

# BREAKWATER BRUNCH MENU

## BEVERAGES

**BLOODY MARY :: 9**

*lemon | lime | pickled okra*

**BELLINI :: 10**

*mango puree | sparkling*

**KOOZIE IN A CAN :: 6**

*breakwater koozie*

*ask your server for today's beer selection*

**SOUTHERN BLOODY MARY :: 12**

*lemon | lime | pickled shrimp | bacon  
pickled okra*

**CHANDON SWEET STAR :: 12**

*semi-sweet sparkling | 187ml*

**BREAKWATER KOOZIE :: 2**

**MIMOSA :: 7**

*brut | orange juice*

**VEUVE COCKTAIL :: 10**

*Veuve Clicquot | pom juice | grand marnier*

**CANNONBOROUGH**

**CRAFT SODAS charleston :: 5**

*raspberry mint | honey basil | grapefruit  
elderflower | lemon laurel*

**BOTTOMLESS MIMOSA :: 15**

*brut | orange juice*

## FOR THE TABLE

**PIMENTO CHEESE**

**SAUSAGE DIP :: 9**

*pita chips*

**BREAKFAST NACHOS :: 10**

*braised chicken | bacon | sausage  
pimento cheese | avocado  
sunny side up egg | salsa*

**DEVEILED EGGS :: 6**

*chefs choice | four halves*

## BREAKFAST ENTRÉES

**BISCUITS AND GRAVY :: 14**

*wilted spinach | dried sherry shitakes | sausage gravy | smoked maple drizzle | house seasoned home fries*

**PROSCIUTTO & POACHED EGG COBB SALAD :: 14**

*romaine & arcadian mix | crispy prosciutto | clemson blue | poached egg | tomato | avocado | red wine vinaigrette*

**CRAB CAKE BENEDICT :: 16**

*poached egg | spinach | hollandaise | house seasoned home fries*

**NOT YOUR DADDY'S BACKYARD BURGER :: 15**

*pepper bacon | pimento cheese | lettuce, tomato | caramelized onions | garlic aioli | toasted waffle bun | house seasoned home fries*

**BREAKFAST BURRITO :: 13**

*crispy potatoes | sausage | scrambled eggs | cheddar cheese | sauteed peppers & onions | salsa | cheesy grits*

**FRENCH TOAST :: 12**

*fried texas toast | pure maple syrup | whipped cinnamon butter | house seasoned home fries*

**STEAK & EGGS :: 16**

*4oz New York Strip | 2 eggs | house seasoned home fries | toast*

**QUICHE DU JOUR :: 11**

*chef's daily creation | house or caesar salad*

**HOT TURKEY AND HAM :: 13**

*ham | turkey | bacon | sweet horseradish pickles | garlic dijonnaise | gruyere | lettuce | tomato | house seasoned home fries*

## SIDES

**DUROC HERITAGE SAUSAGE :: 6**

**PEPPERED BACON :: 5**

**CHEESY GRITS :: 4**

**SPINACH :: 4**

**HOME FRIES :: 3**

**EGG :: 3**

**EXECUTIVE CHEFS** *Elizabeth Shaw & Gary Lang* :: **CHEF DE CUISINE** *Megan Horne* :: **GM** *Donna Lang*

\*THE CONSUMPTION OF RAW OR UNDER COOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. *Menu updated January 2020*