

Lowcountry Breakfast

9 a.m. - 11 a.m. Monday-Friday



Breakfast Plate

Two Fili-West farm eggs your way, breakfast potatoes, toast (GF available) and your choice of Nueske thick bacon or house country sausage. 14

Breakfast Sandwich

House country sausage or Nueske bacon, Fili West farm egg, cheese, on a plain or everything bagel or toast. 8

Granola & Yogurt

House-made granola, Greek yogurt, seasonal fruit. 8

Apple Brown Butter Pancake

Pancakes from scratch with whipped brown butter and apples. 11

Avocado Toast

Avocado, red onion, feta, cracked pepper, EVOO, Penny Acre microgreens on house-made benne seed loaf or gluten free bread. 12

Hash 'n Grits

House-made corned beef from Hunter Cattle brisket, caramelized sweet onions, Anson Mills stone ground grits, fried Fili West farm egg. 14

Bagel & Cream Cheese

Plain or everything bagel made fresh daily from scratch. 4

Lox Bagel

Smoked salmon, cream cheese, capers, red onion, dill on plain or everything bagel. 13

Pastries are made in house, from scratch daily using organic flour. Check out our pastry case for more options.

Sides

Add house-made seasonal marmalade 1

Nueske Bacon 4

Toast & Butter 2

House Country Sausage 4

House-Made Granola 4

Anson Mills Grits 4

Breakfast Potatoes 4

Fresh Seasonal Fruit 4

Blueberry Muffin 4

Drinks

Natalie's Orange Juice Mimosa 8

Brewed Coffee - Nitro Cold Brew - Espresso - Latte - Cappuccino
King Bean Roasters Charleston, SC

Sweet Iced Tea - Unsweetened Peach Iced Tea - Hot Teas
Charleston Tea Garden Wadmalaw Island, SC

Natalie's Juices & Lemonades

Consuming raw or undercooked meats, fish or eggs may increase your risk of foodborne illness.

Lowcountry Lunch

11:30 a.m. -2:30 p.m. Monday-Friday



Lowcountry Rice Bowls

Carolina Gold rice & Sea Island red peas cooked to perfection. Choose your favorite of four, fresh, flavorful bowl toppings.

Pecan Smoked Brisket GF

Hunter Cattle brisket, house-made Lowcountry Fresh BBQ sauce, seasonal veggies. 14

Fire-Roasted Island Chicken GF

Roasted Joyce Farms chicken, Lowcountry Fresh Jerk BBQ sauce, seasonal veggies. 14

Blackened Shrimp GF

Grilled local shrimp, tzatziki sauce, seasonal veggies. 14

Roasted Veggies GF

Broccolini, seasonal squash, cauliflower, Rainwater shitake mushrooms, and shawarma sauce. 13

Salads

Add house-roasted chicken, turkey or ham 2.5, smoked salmon 4

Crab Louie GF

Mixed greens, lump crab meat, cucumbers, grape tomatoes, shaved red onion, asparagus spears, Louie dressing. 19

Niçoise GF

Mixed greens, roasted potatoes, brussels sprouts, hard-boiled eggs, capers, dill dressing. 13

Lowcountry Fresh Seasonal GF

Mixed greens, sliced apples, spiced pecans, dried cranberries, goat cheese, citrus vinaigrette. 12

Bluffton Caesar

Romaine & kale, croutons, parmesan, Caesar dressing. 12

Pick Three

Choose any three ready to eat salads on a bed of local greens. Many of our salads are gluten free. 13

Consuming raw or undercooked meats, fish or eggs may increase your risk of foodborne illness.

Hot Sandwiches

Served with your choice of hush puppies, French fries, coleslaw, side salad or fruit. Gluten free bread is available.

LCF Burger

House-ground grass fed beef, hand-picked tomato & local lettuce on a house-made benne seed bun. 14
Add cheese 1. Add bacon 2

Shrimp Po Boy

Fried local shrimp, house-made tartar sauce, local lettuce and hand-picked tomato on New Orleans French bread. 16

Fried Chicken Sandwich

Joyce Farms fried chicken, Bluffton Heat hot sauce, and pickle on a house-made benne seed bun. 10

Fried Green Tomato

Deloris's pimento cheese, hand-picked tomatoes, Nueske bacon, house-made benne seed Italian bread. House-made coleslaw & pickle. 13

Pecan Smoked Brisket

Hunter Cattle brisket smoked for hours over Brickyard Point pecan shells then sliced thin and served with Carolina BBQ sauce on a house-made bun. 15

