

BRUNCH STARTERS

THE LEWIS – Spinach And Artichoke Dip, Housemade Tortilla Chips	11
BROOKLYN WINGS 2.0 – Sweet And Spicy Wings, Alabama White Drizzle	11
SMOKED CHICKEN AND SAUSAGE GUMBO – Carolina Gold Rice, Scallions	9

SALADS

A SIMPLE SALAD – Arugula, Pecans, Green Apple, Blue Cheese, Balsamic	10
CLASSIC CAESAR SALAD – Romaine, Garlic Croutons, Parmesan Dressing	10
BLACK KALE SALAD – Organic Raw Kale with Roasted Peanut Dressing	10
BEET SALAD – Greek Yogurt Labneh, Roasted Spiced Nuts, Shallot, Preserved Lemon	11
ADD GRILLED CHICKEN (\$5) OR FRIED OR GRILLED SHRIMP (\$10) TO ANY SALAD	

EGGS AND ENTREES *Egg Dishes Served With Toast and Grits (or Brunch Potatoes)*

TWO EGGS, ANY STYLE*	11
EGG WHITE SCRAMBLE* – Market Mushrooms, Baby Spinach	13
SMOKED SALMON SCRAMBLE* – Caramelized Onions, Salmon, Scallions	16
SAUSAGE OMELETTE* – Turkey Sausage, Cheddar, Peppers, Onions	14
FARMER’S OMELETTE* – Mushrooms, Spinach, Tomatoes, Swiss Cheese	13
JIM CADE BREAKFAST* – Scrambled Eggs, French Toast, Bacon, Grits	16

GRANOLA CRUSTED FRENCH TOAST – Fresh Berries, Warm Maple Syrup	13
ATLANTIC SALMON CROQUETTES –Black Bean & Corn Salad, Lemon Pepper Aioli	16
OVEN BAKED GRITS – Shredded 12 Hour Short Ribs, Parmesan, Arugula Salad	13
SMOKED SALMON PLATE – Red Onion, Cream Cheese, Butter Toasted Brioche	16
JUMBO LUMP CRAB CAKES – French Fries, Housemade Cole Slaw, Barbecue Aioli	23

GRITS AND...

SHRIMP – Mushrooms, Scallions, White Wine	18
BLACKENED CATFISH – Spicy Tomato Salsa	18

SANDWICHES *SERVED WITH FRIES OR SIDE SALAD*

HAND GROUND BURGER	13
TURKEY MEATLOAF, CHEDDAR & ONIONS	13
JUMBO SHRIMP PO’ BOY	17
BLACKENED CATFISH, CREOLE REMOULADE	15
CRABCAKE SANDWICH	17
ADD CHEDDAR, SWISS OR BLUE CHEESE +\$1	

SIDES

BACON OR TURKEY BACON	5.5
CHORIZO OR TURKEY SAUSAGE	5.5
TWO EGGS SIDE	5.5
ROASTED POTATOES W/ HERBS	5.5
WHITE CHEDDAR GRITS	5.5
GARLIC SAUTEED BROCCOLI	5.5
SHOESTRING FRIES	5.5
SWEET POTATO FRIES	5.5
CORNBREAD	2.5