N E N

### BREAKFAST



## JAE'S BUTTERMILK PANCAKES

maple glazed niman ranch bacon, seasonal berries \$13

### **SOUTHERN EGGS BENEDICT\***

toasted english muffin, blue crab, hollandaise, potato hash brown \$21

## LOWCOUNTRY BISCUIT SANDWICH\*

ham, green tomato relish, sunny side farm egg, wild arugula \$14

### **CLASSIC BREAKFAST\*** GF

farm eggs, niman ranch bacon, field mushrooms, potato hash brown, roasted farm tomato \$17

## STRAWBERRY & BLACKBERRY COBBLER WAFFLE

brown butter caramel, whipped cream \$13

# JAE'S HOUSE MADE SEASONAL GRANOLA GF • V

greek yogurt, seasonal berries, farm honey **\$10** 

### **SMOKED SALMON BAGEL**

everything bagel, herbed cream cheese capers, bermuda onion, watercress, fruit bowl **\$17** 

### STONE GROUND OATMEAL GF • V

farm honey, toasted almonds, seasonal berries **\$9** 

### SIDES

bacon \$5
hash brown \$4
mushrooms \$5
roasted tomato \$4
side of avocado \$5
fruit salad \$5

### BEVERAGES

mimosa \$11
diy mimosa \$36
serves 3-4 montefresco prosecco, three carafes of fresh juices
bloody mary \$13
coffee, tea, juice \$5
latte, espresso, cappucino \$6



### THE PALMETTO BLUFF BUFFALO

There is an interesting piece of history and folklore about Palmetto Bluff and "Old Bill". In the late 1960's, Alfred Lee Loomis kept a small herd of American Bison on nearby Bull Island. A few of the animals were enticed by the rich food plots on Palmetto Bluff and swam across the Cooper River in hopes of better meals. Eventually, they all returned except for one old Bull, who spent the rest of his life on Palmetto Bluff. When his time ended, he was mounted and hung in Buffalo's for all to hear of, and maybe add a little bit more to his story.

Executive Chef — Don Yamauchi

Chef de Cuisine — Alejandro Gomez Moran

Executive Pastry Chef — Jae Newby

Farm Manager — Shane Rahn



SEASONALLY SOURCED PRODUCE WHEN AVAILABLE FROM THE PALMETTO BLUFF FARM.

