

## Entrées

Coffee & Hot Tea are included with entrées

<b>EGGS &amp; AVOCADO TOAST</b> 	16	<b>TRADITIONAL EGGS "BENNY"</b>	18
Grilled Sourdough   Avocado Fried Eggs   Tomato & Arugula Salad Lemon & Sesame Seed Vinaigrette		English Muffin   Canadian Bacon   Poached Eggs Hollandaise	
<b>CREATE A THREE EGG OMELET*</b> (GF)	16	<b>TWO EGGS ANY STYLE*</b>	15
Fixin's: Spinach   Peppers   Mushrooms   Tomatoes Onions   CarveMaster Ham   Sausage   Bacon Cheddar   American   Swiss Choice of Starch, Toast & Meat		Choice of Starch, Toast, & Meat	
<b>SMASHED CROISSANT BREAKFAST SANDWICH</b>	12	<b>Eggs*</b>	
CarveMaster Ham   Bacon   Scrambled Eggs American Cheese		Eggs: Whole   Whites Starch: Hash Browns   Home Fries   Cheesy Grits Toast: Biscuit   English Muffin   Wheat   Rye   White   GF Meat: CarveMaster Ham   Chicken Sausage Patty Hickory Smoked Bacon   Sausage Links	
		<b>BREAKFAST BURRITO</b>	12
		Bacon   Eggs   Cheddar Cheese   Bell Peppers   Hash Browns Salsa Ranchera   Served with Sour Cream	

## Griddle Cakes

Choice of one side, sweet cream butter,  
warm maple syrup

<b>BUTTERMILK OR GLUTEN FREE PANCAKES</b>		<b>MAKE IT A COMBO</b>	16
Short Stack 10   Tall Stack 14		A small portion of your favorite Griddle Cake Two Eggs Any Style & Choice of Meat	
<b>BELGIAN WAFFLE</b>	12	<b>ADD-ONS</b>	2
<b>FRENCH TOAST</b>	14	Chocolate Chips   Strawberries   Blueberries Candied Pecans   Sweet Citrus Labneh	

## Small Plates


<b>SELECTION OF COLD CEREAL</b>	5	<b>TOASTED BAGEL &amp; CREAM CHEESE</b>	4
Rice Chex (GF)   Frosted Mini Wheats Cinnamon Toast Crunch		<b>STEEL-CUT IRISH OATMEAL</b> 	9
<b>PROTEIN PARFAIT</b> 	8	Berries   Warm Milk   Brown Sugar	
Chia   Labneh   Peaches   Bee Pollen   Granola			

## Sides

<b>MEATS (GF)</b>	5	<b>TOAST</b>	3
CarveMaster Ham Chicken Sausage Patty Hickory Smoked Bacon Sausage Links		English Muffin   Wheat   Rye   White   GF Bread	
<b>HASH BROWNS OR HOME FRIES</b>	3	<b>BUTTERMILK BISCUIT</b>	3
<b>ONE EGG ANY STYLE*</b> (GF)	3	Whipped Butter   House Preserves	
		<b>CHEESY GRITS (GF)</b>	4
		<b>MEDLEY OF FRESH FRUIT (GF)</b> 	4

## Beverages 3

<b>ASSORTED FRUIT JUICES</b>		<b>A SELECTION OF HERBAL TEA</b>	
Orange   Cranberry   Tomato   Apple		<b>MILK</b>	
<b>FRESHLY BREWED COFFEE</b>		Whole   Vanilla Almond   Chocolate	



 indicates heart-healthy meal | GF items/modifications available upon request.

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# Eighty 8

KITCHEN COCKTAILS

## Soup & Salads


COASTAL SHE CRAB SOUP Sherry Cream	11	CAESAR SALAD 	13   16
MS. CAROLYN'S SALAD (GF) 	13   16	Romaine Hearts   Rosemary Focaccia Croutons Parmesan   Roasted Garlic & Anchovy Dressing	
SOUTHERN SEASONAL SALAD (GF)	13   16	<u>SALAD ADD ONS</u>	
Grilled Peach   Kale   Chili Sunflower Seeds Goat Cheese   Speck   Coconut Lime Vinaigrette		Chicken: Grilled or Crispy	8
		Steak*	12
		Salmon*	11
		Grilled Shrimp	9

## Appetizers

STUFFED CRAB CAKES* Herb Goat Cheese   Red Pepper Coulis   Charred Lemon Aioli	16	CHARRED CORN JALAPEÑO HUSHPUPPIES Citrus Honey Butter	11
PIMENTO DEVILED EGGS (4) (GF) Charred Jalapeño Bacon Jam	12	STRACCIATELLA (GF) Compressed Melon   Black Pepper Mint Syrup Watercress   Micro Basil   Pistachio   Grilled Baguette	14
FRIED CALAMARI Tomato Pepper Relish   Asparagus Salad	14	FRIED GREEN TOMATOES Goat Cheese   Arugula Pesto   Crispy Speck	12

