



## Brunch

- **Daniel Island Classic**  
Eggs Cooked To Order, Boars Head Bacon, Stone Ground Grits, White or Wheat Toast
- **Lowcountry Crab Cake Benedict**  
Open Face Grilled Ciabatta, Poached Egg, Boars Head Pesto Ham, Lemon Hollandaise
- **Salmon Benedict**  
Open Face Grilled Ciabatta, Pan-seared Salmon, Poached Egg, Dill Lemon Hollandaise
- **The Benedict**  
Open Face Grilled Ciabatta, Poached Egg, Boars Head Pesto Ham, Lemon Hollandaise
- **Lowcountry Shrimp & Grits**  
Shrimp, Andouille Sausage, Onions Cream Sauce, Stone Ground Grits
- **Smoked Beef Brisket**  
Open Face Grilled Ciabatta, Bacon, Fried Egg, Smoked Beef Brisket, BBQ Hollandaise
- **Bacon, Egg & Cheese Croissant**  
Pesto Pimento Cheese, Choice of Side
- **French Toast** & Choice of Side
- **Special Omelet** & Choice of Side

## Brunch Sides

- Eggs
- Boars Head Bacon
- Stone Ground Grits
- Fruit

## Dessert

- Chocolate Bourbon Pecan Pie
- Crème Brulee
- Lemon Buttermilk Pie

- Coconut Cream Pie
- Flourless Chocolate Cake with Fresh Whipped Cream and Berries

## Beverage

- Sweet/Unsweet Tea/ Lemonade
- Coke, Diet Coke & Sprite
- Coffee & Hot Tea
- Wine by the Bottle
- Draft and Bottled Craft Beer
- Traditional or Lowcountry Peach Nectar Mimosa
- Blueberry Sparkler
- Bloody Mary

BRUNCH MENU

ALL PRICES ARE SUBJECT TO 10% SALES TAX AND 20% SERVICE CHARGE