

MOTHER'S DAY BRUNCH

\$65++ PRIX FIXE

OPTIONAL \$20 CHILDREN'S PLATE (12 AND YOUNGER)

COURSE 1 (CHOICE OF ONE)

FRENCH ONION SOUP

EMMENTALER, CLASSICAL COMPONENTS

AVOCADO TOAST v

GOAT CHEESE, ROASTED PEPPERS, EGG

SHRIMP-N-GRITS

ANSON MILLS PENCIL COBB GRITS, CRISP PROSCIUTTO,
ROASTED PEPPERS

ROASTED BEETS v GF

LIL MOO CHEESE, ROASTED CARROT, BLOOD ORANGE
VINAIGRETTE

GRANOLA PARFAIT v

GREEK YOGURT, FRESH BERRIES AND BANANAS

ASSORTED LETTUCES

SHAVED FENNEL, MUSTARD-TARRAGON VINAIGRETTE,
CANDIED PECANS

CRAB CAKE

BEURRE BLANC, ROASTED TOMATOES, CAPERS

COURSE 2 (CHOICE OF ONE)

BUCKWHEAT PANCAKES v

CARAMELIZED APPLES, SALTED BUTTER, MAPLE SYRUP

STEAK-N-EGGS

PRIME HANGAR STEAK, BERNAISE SAUCE, 2 EGGS

CAROLINA "CATHEAD" BISCUITS-N-GRAVY

SAUSAGE GRAVY

*PAN SEARED SALMON

TWO BROOKS FARM RICE, OLIVE TAPENADE, MUSTARD CREAM
SAUCE

360 BISTRO SMASHBURGER

AMERICAN CHEESE, CARAMELIZED ONIONS, PICKLES, SPECIAL
SAUCE, SERVED WITH FRIES

CRAB BENEDICT

LUMP CRAB CAKE, POACHED EGGS, HOLLANDAISE

BRAISED SHORT RIB HASH GF

PULLED SHORT RIB, ROASTED VEGETABLES, SPINACH, EGG

CHICKEN MILANESE

POTATO PUREE, ARUGULA, LEMON CAPER SAUCE

COBB SALAD

GRILLED CHICKEN, CHERRY TOMATO, AVOCADO,
HARD-BOILED EGG, BACON LARDONS, CUCUMBER,
BUTTERMILK RANCH, BLEU CHEESE CRUMBLES

CHILDREN'S PLATE (12 & YOUNGER) \$20

BUCKWHEAT PANCAKES, SCRAMBLED EGGS, FRESH BERRIES, BACON

SIDES (ADDITIONAL CHARGE)

WARM HOUSE FOCACCIA 9 v

HERB CRUST, EV OLIVE OIL "DRIZZLE", SALTED FRENCH
BUTTER

HOMEMADE BISCUITS + BUTTER & JAM 7 v

CRISPY BENTON'S BACON 6

HOME FRIES 6 v

EGGS ANY WAY (2) 6

FRESH BERRIES 7 v

ANSON MILLS CREAMY GRITS 8 v GF

V: VEGETARIAN GF: GLUTEN FREE

* NOTICE: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
PLEASE MAKE US AWARE OF ANY SPECIFIC ALLERGIES \$4 UPCHARGE FOR ALL SUBSTITUTIONS \$5 SPLIT PLATE CHARGE