



BRUNCH

Starters

OYSTERS ON THE HALF SHELL* (6)		CARAMEL PECAN MONKEY BREAD	14
Raw – Cocktail Sauce, Mignonette, Lemon, Saltines	26	Cinnamon Sugar, Milk Icing	
Broiled – Tomato Butter, Bacon, Herb Breadcrumb	28	FRENCH TOAST STICKS	12
DEVILED EGGS	10	Peach Butter, Powdered Sugar, Real Maple Syrup	
House Relish, Crispy Bacon, Buffalo		WINGS	14
PEACHES & BURRATA	16	Choice of Classic Buffalo, Lemon-Pepperyaki, Blackened	
Arugula, Pearson Farms Peaches, Apricot Jam, Pistachio,		ROASTED GARLIC HUMMUS	12
Chili Dust, Basil, Garlic Bread		Za'atar, Crispy Chickpeas, Pickled Carrots & Okra,	
CRAB AVOCADO TOAST	19	Toasted Pita	
Lump Crab Salad, Radish, Everything Bagel Spice,		FRIED GREEN TOMATOES	16
Pickled Onion, Lemon Curd		Feta, Watermelon, Sweet Thai Chile, Mint, Thai Basil	

Salads & Bowls

Add a Protein to Any Salad or Bowl

+ Chicken Breast 7 | + Shrimp 12 | + Tuna Tataki* 12 | + Steak* 14

MEDITERRANEAN Romaine, Tomato, Artichoke, Pepperoncini, Feta, Pistachio, Lemon Tahini Dressing	15
CAESAR Romaine, Arugula, Butter Lettuce, Garlic Croutons, Grana Padano Cheese	15
TOMAHAWK CHOPPED Romaine, Bacon, Cheddar, Preserved Tomato, Carrots, Radish, Croutons, Ranch	15
CRUNCHY THAI Napa Cabbage, Rice, Carrot, Red Pepper, Sesame, Herbs, Peanut Dressing	15
SOUTHEASTERN Romaine, Corn, Sea Island Red Peas, Tomato, Pickled Okra, Bell Pepper, Chipotle Ranch	16
TUNA“POKE”* Sesame Sushi Rice, Arugula, Avocado, Cilantro, Wakame, Pickled Onions, Ginger Dressing	26

Sandwiches

FRENCH DIP Shaved Slow Roasted Beef, Gruyere, Horseradish Aioli, French Onion Soup	28
THE BISCUIT SAMMIE Over Easy Egg, Bacon, Chow Chow, White Cheddar, Duke's, Biscuit	18
BREAKFAST TACOS Chorizo, Eggs, Peppers, Hashbrowns, Onions, Radish, Salsa Verde, Corn Tortillas	19
THE ATL RO Fried Chicken, Hot Honey Lemon Pepper, Sriracha Aioli, Pickles, Lettuce, Pepperjack, Brioche Bun	22
BLACKENED REDFISH Iceberg, Heirloom Tomato, Red Onion, House Remoulade, Brioche Bun	28
THE CEASE & DESIST BURGER Two Beef Patties, American, Dijonnaise, B&B Pickles, Iceberg, Brioche Bun	23

+ Nueske's Bacon, 5 | + Fried Egg, 2

Entrees

SUMMER OMELET Tomato, Corn, Okra, Collard Greens, Goat Cheese, Herb Cream, Breakfast Potatoes	19
THE MAGNOLIA Two Eggs Any Style, Logan Turnpike Grits, Turkey Sausage, Biscuit	18
EGGS BENEDICT Ham, Spinach, Poached Eggs, Hollandaise, House Salad	23
FRIED CHICKEN & WAFFLES Waffle, Hot Honey Lemon Pepper, Maple Syrup	24
SHRIMP & GRITS Trinity, Corn, Okra, Tomato, Andouille, "Etouffee Style"	27
PANCAKES Three Fluffy Griddled Pancakes, Chef's Seasonal Topping, Maple Syrup	15



BUCKET OF FRIED CHICKEN

Whole Bird 76 | Half Barrel 42 | Solo Plate 24

Served with: Biscuits & Honey Butter, Heirloom Grits, Scrambled Eggs, Seasonal Sauces on the Side

Sides to Share

LOGAN TURNPIKE GRITS	BUTTERMILK BISCUIT	APPLEWOOD SMOKED BACON	MAC-N-CHEESE
BREAKFAST POTATOES	TWO EGGS ANY STYLE	TURKEY SAUSAGE	FRIES - OR - TOTS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

*THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS: MILK, EGGS, FISH, SHELLFISH, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, AND SESAME.

PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.