

Brunch

- SMALL PLATES -

Asian Fried Brussel Sprouts \$10

Fresh, halved brussel sprouts flash-fried and tossed in a garlic lime vinaigrette

Crab Balls \$14

Eastern Shore recipe blue crab balls served lemon and Old Bay tarter sauce

Old Bay Edamame \$6

Steamed edamame pods tossed in Old Bay

Shrimp and Avocado Cocktail \$15

Chilled shrimp with fresh avocado filled with cocktail sauce and sprinkled with "Everything Seasoning"

Tartine \$6

Warm baguette served with blackberry jam and whipped butter

- BETWEEN BREAD -

Jambon Buerre \$13

Warm buttered baguette filled with thinly sliced ham, served with spring greens dressed in Balsamic vinaigrette

Hilton Head Burger \$14

Topped with pimento cheese, fried pickles, tabasco bacon. Served with pommes frites.

Big Clucker Biscuit Sammich \$13

Buttermilk Biscuit, crispy fried chicken breast, pimento cheese with a Tabasco honey drizzle, served with home fries

Crabcake Sandwich \$16

Classic Eastern Shore recipe on toasted brioche bun with lettuce, tomato, and a side of Old Bay tartar. Served with pommes frites.

13 South \$11

Kirby and Holloway sausage, Cheez Whiz, and fried egg on an Amoroso's roll. Served with home fries.

Colossal BLT&E \$13

Toasted sourdough piled high with crispy bacon, tomato and lettuce, topped with a sunny egg, served with key lime mayo and hand cut fries

- GREENS -

Blackened Chicken Salad \$12

Greens, blackened chicken, diced tomato, candied pecans, cheddar cheese, red onions, and bacon with a side of house-made honey mustard dressing

Steak and Avocado Salad \$16

Greens, avocado, pickled red onions, and grilled sirloin with a side of house-made bleu cheese

Low Country Crab Cake Salad \$16

Greens, grilled crab cake roasted sweet corn, fried okra, tomato, pickled red onion, with a side of Old Bay Ranch

- BIG PLATES -

Blackened Shrimp and Avocado Toast \$16

Toasted brioche topped with smashed avocado, blackened shrimp, sunny eggs, and mixed greens dressed with key lime vinaigrette

Jersey Benedict \$13

Toasted brioche topped with Taylor Ham, grilled tomato, poached eggs, and classic hollandaise sauce. Served with home fries.

Crab Cake Benedict \$16

Petite Eastern Shore recipe crab cakes on toasted brioche topped with poached eggs and classic hollandaise sauce. Served with home fries.

Par 5 \$14

French toast, Kirby Holloway sausage, bacon, two over easy eggs, and home fries

Corned Beef Hash \$12

Hand-cut corned beef, potatoes, and onions grilled and topped with two over easy eggs

Keto Meato Omelet \$14

Four egg omelet filled with sausage, bacon, Taylor ham and cheddar cheese, served with spring greens dressed with Balsamic vinaigrette

Smoked Salmon Board \$12

Smoked North Atlantic Salmon, creme' fraiche, capers, fresh dill, red onion, and sourdough toast points