



FOR PRIVATE GROUPS OF 15-27 BRUNCH GUESTS

PLEASE SELECT FROM THE FOLLOWING MENUS. EACH MENU COMES WITH ONE FIRST COURSE, THREE ENTRÉES AND DESSERT. ENTRÉES ARE ACCOMPANIED BY HOUSE POTATO HASH OR TIMMS MILL CHEESE GRITS. SERVED WITH FRESH BAKED CORNBREAD, COFFEE AND ICED TEA.

CHURCH STREET BRUNCH

\$21 PER PERSON

PLEASE SELECT THREE ENTRÉES

HAM, EGG, & CHEESE CROISSANT

HOUSE CURED HAM, FARMER EGGS, MUIENSTER CHEESE

SOURDOUGH FRENCH TOAST

SEASONAL FRUIT COMPOTE, SMOKED BACON, FRESH WHIPPED CREAM

GRILLED CHICKEN CAESAR SALAD

HEARTS OF ROMAINE LETTUCE, SOURDOUGH CROUTONS, PARMESAN, TOMATOES, BASIL PESTO

DUCK CONFIT & GRILLED ASPARAGUS SALAD

FARMER EGG, PARMESAN, BREAD CRUMBS

CLASSIC EGGS BENEDICT

ENGLISH MUFFIN, POACHED EGGS, CANADIAN BACON, HOLLANDAISE

JOHN STREET BRUNCH

\$24.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

HUEVOS RANCHEROS

FARMER EGGS, BLACK BEANS, CHORIZO, BEEF TENDERLOIN WITH GUACAMOLE, CHIPS & SALSA

GRILLED CHICKEN COBB SALAD

MIXED FIELD GREENS, AVOCADO, SMOKED BACON, BLUE CHEESE, TOMATOES, HOUSE VINAIGRETTE

PESTO GLAZED SALMON

BABY SPINACH SALAD, APPLEWOOD SMOKED BACON, GRAPE TOMATOES, CHOPPED EGG, WARM DIJON VINAIGRETTE

BUTTERMILK FRIED OYSTER CAESAR SALAD

HEARTS OF ROMAINE LETTUCE, PARMESAN, TRADITIONAL CAESAR DRESSING

PORTOBELLO MUSHROOM & SPINACH QUICHE

PARMESAN REGGIANO, JUMBO LUMP CRAB MEAT, FRESH FRUIT

BATTERY BRUNCH

\$28.00 PER PERSON

PLEASE SELECT THREE ENTRÉES

BBQ DUCK HASH

RED ONION, BELL PEPPERS, MUSHROOMS, & POTATOES WITH MUSTARD BBQ SAUCE, TWO FRIED EGGS

MAINE LOBSTER CREPE

SHIITAKE MUSHROOMS, SPINACH, LEEKS

JUMBO LUMP CRAB CAKE BENEDICT

FRIED GREEN TOMATOES, FARMER EGGS, HOLLANDAISE

SHRIMP & GRITS

LOWCOUNTRY SPICE, TOMATOES, SCALLIONS, TASSO HAM

STEAK & EGGS

CARVED NY STRIP, TWO FRIED EGGS, HENRY BAIN STEAK SAUCE

FIRST COURSE

PLEASE SELECT ONE

SEASONAL GAZPACHO

OLIVE OIL, HERBS

CHARLESTON CRAB SOUP

BLUE LUMP CRAB, SHERRY BUTTER, CHIVES

MAINE LOBSTER BISQUE

BUTTERY LOBSTER MEAT, SCALLIONS

HIGH COTTON HOUSE SALAD

MIXED FIELD GREENS, CARROTS, AVOCADO, TOMATOES, SUNFLOWER SEEDS,
CHOICE OF DRESSING (PLEASE SELECT ONE): BLUE CHEESE, HOUSE VINAIGRETTE OR
GREEN GODDESS

FRESH SEASONAL FRUIT

LOCAL HONEY, MINT

BUTTERMILK FRIED OYSTERS (ADDITIONAL \$2.00 PER PERSON)

GREEN GODDESS DRESSING, ARUGULA

CLASSIC CAROLINA SHRIMP COCKTAIL (ADDITIONAL \$2.00 PER PERSON)

TANGY COCKTAIL SAUCE, LEMON

DESSERT

PLEASE SELECT ONE

CLASSIC SOUTHERN PECAN PIE

BOURBON CARAMEL SAUCE

BUTTERMILK POUND CAKE

SEASONAL FRUIT COMPOTE, VANILLA BEAN ICE CREAM

KEY LIME TART

RASPBERRY COULIS, WHIPPED CREAM, MINT

HIGH COTTON CHEESECAKE

TURTLE SAUCE, WHIPPED CREAM, MINT

DOUBLE CHOCOLATE MOUSSE PIE

MOCHA ANGLAISE

GRAND MARNIER CRÈME BRÛLÉE

CANDIED ORANGE, STRAWBERRIES

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & 9.5% SALES TAX

BRUNCH BUFFET MENU

\$25.00 PER PERSON

PRIVATE GROUPS OF 28+ BRUNCH GUESTS

SCRAMBLED FARMER EGGS

SHARP CHEDDAR AND CHIVES

CLASSIC QUICHE LORRAINE

BACON, SWISS CHEESE AND ONIONS

SOURDOUGH FRENCH TOAST

MAPLE SYRUP

LOWCOUNTRY SHRIMP AND GRITS

TASSO HAM, GARLIC TOMATO SCALLION BUTTER

TRADITIONAL SMOKED SALMON

CREAM CHEESE, CAPERS, RED ONIONS, BAGELS

FRESH SEASONAL FRUIT

APPLEWOOD SMOKED BACON

HOUSE MADE SAUSAGE LINKS

GRILLED COUNTRY HAM

TIMMS MILL CHEESE GRITS

ROAST POTATO HASH

BELL PEPPERS, ONIONS AND GARLIC

COFFEE, DECAFFEINATED COFFEE AND ICED TEA

ADD ONS: \$2 EACH PER ITEM

ASSORTED YOGURTS WITH GRANOLA

BUTTERMILK BISCUITS WITH SAGE GRAVY

SOUTHERN STYLE CORNBREAD MUFFINS, LOCAL HONEY BUTTER

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE & 9.5% SALES TAX