



## BRUNCH



**QUICHE OF THE DAY | MKT**  
creamy Lowcountry grits, Hollandaise

**PULLED BARBEQUE PORK\* | 15**  
buttermilk biscuits, fried eggs, Carolina BBQ sauce

**PAN-ROASTED CRAB CAKE | 18**  
poached eggs, creamy Lowcountry grits, biscuit, red pepper Hollandaise

**CRÈME BRÛLÉE FRENCH TOAST | 14**  
banana-rum-walnut syrup, cinnamon whipped cream, applewood-smoked bacon



## COCKTAILS



**CHARLESTON SUNSET | 12**  
Tito's Handmade Vodka, Admiral Nelson Coconut Rum, Peach Schnapps & orange, pineapple, cranberry juices

**FLEET LANDING PEPPER BLOODY MARY | 11**  
house-infused pepper vodka, Zing Zang Mix

**POMEGRANATE MOJITO | 12**  
made with Don Q Passionfruit Rum & pomegranate juice

**CATHEAD BASIL LEMONADE | 12**  
basil, cucumber, lemon, agave nectar, Cathead Honeysuckle Vodka

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

\*\* Contains Pork

A service charge of 20% may be added to parties of six or more.

A 3% fee will be added to all non-cash payments.