Shrimp Burger

Fresh local shrimp with our secret seasoning, remoulade sauce, local bibb lettuce, and cherry tomatoes on a house-made benne seed bun. 12

Lowcountry Reuben

House-corned Hunter Cattle beef brisket, Swiss cheese, Reuben sauce, coleslaw on house made Rye. 16

Sea Island BLT

Sliced Saint Helena Island tomatoes, thick-cut Nueske bacon, Bibb lettuce, Duke's mayonnaise, on toasted house-made bread. 13

Fried Chicken Made to Order (20minutes)

Joyce Farms, house-brined with coleslaw & biscuit. 2 piece, 4 piece, 8 piece, 16piece, or 24 piece.

Classic Sandwiches

Served with your choice of house-made potato salad or coleslaw. Gluten free bread is available.

Triple Decker Club

House-roasted turkey, Black Forest ham, Swiss cheese, Nueske bacon, lettuce, tomato, herb mayo on toasted house-made bread. 15

Turkey Club

House-roasted turkey, swiss cheese, Nueske bacon, lettuce, hand picked tomato, herb mayonnaise on toasted house-made bread. 14

Lox Bagel

Smoked salmon, cream cheese, capers, red onion, dill on a house-made plain or everything bagel. 13

Smoked Turkey

House-smoked turkey breast, lettuce, tomato, herb mayonnaise, pickled red onion 13

Roasted Veggie

Roasted seasonal vegetables, eggplant spread, mixed greens, sliced red onion n house-made bread. 12

Classics

With lettuce, tomato, herb mayonnaise, house-made bread 12

Joyce Farms Chicken Salad

Tuna Sweet Pea Salad

Fili-West Egg Salad

Roast beef, Havarti, mustard 14

Bluffton Caesar Wrap

House roasted Joyce Farms chicken, local greens, croutons, parmesan, cherry tomatoes, house-made Caesar dressing. 13

All Day Menu

11 a.m. - 6 p.m. Seven Days a Week



Salads

Add house-roasted chicken, Black Forest ham or turkey 2.5, smoked salmon 4

Crab Louie GF

Mixed greens, lump crab meat, cucumbers, grape tomatoes, shaved red onion, asparagus spears, Louie dressing. 19

Niçoise GF

Mixed greens, roasted potatoes, brussels sprouts, hard-boiled eggs, capers, dill dressing. 13

Lowcountry Fresh Seasonal GF

Mixed greens, sliced apples, spiced pecans, dried cranberries, goat cheese, citrus vinaigrette. 12

Bluffton Caesar GF

Romaine & baby kale, croutons, parmesan, Caesar dressing. 12

Pick Three GF

Choose any three ready to eat salads on a bed of local greens. Many of our salads are gluten free. 13



Winner of five Lowcountry's Best awards including Best Lunch and Best Dessert

Sandwiches

Served with your choice of house-made potato salad or Cole slaw. Gluten free bread is available.

Triple Decker Club

House-roasted turkey, Black Forest ham, Swiss cheese, Nueske bacon, lettuce, tomato, herb mayo on toasted house-made bread. 15

Turkey Club

House-roasted turkey, swiss cheese, Nueske bacon, lettuce, tomato, mayo on toasted house-made bread. 14

Lox Bagel

Smoked salmon, cream cheese, capers, red onion, dill on a house-made plain or everything bagel. 14

Smoked Turkey

House-smoked turkey, lettuce, tomato, herb mayonnaise, pickled red onion on house-made bread. 13

Drinks

Brewed Coffee - Nitro Cold Brew - Espresso - Latte
King Bean Roasters Charleston, SC

Sweet Iced Tea - Unsweetened Peach Iced Tea - Hot Teas
Charleston Tea Garden Wadmalaw Island, SC

Natalie's Juices & Lemonades, Orchid Island, Florida

Assorted kombuchas & craft sodas

Pinot Grigio - Chardonnay - Rosé - Pinot Noir - Cabernet

Edmund's Oast Pale Ale - River Dog Wheat Ale

Roasted Veggie

Roasted seasonal vegetables, eggplant spread, mixed greens, sliced red onion n house-made bread. 12

Classics

With lettuce, tomato, herb mayonnaise, house-made bread 12

Joyce Farms Chicken Salad

Tuna Sweet Pea Salad

Fili-West Egg Salad

House-roast beef, Havarti, mustard 14

Bluffton Caesar Wrap

Joyce Farms chicken, local greens, croutons, parmesan, cherry tomatoes, house-made Caesar dressing. 13

Bagel & Cream Cheese

Plain or everything made fresh daily from scratch. 4

Treats & Sweets

Scones, Muffins, & Coffee Cake

Carrot Cake

Banana Pudding

Key Lime Pie

Brownies & Cookies

Seasonal Fruit Cobblers & Crisps

Special, House-Baked Desserts of the Day

Leopold's Ice Cream Cookie Sandwiches

Palmetto Pops Frozen Fruit Bars

Lowcountry Brunch

Saturday & Sunday 9 a.m. -2:30 p.m.



