



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 *-gf*

-add bacon or ham 2

QUICHE du JOUR 8

tyger river mixed greens *-gf*

HOUSEMADE GRANOLA & SPLIT CREEK FARM YOGURT 7

grilled pineapple, local honey *-gf*

OVERNIGHT OATMEAL & BRAISED APPLES 7.25

raisin, chia seeds, cinnamon crème fraiche *-gf*

BAKEROOM SOURDOUGH & AVOCADO 6.75

tomato jam, pea shoots *-gf*

-add chopped egg 1

SIDES *-gf* 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 BLUEBERRY CITRUS SCONE *-gf* 3

DAILY MUFFIN 2

sorghum glazed

Substitute gluten free bread \$1 each

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.