

Breakfast Buffet... \$12

Fluffy Scrambled Eggs*, Applewood Smoked Bacon, Pork Sausage Links*, Cajun Red Bliss Potatoes
Rotation of Pancakes, French Toast, Quiche and Biscuits with Gravy, Hot Oatmeal with Assorted Topping or Stone
Ground Grits, Self Service Golden Malted® Waffles, Assorted Dry Cereals, Whole & Cut Fruits, Breakfast Pastries

Continental Buffet... \$8

Hot Oatmeal with Assorted Topping or Stone Ground Grits, Self Service Golden Malted® Waffles, Assorted Dry Cereals
Whole & Cut Fruits, Breakfast Pastries, Donuts, Assorted Muffins and Breads

Breakfast Plates

Golden Malted® Pancakes or Waffle

Short Stake (3) \$8 Individual (1) \$3

Choice of Plain, Fresh Seasonal Berries or Chocolate Chips
Served with Choice of One Side and Warm Maple Syrup

Cinnamon Raisin Bread French Toast* \$9

Naval Orange Crème Brule Dunked Cinnamon Toast, Powdered Sugar
Served with Choice of Side and Warm Maple Syrup

Southern Breakfast Plate* \$9

Two eggs cooked any style, Split Toast, Served with Choice of Two Sides

Shrimp & Grits* \$11

White Shrimp, Southern Tasso Gravy, Bell Pepper & Red Onion over Cheesy Grits

Three Egg Omelet* \$9

Choose up to 3: Spinach, Diced Tomato, Onion, Bell Pepper, Sausage, Mushroom
Bacon, Ham, Cheddar, Swiss, Provolone, Goat Cheese
Served with Choice of One Side

Breakfast Taco (2)* \$8

Scrambled Egg or Egg White, Avocado, Feta Cheese, Black Bean Salsa with Choice of Side

Beverages

Sweetgrass House Blend Coffee

Half Pot...\$6 Full Pot \$8

Charleston Tea Plantation Hot Tea \$2.50

-Ask server for available flavors

Simply Orange® Non-GMO, Cranberry, Apple, Ruby Grapefruit and Tomato Juice \$2

Whole, 2%, Skim or Chocolate Milk \$2

Al Carte Sides

Pork Sausage (2)*, Applewood Bacon (3), Butter Grits, Cajun Potatoes, Seasonal Fruit...\$3

Toasted White, Wheat or English Muffin with Assorted Jams & Butter...\$2

Assorted Danishes, Muffins and Breads Basket...\$7

Bagel with Cream Cheese and Butter ...\$2

Two eggs and Style* ...\$3

Dry Cereal (2) with Choice of Milk...\$4

Quaker® Hearty Kettle Oatmeal served Plain or with Dried Fruit and Brown Sugar...\$3

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions.

Tapas style dining are smaller shareable savory dishes intended to come out when ready. Order all at once or just one at a time. We would recommend 2 to 3 dishes per person.

Cold

Spinach Salad – Crumbled Bleu Cheese, Candied SC Pecans, Red Onion, Diced Apples, Red Vin.	\$8
Berry & Brie – Local Brie, Sunflower Seeds, Cucumber, Champagne Poppy Seed Dressing	\$10
Crowne House Salad – Chopped Romaine, English Cucumber, Grape Tomato, Red Onion Dressings - Buttermilk Ranch, Herb Balsamic, Bleu Cheese, Honey Mustard, Golden Italian	\$5
Red Wine Vinaigrette, Champagne Poppy Seed Dressing	
+Chicken Breast (5 oz) *\$3.00 +Grilled Shrimp (4)*\$4.00 +Steak (4 oz)*\$8.00	
Local Cheese Plate – Assorted Accompaniments, House Made Lavish Cracker	\$9
Black & White Hummus – Black Bean & White Beans, House Made Lavish Cracker	\$6

Warm

She Crab Soup – Dry Sherry, Green Onions	\$6
Truffle Shoestring Fries – Chopped Herbs, Shred Parmesan, Truffle Oil	\$5
Cheesy Grit Cakes – Pimento Cheese, Adluh Mills Grits, Smoky Tomato Coulis	\$7
Smoked Rigatoni & Cheese – Smoked Gouda, Smoked Cheddar, Bacon Bread Crumb	\$6
Pan Roasted Brussel Sprouts – Caramelized Onion, Bacon Fat, Bacon Crumbles	\$6
Roasted Jumbo Asparagus – Lemon Zest, Toasted Almonds	\$7
Summer Zucchini Fritters – Local Goat Cheese, Garden Vegetable Marinara Dipping Sauce	\$9

Sliders

Chuck & Short Rib Patties* – Shaved Romaine, Roma Tomato, Brioche Buns -Choice of Provolone, Swiss, American or Cheddar Cheese	\$8
Maryland Crab Cakes* – Baby Spinach, Roma Tomato, Remoulade, Flour Dusted Rolls	\$10
Texas Brisket* – Memphis BBQ Sauce, Caramelized Onion, Kosher Pickle, Brioche Buns	\$9

Land & Air

Fried Chicken “Osso Buco”* – Sautéed Haricot Verts, Red Eye Gravy	\$8
Buffalo Chicken Beer Cheese Dip* – Chicken Thigh, Craft Beer, Bleu Cheese, Corn Tortilla Chips	\$9
Gator Tail Meatballs* – Shredded Parmesan Cheese, Pepperoni Sauce	\$15
Crispy Half Roasted Duck* – Pan Roasted Brussel Sprouts, Cider Glaze	\$18
Beef Tenderloin Medallion* – Bleu Cheese Demi-Glace, Roasted Asparagus	\$18
Chicken Wings* – Plain, Mild, Hot, Teriyaki, BBQ, Ranch Rub with Bleu or Ranch Dressings	\$8
+All Flats or All Drums \$1.00	

Sea

Coriander Seared Rare Yellowfin Tuna* – Brussel Sprout Kimchi, Jicama Slaw, Scallion Soy Glaze	\$11
Shrimp & Grits* – White Shrimp, Southern Tasso Gravy, Grape Tomatoes, Bacon, Scallions	\$11
Cornmeal Catfish Reuben* – Marble Rye Bread, Thousand Island, Pickled Collard Greens, Swiss	\$9
Cioppino* – White Shrimp, Littleneck Clams, Mussels, Jonah Crab, Lobster Tomato-Wine Broth	\$15
Cedar Salmon* – Sautéed Haricot Verts, Apple-Cranberry Chutney	\$10

Sweets

Buttermilk Pie – Topped with Assorted Seasonal Berries	\$6
Cheesecake Eggrolls – Caramel Sauce, Powdered Sugar, Fresh Strawberry	\$8
Old-Fashion Farmhouse Potato Donut Holes – Vanilla Bean-Cold Brew Coffee Glaze	\$7
Bowl of Ice Cream – Ask server for currently available flavors	\$5

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