Giant Benne Buttermilk Biscuit

Served with honey brown butter, and your choice of smoked sausage gravy or seasonal marmalade. 8

LCF French Toast

House baguette slices dipped in vanilla & custard then sauteed golden brown, topped with fresh whipped cream, macerated berries and praline pieces. 14

Breakfast Plate

Apple butterscotch pancake, two Fili-West farm eggs your way, breakfast potatoes, and your choice of Nueske thick bacon or house country sausage. 14

Salads

Add house-roasted chicken, turkey or Black Forest ham 2.5, smoked salmon 4

Crab Louie ^{GF}

Mixed greens, lump crab meat, cucumbers, grape tomatoes, shaved red onion, asparagus spears, Louie dressing. 19

Niçoise ^{GF}

Mixed greens, roasted potatoes, brussels sprouts, hard-boiled eggs, capers, dill dressing. 13

Lowcountry Fresh Seasonal ^{GF}

Mixed greens, sliced apples, spiced pecans, dried cranberries, goat cheese, citrus vinaigrette. 12

Bluffton Caesar

Romaine & kale, croutons, parmesan, Caesar dressing. 12

Pick Three

Choose any three ready to eat salads on a bed of local greens. Many of our salads are gluten free. 13

Consuming raw or undercooked meats, fish or eggs may increase your risk of foodborne illness.

Hash 'n Grits ^{GF}

House-made corned beef, caramelized sweet onions, Anson Mills stone ground grits, fried Fili West farm egg. 14

Shrimp 'n Grits ^{GF}

Sweet local shrimp, caramelized sweet onions, Anson Mills stone ground grits, fried Fili West farm egg. 16

Fried Chicken and Donuts

Joyce Farms fried chicken, house-made, hickory glazed donuts. 16

Sandwiches

Gluten free bread is available.

Breakfast Sandwich

House country sausage or Nueske bacon, Fili West farm egg, cheese, on a plain or everything bagel or toast. 8

Triple Decker Club

House-roasted turkey, Black Forest ham, Swiss cheese, Nueske bacon, lettuce, tomato, herb mayo on toasted house-made bread. 15

Roasted Veggie

Roasted seasonal vegetables, eggplant spread, mixed greens, sliced red onion n house-made bread. 12

Lox Bagel

Smoked salmon, cream cheese, capers, red onion, dill on a house-made plain or everything bagel. 14

Classic Sandwiches

With lettuce, tomato, herb mayonnaise, house-made bread 12

Joyce Farms Chicken Salad

House-smoked Turkey

Tuna Sweet Pea Salad

Fili-West Egg Salad

Turkey Club 14

Roast Beef, Havarti, mustard 14

Sea Island BLT

Sliced Saint Helena tomatoes, Nueske thick-cut bacon, crisp South Carolina grown lettuce, on toasted, house-made benne seed bread. ^{GF} bread available. 13

Avocado Toast

Avocado, red onion, feta, cracked pepper, EVOO, Penny Acre microgreens. ^{GF} bread available. 12

Granola & Yogurt ^{GF}

House-made oats & honey granola, Greek yogurt, seasonal fruit. 8

Sides

Add house-made seasonal marmalade 1

Nueske Bacon 4

House Country Sausage 4

Buttermilk Biscuit & Butter 2

Apple Butterscotch Pancakes 6

Marsh Hen Mill Red Grits 4

Toast & Butter 2

House-Made Granola 4

Breakfast Potatoes 4

Blueberry Muffin 4

Fresh Seasonal Fruit 4

Brunch Drinks

Natalie's Orange Juice Mimosa 8

Coffee - Nitro Cold Brew - Espresso Drinks

King Bean Roaster, Charleston, SC

Sweet Tea - Unsweetened Peach Iced Tea - Hot Teas

Charleston Tea Garden, Wadmalaw Island, SC

Natalie's Juices & Lemonades

Pinot Grigio - Chardonnay - Rosé - Pinot Noir - Cabernet

Edmund's Oast Pale Ale - River Dog Wheat Ale