



PROUDLY PARTNERS WITH
tucker farms, the duckery, lathem family
farms

BREAKFAST
DAILY
7AM-11AM

SIGNATURE SMOOTHIES

Blackberry 16
pineapple | coconut | lime

Strawberry 16
peach | mango | greek yogurt

Acai 16
banana | blueberries | honey | almond milk

Additions +2:
protein powder, pre workout,
vitamin B12, matcha

WELLNESS BOOSTER & JUICES

Green Revive 9/16
kale | granny smith apple | fennel

Crimson Pear Refresher 9/16
beet | greens | pear | cucumber

Turmeric Refresher 9/16
turmeric | ginger | carrot

Blue Citrus Elixir 9/16
pomegranate | blueberry | grapefruit

Healthy Escape 26
flight of four juices

Fresh Squeezed Orange Juice 13

COFFEE & TEA

House Drip Coffee 8
regular | decaffeinated | iced

Loose Leaf Teas 8
earl grey | jasmine green
masala chai | peach blossom
english breakfast | chamomile

Cold Brew Coffee 12

Espresso 8

Cappuccino or Latte 10
+1 vanilla | caramel | chocolate
+ 4 double

PASTRY SHOP

Muffin Basket 18
chef's selection of muffins
butter | seasonal jam

French Pastries 21
french butter croissant
pain au chocolat | butter cinnamon roll

Buttermilk Biscuits 14
honey butter
sea salt

FRESH START

Acai Bowl 22
greek yogurt | banana | strawberries
coconut | granola | (VG)

Avocado Toast 21
grilled sourdough | smashed avocado | jalapeño | red onion
tomato | poached duck eggs | feta
add smoked salmon 7

Smoked Salmon 21
choice of bagel | tomato | red onion
lemon | capers | mascarpone

Irish Oats 17
berries | marcona almonds | sorghum | (GF, VG)

Berries & Toast 19
grilled sourdough bread | berries | whipped ricotta | (VG)

Chia Seed Parfait 21
almond milk | peach preserves | berries | macadamia nuts
dark chocolate | pomegranate | (V, GF, DF)

FROM THE FARM

Two Eggs 24
prepared to order | crispy fingerling potatoes
choice of sausage or bacon | (GF, DF)

Farmer's Omelet 26
egg whites | artichoke | spinach | mushroom | chives
goat cheese | served with crispy fingerling potatoes | (GF)

Ham & Cheese Omelet 26
serrano ham | manchego cheese | garden herbs
served with crispy fingerling potatoes | (GF)

Caprese Omelet 26
heirloom tomato | basil | mozzarella | red onion | asparagus
served with crispy fingerling potatoes | (GF)

Bar Margot Eggs Benedict 28
house-made biscuit | pork belly | poached eggs | sausage gravy

Classic Eggs Benedict 27
english muffin | benton's ham | poached eggs | hollandaise
add smoked salmon 7

OUR SIGNATURES

Low Country Breakfast Sandwich 26
house-made biscuit | hot chicken | cheese eggs | sausage gravy | scallions

Braised Bacon 22
anson mills grits | black truffle | duck egg | smoked thomasville tomme cheese (GF)

Chicken & Waffles 26
crispy chicken | belgian waffle | hot honey | black pepper gravy

Challah French Toast 24
bourbon butter | seasonal jam | candied pecans | citrus cream | blis maple syrup

Bourbon & Butterscotch Stack 24
butterscotch pancakes | fiddler bourbon butter | white chocolate | macadamia nut
blis maple syrup

SIDES

Bacon 11

Crispy Fingerling Potatoes 10

Cup Of Berries 11

Sausage Patty 11

Seasonal Sliced Fruits 11

Truffle Grits 12

EXECUTIVE CHEF : GAVIN PERA

GF | Gluten Free DF | Dairy Free
VG | Vegetarian V | Vegan

All seafood and Lavazza coffee items are certified sustainable
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
*Groups of 6 or more will require an automatic gratuity charge of 20% applied to bill