



## Brunch Menu 1

\$35 per person

*7.75% sales tax and 24% gratuity not included in menu cost*

### SOUP OR SALAD

*(for your guest to choose at the time of lunch service)*

**Georgia Lettuces (gf, vegan)**

*today's vegetables, mustard seed vinaigrette*

*or*

**Old Charleston She-Crab Soup**

*with fresh cream and sherry*

### ENTRÉE

*(for your guest to choose at the time of brunch service)*

**Smoked Brisket Benedict (mgf)**

*creole mustard hollandaise, pickled jalapeno peppers, red mule grits*

**Caesar Salad with Fried Shrimp (mgf)**

*garlic grit croutons, fried okra, parmesan cheese and garlic dressing*

**Springer Mountain Farms Fried Chicken (mgf)**

*red bliss potatoes, collard greens, honey-thyme jus*

**SCK Breakfast (gf)**

*scrambled eggs with cheddar cheese, Geechie Boy grits, apple wood bacon*

**Vegetarian option:**

**English Pea Risotto (gf)**

*charred beech mushrooms, balsamic vinaigrette, grana padano*



## Brunch Menu 2

\$45 per person

7.75% sales tax and 24% gratuity not included in menu cost

### SOUP OR SALAD

*(for your guest to choose at the time of lunch service)*

**Georgia Lettuces (gf, vegan)**

*today's vegetables, mustard seed vinaigrette*

*or*

**Old Charleston She-Crab Soup**

*with fresh cream and sherry*

### ENTRÉE

*(for your guest to choose at the time of dinner service)*

**Springer Mountain Farms Fried Chicken (mgf)**

*red bliss potatoes, collard greens, honey-thyme jus*

**Caesar Salad with Fried Shrimp (mgf)**

*Garlic grit croutons, fried okra, parmesan cheese and garlic dressing*

**Smoked Brisket Benedict (mgf)**

*creole mustard hollandaise, pickled jalapeno peppers, red mule grits*

**SCK Breakfast (gf)**

*scrambled eggs with cheddar cheese, Red Mule grits, apple wood bacon*

**Vegetarian option:**

**English Pea Risotto (gf)**

*charred beech mushrooms, balsamic vinaigrette, grana padano*

### DESSERT

**Angel Pie Trifle**

*small jars filled with layers of chocolate cake, chocolate silk, salted caramel and meringue*



## Brunch Menu 3

\$50 per person

*7.75% sales tax and 24% gratuity not included in menu cost*

### APPETIZERS

*(served family style on large platters for everyone to share)*

#### Fried Green Tomatoes

*goat cheese, sweet pepper coulis and chiffonade of basil*

#### Pimento Cheese (mgf)

*celery hearts, house made B&B pickles, benne-seed crackers*

### ENTRÉE

*(for your guest to choose at the time of brunch service)*

#### Springer Mountain Farms Fried Chicken (mgf)

*red bliss potatoes, collard greens, honey-thyme jus*

#### Shrimp and Red Mule Grits (mgf)

*our tasso ham, smoked tomato-poblano gravy*

#### Caesar Salad with Grilled Chicken (mgf)

*romaine leaves, grana padano, ceasar dressing, fried okra and garlic grit croutons*

#### Smoked Brisket Benedict (mgf)

*creole mustard hollandaise, pickled jalapeno peppers, red mule grits*

#### SCK Breakfast (gf)

*scrambled eggs with cheddar cheese, Red Mule grits, apple wood bacon*

#### Vegetarian option:

#### English Pea Risotto (gf)

*charred beech mushrooms, balsamic vinaigrette, grana padano*

### DESSERT

#### Angel Pie Trifle

*small jars filled with layers of chocolate cake, chocolate silk, salted caramel and meringue*