



HAIR OF THE DOG

HARSENS ISLAND 20
 hennessey, captain morgan,
 southern comfort, tuaca, sour mix,
 cola float, lemon twist

COSMONAUT 14
 pearl vodka, triple sec, prosecco,
 orange juice, poma liqueur,
 citrus funnel

WILD BLOSSOM 13
 valentine's white blossom, citrus,
 simple syrup, grape or peach
 pucker, sugar rim, citrus twist

CLASSIC BLOODY 9
 tito's vodka, zing zang, celery, olive,
 lime, worchestershire, horseradish,
 house gherkin, celery salt rim

ITALIAN MIMOSA 8
 prosecco, orange juice

COFFEE & TEA

CAPPUCCINO 6

CAFÉ LATTE 6

ESPRESSO 6

TEA FORTÉ 4

SIDES

FRESH CUT FRUIT CUP 5

APPLEWOOD BACON 5

PORK SAUSAGE LINKS 5

CHICKEN-APPLE SAUSAGE LINKS 6

BISCUIT AND GRAVY 6

CAST-IRON CINNAMON BREAD 7

PRINCIPALS

THE HEMMINGWAY* 22
 house honey smoked salmon, wilted spinach,
 maryland crab cakes, poached eggs,
 roasted tomato, béarnaise, home fries

OLD SCHOOL* 16
 griddled english muffin, canadian bacon,
 poached eggs, hollandaise, chives, paprika,
 home fries

STEAK & EGGS 'A LO POBRE'* 20
 mojo grilled angus reserve sirloin, house frites,
 two eggs your way, peruvian chili sauce, cotija,
 cheddar, scallions

LAZY SUNDAY* 13
 three eggs your way,
 choice of bacon or sausage, home fries,
 sourdough, marble rye, or multi-grain toast

THE CLICHÉ 14
 three-egg omelet, canadian bacon,
 sharp cheddar, red onion, bell peppers,
 fresh chives, choice of bacon or pork sausage,
 sourdough, marble rye, or multi-grain toast

SEASONAL EGG BAKE 14
 chef's inspiration of frittatas, stratas, and
 quiches with accompaniments
(please inquire with your server)

SHRIMP & GRITS 18
 tiger shrimp, andouille sausage, sunny-up egg,
 smoked gouda grits, spicy tomato ragout,
 pickled chilies, scallions

CHICKEN & WAFFLE 'BENNY' 17
 buttermilk fried chicken, house bacon,
 corn spoonbread waffles, poached eggs,
 chipotle-lime hollandaise,
 chili pepper honey

GRIDDLES

BREAKFAST 'CORNDOGS' 14
 cornmeal-ricotta battered chicken sausages,
 honey-beer mustard, bourbon maple,
 low country slaw, home fries

BROTHER RAY'S FRENCH TOAST 16
 vanilla-caramel brioche bread pudding,
 fresh berries, bourbon-peach compote,
 whipped chantilly cream,
 brown sugar streusel

THE BLUTARSKY* 16
 half-pound burger, seared maple pork belly,
 house pimento cheese, canadian bacon,
 sweet pickles, jumbo english muffin,
 bacon jam, over-easy egg, home fries

RUMCHATA FLAPJACKS 14
 cornmeal-ricotta batter, 'nilla wafer crumble,
 caramelized banana, tres leches sauce,
 whipped rumchata cream

SUPERMAN WAFFLES 14
 blueberry malted waffle batter,
 michigan blueberry preserves, sugared zest,
 redpop cotton candy, pure maple syrup

MADAME VILLEFORT 14
 shaved canadian bacon, gruyere,
 hickory smoked turkey, griddled french toast,
 sauce mornay, smoked tomato-bacon jam,
 sunny-up fried egg, home fries

HERC'S BISCUITS & GRAVY* 14
 low country buttermilk biscuits, sausage gravy,
 two eggs your way, chives

TRI-COUNTY GRILLED CHEESE* 13
 gruyère, pinconning cheddar, bacon,
 griddled sourdough, pecorino crust,
 over-easy egg, home fries

Executive Chef
SEAN MOHAN

For parties of six or more, a 22% gratuity will be added to the bill. *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Asterisked items are served raw or undercooked; contain or may contain raw or undercooked ingredients; may be requested undercooked; or can be cooked to order.