

SHAREABLES

SMOKED SALMON DEVILED EGGS

Salty smoked salmon with fresh herbs and creamy deviled egg yolk topped with house pickled relish. 9

CRISPY BRUSSELS

Fried brussels in a honey tabasco sauce and topped with crumbled goat cheese. A new age classic. 10

FRIED GREEN TOMATOES

Blended cornmeal fried green tomatoes, served with our classic remoulade on a bed of lemon dressed greens. 11

TOTS & PIMENTO CHEESE

Fried mini barrels of potato love tossed in house seasoning, served with sriracha drizzled Pimento Cheese fondue. 10

BUTTER MY BISCUITS & PIMENTO

Scratch-made biscuit, served with our very own mixed berry jam, famous honey butter, & housemade Pimento Cheese. 8

SOUTHERN CHICKEN WINGS

Chef's family recipe marinated chicken wings, tossed in a secret recipe blended flour, seasoned to perfection, and fried until crispy. 8

HOPPIN JOHN SPRING ROLL

Seasoned chicken, dirty rice, black eyed peas, and collards wrapped up in a spring roll, fried, and served with house made sauce. 9

SALADS

Grilled/Fried Chicken +4, Salmon +8, Shrimp +6

BLT FRIED GREEN TOMATO SALAD

Our fried green tomatoes, mixed greens, mix blend cheese, ripe fresh tomatoes, topped with bacon crumbles, served with a side of our house ranch dressing. 12

LOCAL GREENS SALAD

Arugula, romaine blend, radishes, cucumber, red onions served with our lemon herb vinaigrette. 10

CAROLINA CAESAR

Grilled romaine lettuce, homemade cornbread croutons, shaved parmesan, and served with our peppercorn Caesar dressing. 10

SEASONAL SALAD

Ask your server for details 12

SOUP OF THE DAY

Ask your server about our homemade soup of the day. Served with grilled cheese sandwich 10



FRIDAY LUNCH

SOUTHERN ENTRÉES

CHICKEN AND WAFFLES Southern style tenders on a fluffy waffle topped with tobasco maple syrup & churro butter. 18

SHRIMP AND GRITS Jumbo shrimp, local Timms Mill grits, smoked andouille, peppers, onions, and Cajun cream sauce. 24

BISCUIT POT PIE Homemade chicken pot pie with locally sourced veggies and a buttery and flaky biscuit cap. 16

BLACKENED PASTA Choice of chicken or shrimp over penne pasta, diced tomatoes, onion, portobello mushrooms, & peppers in a Cajun cream sauce with hand-shredded parmesan cheese. 21

LUNCH SPECIALS

THE COFFEE BREAK Cup of coffee or hot tea, 2 eggs of your choice, bacon or sausage, toast or bagel. 13

MIXED BERRY MUFFINS Strawberry and blueberry muffins, mascarpone and cream cheese icing. Comes with one side. 10

SOUTHERN SMOKED CHICKEN SALAD Smoked chicken salad served with mixed veggies, sliced tomatoes, red onion served on a toasted brioche. 12

FRENCH QUARTER Fried green tomato, red beefsteak tomato, mozzarella and cream cheese, char-grilled brioche toast, balsamic glaze drizzle. 11

SUNRISE PASTRAMI Chipotle gouda cheese, fried egg, sauteed spinach, caramelized onion, seasoned fries and aioli mayo. 13.5

SC BURGER 10oz burger, grilled peppers, lettuce, tomato, onion, white American cheddar cheese, homemade garlic aioli on a Brioche bun, with fries or tater tots. 17

KIDS MEALS

all kids meals comes with a scoop of vanilla ice cream, sprinkles & chocolate syrup

CHICKEN FINGERS Three southern style chicken fingers served with fries. 8

MAC N CHEESE Jimmy's famous baked and broiled mac n cheese. Perfect for picky eaters. 8

CHEESEBURGER 6oz seared burger topped with American Cheese and on a brioche bun. 8

SIDES

6

Seasoned Fries
Tater Tots
Fresh Fruit Cup
Homemade Mac & Cheese

MIMOSAS

\$25

Friday Only!

Bottle of Champagne
with two specialty juices

Orange, Cranberry or Pineapple