



BREAKFAST MENU

MALTED BUTTERMILK BANANA WAFFLE 8
whipped brown butter, candied pecans, real maple syrup

SOURDOUGH ENGLISH MUFFIN & FARM EGG SANDWICH 7.50
cheddar & green tomato relish
add bacon or ham 2

QUICHE DU JOUR (GF) 8
tyger river mixed greens

HOUSEMADE GRANOLA & SPLIT CREEK FARM YOGURT 7
grilled pineapple, local honey

OVERNIGHT OATMEAL & BRAISED APPLES 7.25
raisin, chia seeds, cinnamon crème fraiche

BAKEROOM SOURDOUGH & AVOCADO 6.75
tomato jam, pea shoots
add chopped egg 1

SIDES 2.50

TWICE BAKED JIMMY RED CORN GRITS THICK SLICED APPLEWOOD BACON
GRIDDLED HAM * 2 LOCAL FARM EGGS * DAILY FRUIT

DAILY BREAKFAST PASTRIES:

GLAZED BRIOCHE CINNAMON ROLL 3

DOUGHNUTS DU JOUR 2.75

OATMEAL RAISIN PECAN SCONE (GF) 4
sorghum glazed

DAILY MUFFIN 2

**DHEC Advisory* menu contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*