

Sunday, October 12th, 2025

Fried Chicken, Caviar & Champagne

our signature three piece fried chicken, ½ oz private label caviar, biscuits, soft scrambled eggs, and half bottle of Bernard Lonclas champagne

\$99

SWEETS

pastry tower	15
french toast biscuits, poached pears, bavarian cream	13
white chocolate, toasted almond cookie	3
blood orange cake, olive oil chantilly	5

FIRST

peel and eat shrimp, bbq spice, alabama white	21
caviar, house chips, sour cream & onion, 1 oz*	mkt
dressed oysters, green peanut-horseradish relish (6ea)*	23
white lily biscuits, country gravy	13
pimento cheese, lady edison ham, biscuits	18
deviled pickled eggs, pickles*	12
potato wedges, truffle hollandaise	10
mixed greens, tomato, cucumber, cilantro, cheddar panko, blackened ranch	15

BRUNCH

husk cheeseburger, shaved onion, special sauce, potato wedges*	19
smoked bologna, white cheddar, collard greens, tomato, chow-chow mayo	19
hot fried chicken, white lily biscuit, grits	21
carolina gold rice, fried egg, garlic, aleppo, sesame*	19
fried georgia shrimp, marsh hen mill grits, pimento cheese, apple salsa*	24
chorizo, butternut squash, peppers, egg, salsa cremosa, focaccia	21

SIDES

hash brown	6
scrambled eggs	6
candied bacon	6
marsh hen mill grits	6

General Manager
Andrew Noye

Executive Chef
Jacob Hammer

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

