Brunch Menu

Served Saturday & Sunday

Classic Benedict - crispy breakfast potato $12.5

Eggs Charleston - crab cakes, poached egg, hollandaise, crispy new potato $19

Buttermilk Biscuit Benedict - pulled pork, poached eggs, smoked tomato hollandaise, crispy new potato $13.5

Mushroom omelet - wild mushrooms, goat cheese, fresh herbs, served with side salad $14

Bacon omelet - green onion, pimento cheese, served with side salad $13

Basic omelet - cheddar cheese served with side salad $11

Buttermilk biscuits & sawmill gravy - choice of eggs, breakfast potatoes $13

Basic breakfast - choice eggs, bacon or Mahaffey farms breakfast sausage, new potatoes or grits, toast or biscuit $12

Low Country Shrimp n' Grits - roasted garlic grits, Bergeron's Andouille sausage, Gulf crab meat and shrimp, tomato buttery broth ..... Large $20, Small $14

Grits and grillades - two poached eggs $12

Steak and eggs - breakfast potatoes $14

Sweet buttermilk pancakes - choice of toppings , blueberries, bourbon peaches, banana fosters with whip cream $10

Buttermilk waffles - choice toppings blueberries, bourbon peaches, banana fosters with whip cream $10

House-made bagels and lox - whip cream cheese, capers, tomato jam, pickled red onion, arugula, chive scrambled eggs $15

Cinnamon Rolls $4.5

WE PROUDLY SERVE OUR OWN FRESHLY MADE PASTRIES,

WITH HOUSE MADE JELLIES & JAMS:

Cinnamon Rolls Biscuits Brioche Buns Brioche Loaves Bagels

Please inform service staff of all food allergies. A 20% service charge will be added to all groups of 8 or more.

Brunch Menu

Served Saturday & Sunday

SALADS

"The Frenchman" - seasonal greens, Granny Smith apples, white wine poached potatoes, spiced pecans, Gruyere cheese, house vinaigrette $9.5

Wilted Baby Spinach Salad- port wine braised cabbage, bacon, pine nuts, Haute Goat chevre, toasted bread, fried egg, apple cider vinaigrette..... $10

Baby Iceberg Wedge- grilled red onion, bacon, fried green tomatoes, choice of: buttermilk-tarragon dressing or Maytag Blue Cheese dressing $8.5

House Smoked Salmon- arugula, beets, Haute Goat chevre, pears, herb vinaigrette $14

Southern Fried Chicken Cobb- butter lettuce, cherry tomato, boiled egg, bacon, shaved carrot, Vermont white cheddar, field peas, honey Dijon dressing..... $14

Grilled Caesar- Parmesan, croutons, house Caesar dressing, fried anchovy $10

Charred Squash Salad- roasted fall squash, pears, bleu cheese , candied pecans , local greens, pomegranate port wine vinaigrette $12

BURGERS

WC's Bistro Burger - 8oz handmade patty, braised tomatoes, grilled red onion and Duke's Mayo on a bistro bun. Choice of Swiss or Cheddar Cheese (Add a fried egg "sunny side up" compliments of Chef)..... $12

Backyard Burger - lettuce, fresh tomato, shaved onion, special sauce..... $11

Lamb Burger - Smith Family lamb, Haute Goat Feta, harissa aioli, olive tapenade, arugula $14

SOUPS

Roasted Red Tomato Soup - apple smoked bacon, thyme-chive crème..... $5 Cup, $8 Bowl

Bistro's Onion Soup - caramelized onions, dark chicken stock, toasted baguette, Gruyere cheese..... $5 Cup, $8 Bowl

Smoked Duck Gumbo- LA popcorn rice, sliced duck breast ..... $7 Cup, $12 Bowl

WE PROUDLY SERVE LOCAL INGREDIENTS FROM:

Pea Patch Produce	Mahaffey Farms	Smith Family Farms	Doodley Dee Farms	Flowing Hills Creamery	Haute Goat Creamery

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