## Entrées

SOUTHERN SHRIMP FRIED RICE (GF) Summer Squash   Lima Beans   Corn Blackened Shrimp   Calabrian Aioli	26	GRILLED SKIRT STEAK * Creamed Leeks   Asparagus   Rosemary Pangrattato	32
BLACKENED REDFISH (GF) Lemon Basil Risotto   Blistered Tomato Grilled Squash & Zucchini	29	SOUTHERN FRIED CHICKEN Manchego Grits   Garlic Broccolini   Chorizo Gravy	24
BACON CHEESEBURGER * Burger   LTO   Brioche Bun Choice: American   Blue Cheese   Cheddar   Swiss or Plant-Based Burger	17	BEEF TENDERLOIN (GF) Mashed Potato   Sautéed Green Beans	42
BBQ PORK OSSO BUCO (GF) Pickled Peach Corn Slaw   Hush Puppies	30	CAROLINA PORK CHOP (GF) Bourbon Creamed Spinach & Corn Succotash	29
BLACKENED SALMON BOWL * (GF) 	28	ROASTED GAME HEN (GF) Pomme Purée   Charred Okra   Caramelized Onion & Mushroom Cream Sauce	28

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# COCKTAILS - 12

## BACK PORCH BLACKBERRY SMASH

Elijah Craig Small Batch Bourbon | Blackberries | Mint | Agave

## FAIRWAY FIESTA

Patron Silver | Patrón Citrónge Pineapple Liqueur | Pineapple Juice | Agave Nectar | Lime

## MINT CONDITION

Don Q Cristal Rum | Raspberry Syrup | Lime Juice | Raspberries | Mint

## THE VIBORA

The Botanist Gin | Green Chartreuse | Luxardo Maraschino Originale | Lime Juice | Brandied Cherry

## SOUTHERN ORCHARD SPRITZ

Ketel One Peach & Orange Blossom Vodka | Thatcher's Elderflower | Lemon Juice | Sparkling Wine | Orange Peel | Thyme

## CARAMEL EMBER

Four Roses Small Batch Bourbon | Tippleman's Burnt Sugar Syrup | Angostura Bitters | Orange Bitters | Brandied Cherry

## MWAH-TINI

Van Gogh Mango Vodka | Chambord | Passionfruit Juice | Lime Juice | Passionfruit Slice

# SPIRITLESS - 9

## FLOP SHOT

Lucano NA Amaro  
Green Apple Juice | Ginger Ale

## SUNDAY SCRAMBLE

Bare Zero Proof Gin | Lemon Juice  
Simple Syrup | Blackberries | Mint

# BEER

## DOMESTIC BY BOTTLE 4.25

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Miller Lite

## CRAFT BY BOTTLE 6

Creature Comforts "Classic City" Lager  
Cigar City "Jai Alai" IPA  
Sierra Nevada Pale Ale  
Allagash White  
Woodchuck Amber  
Athletic Brewing Co. "Upside Dawn"  
Golden Ale (NA)

## IMPORT BY BOTTLE 5.25

Amstel Light  
Guinness  
Heineken  
Stella Artois  
Corona  
Peroni (NA)

# HARD SELTZER - 6

High Noon Black Cherry  
High Noon Grapefruit  
High Noon Pineapple

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## Sweets

### BERRY CRISP 9

Brown Butter Streusel | Vanilla Ice Cream

### FLOURLESS CHOCOLATE TORTE (GF) 9

Whipped Cream | Raspberry Sorbet

### SOUTHERN BUTTER CAKE 9

Toffee | Chocolate | Toasted Coconut | Chantilly Cream

### FRIED CHEESECAKE 9

Cinnamon Sugar | Mascarpone | Berry Compote  
Whipped Cream

### ARTISAN ICE CREAM SCOOP (GF) 7

Chocolate | Old-Fashioned Vanilla Bean | Raspberry Sorbet

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## Cocktails 12

### COZY CLOVER

Irish Coffee

Bushmills Irish Whiskey | Demerara Syrup  
Fresh Coffee | Whipped Cream

### NUTTY PROFESSOR

Maple Pecan White Russian

Deep Eddy Vodka | Kahlua | Rivulet Pecan Liqueur  
Maple Syrup | Cream | Toasted Pecans

## Sweet Finishes

### Dessert Wines

- 2024 CHATEAU MONCONTOUR DEMI-SEC 11  
Vouvray
- 2019 JACKSON-TRIGGS ICE WINE 14  
Columbia Valley
- 2017 DOLCE BY FAR NIENTE LATE HARVEST 22  
Napa Valley

### Fortified Wines

- NV TAYLOR FLADGATE LBV PORTO 8  
Portugal
- NV R. STUART & CO. TAWNY DESSERT WINE 15  
Red Mountain
- NV QUINTA NOVAL 10YR TAWNY PORTO 17  
Portugal

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