHOICE OF BACON OR
SAUSAGE; CHOICE OF WHITE, WHEAT, OR RYE
TOAST

ENTRÉES

FRENCH TOAST -12

2 SLICES OF TEXAS TOAST SERVED WITH
MIXED BERRIES, PURE VERMONT MAPLE
SYRUP; CHOICE OF BACON OR SAUSAGE

BUILD YOUR OWN OMELET -16

CHOICE OF: BACON BITS, SHRIMP, CHEESE,
MUSHROOMS, TOMATO, BELL PEPPERS, ONION;
CHOICE OF BACON OR SAUSAGE; CHOICE OF
WHITE, WHEAT, OR RYE TOAST, SERVED WITH
COUNTRY FRIED POTATOES

RP BURGER* -18

BLEND OF SHORT RIB + BRISKET, TOPPED
WITH PIMENTO CHEESE, BACON, LETTUCE,
TOMATO, ONION ON A BRIOCHE BUN; CHOICE
OF FRENCH FRIES, ONION RINGS OR SWEET
POTATO FRIES

EGGS BENEDICT -18

ENGLISH MUFFIN, CANADIAN BACON, POACHED
EGG, HOLLANDAISE SAUCE; CHOICE OF BACON
OR SAUSAGE, SERVED WITH COUNTRY FRIED
POTATOES

STEAK AND EGGS* -29

QUEEN CUT 10OZ RIBEYE, 2 EGGS ANY
STYLE, SERVED WITH COUNTRY FRIED
POTATOES, CHOICE OF WHITE, WHEAT, OR
RYE TOAST

PRICES ARE SUBJECT TO A 20% SERVICE CHARGE AND APPLICABLE TAXES

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

WINE

HOUSE

CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, ROSÉ, RED BLEND, MERLOT, PINOT NOIR
7.00 GLASS

WHITE

CHATEAU STE MICHELLE RIESLING
9.00 GLASS 30.00 BTL

OYSTER BAY SAUVIGNON BLANC MARLBOROUGH
11.00 GLASS 37.00 BTL

SIMI CHARDONNAY SONOMA
11.50 GLASS 38.00 BTL

RUFFINO AQUA DI VENUS PINOT GRIGIO ITALY
12.00 GLASS 39.00 BTL

FERRARI CARANO CHARDONNAY SONOMA
12.50 GLASS 40.00 BTL

WHISPERING ANGLE COTÉ DE PROVENCE ROSÉ
15.00 GLASS 48.00 BTL

CHATEAU STE MICHELLE SAUVIGNON BLANC WASHINGTON
32.00 BTL

LOUIS LATOUR MACON VILLAGE BURGUNDY '21
46.00 BTL

CHALK HILL SAUVIGNON BLANC SONOMA '21
48.00 BTL

SPARKLING

PROSECCO ITALY
12.00 SPLIT

CHANDON CALIFORNIA SPARKLING
45.00 BTL

RED

COLUMBIA CREST MERLOT RESERVE GRAND ESTATE WASHINGTON
9.00 GLASS 28.00 BTL

DECOY CABERNET SAUVIGNON CALIFORNIA
12.00 GLASS 38.00 BTL

A TO Z PINO NOIR OREGON
42.00 BTL

RODNEY STRONG PINOT NOIR RUSSIAN RIVER VALLEY '20
44.00 BTL

INTRINSIC CABERNET SAUVIGNON COLUMBIA VALLEY
45.00 BTL

BONANZA CABERNET SAUVIGNON LOT 5 CALIFORNIA
48.00 BTL

CECCI CHIANTI CLASSICO RESERVE FAMIGLIA TUSCANY '16
76.00 BTL

PRISONER RED BLEND CALIFORNIA '21
82.00 BTL

BEER

DOMESTIC

BUD LITE, COORS LIGHT, MICHELOB ULTRA, MILLER LITE, BLUE MOON, YUENGLING
12 OZ \$5.00

DRAFTS

MILLER LITE, YUENGLING
11 OZ \$4.50 | 16 OZ \$6.00 | 20 OZ \$7.50

PERONI
11 OZ \$5.50 | 16 OZ \$7.50 | 20 OZ \$9.50

SEASONAL IPA
11 OZ \$6.50 | 16 OZ \$8.50 | 20 OZ \$10.50

IMPORT

MODELO, CORONA EXTRA, CORONA LIGHT, STELLA ARTOIS, HEINEKEN, HEINEKEN ZERO, GUINNESS
12 OZ \$6.00

IPA

PERNICIOUS, HAZY LIKE A FOX, DAMN YANKEE 12 OZ \$6.00