


All Day Menu 11 a.m. - 6 p.m. Seven Days a Week




Salads Your Way

1. Choose a leafy green 

Spring Mix ~ Kale ~ Baby Spinach

2. Make it your yours! Add Three 11.5 Add Six 15

<i>Crunchy</i>	<i>Sweet</i>	<i>Savory</i>
Carrots	Strawberries	Boiled Egg
Cucumbers	Apples	Kalamata Olives
Red Onion	Blueberries	Capers
Bell Pepper	Dried Cranberries	Mozzarella
Broccoli	Peaches (in season)	Bleu Cheese
Green Onion	Tomatoes	Goat Cheese
Croutons	Almonds	Parmesan
Sunflower Seeds	Spiced Pecans	Feta
Pumpkin Seeds	Walnuts	Nueske Bacon

3. Add protein for extra flavor & staying power. 

House-roasted Joyce Farms chicken 3
 House smoked turkey breast 3
 Black Forest Ham 4
 Avocado 2.5
 Grilled 1855 Angus Prime Rib 7
 Smoked Salmon 4
 Crab 9

4. Dress it up!

Citrus Vinaigrette	Yuzu Vinaigrette
Creamy Dill	Thai Peanut
Ranch	Honey Mustard
Louie	Caesar Dressing

Pick Three from the Deli Case

Choose any three ready to eat salads on a bed of greens.
 Pick three plant-based salads 13, include one meat or seafood salad 15, include two meat or seafood salads 16.

Sandwiches

Served with your choice of house-made potato salad or cole slaw. Wraps & gluten free bread are available.

Triple Decker Club

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

Lox Bagel

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

Classics

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

Smoked Turkey
 Joyce Farms Chicken Salad
 Tuna Sweet Pea Salad
 Fili-West Egg Salad

Bluffton Caesar Wrap

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

Roasted Veggie

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

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

Fresh squeezed orange juice

Fresh-squeezed lemonade ~ seasonal

Prime Rib Sandwich

Shaved 1855 Angus sirloin with swiss & cheddar cheese, house-made crispy fried onions, mixed greens, tomato, herb mayo, on house Italian benne seed loaf. 22

Crab & Cole Slaw

Lump crab meat on house ciabatta with fresh cole slaw, sliced cucumber, diced tomato. 17

Lobster Roll

Lobster, dressed with herbs, lettuce, tomato, lemon zest, a dash of mayo and butter on a house roll. 22

Turkey Avocado Club

House-smoked turkey, avocado, bacon, Pennycake micro greens, tomato, scallions, herb mayo, on house-made bread. 19

Ham on Ciabatta

Shaved, applewood smoked ham, tomato, basil leaves, mozzarella, garlic infused EVOO, black pepper. 15

Bagel & Cream Cheese

Plain or everything made fresh daily from scratch. 4

Diet coke, Mexican coke, craft sodas, & kombucha

Pinot Grigio - Chardonnay - Rosé - Pinot Noir - Cabernet

Edmund's Oast Pale Ale - River Dog Wheat Ale ~ Low Tide Brewing Pineapple Ale

Hard kombucha

Lowcountry Breakfast

8 a.m. -11 a.m. Monday-Friday



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

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

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

Fresh Squeezed Orange Juice

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

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. 15

Fire-Roasted Island Chicken GF

Roasted Joyce Farms chicken, Lowcountry Fresh Jerk BBQ sauce, seasonal veggies. 18

Blackened Shrimp GF

Grilled local shrimp, tzatziki sauce, seasonal veggies. 16

Roasted Veggies GF

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

Salads Your Way



Choose from three greens, 27 add-ins, & seven proteins.

Pick Three

Choose any three ready to eat salads on a bed of local greens.

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. 16
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. 14

Sea Island BLT

Sliced tomatoes, thick-cut Nueske bacon, Bibb lettuce, Duke's mayo, toasted house-made bread. 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. 16

Lowcountry Reuben

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

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

Lox Bagel

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

Roasted Veggie

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

Bluffton Caesar Wrap

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

Prime Rib Sandwich

Shaved 1855 Angus sirloin, swiss & cheddar cheese, house-made crispy fried onions, mixed greens, tomato, herb mayo, on house-made bread. 22

Crab & Cole Slaw

Lump crab meat on house ciabatta with fresh cole slaw, sliced cucumber, diced tomato. 17

Lobster Roll

Lobster, dressed with herbs, lettuce, tomato, lemon zest, a dash of mayo and butter on a house roll. 22

Bagel & Cream Cheese

Plain or everything made fresh daily from scratch. Ask about today's cream cheese flavors 4

Turkey Avocado Club

House-smoked turkey, avocado, bacon, Pennyacre micro greens, scallions, tomato, herb mayo, on house-made bread. 19

Ham on Ciabatta

Shaved, applewood smoked ham, tomato, basil leaves, mozzarella, garlic infused EVOO, black pepper. 15

Classics

With lettuce, tomato, herb mayonnaise 12

Joyce Farms Chicken Salad
House-smoked Turkey
Tuna Sweet Pea Salad
Fili-West Egg Salad

Lowcountry Brunch

Saturday & Sunday 8 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, and macerated berries. 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

Breakfast Sandwich

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

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

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, sausage, fried Fili West farm egg. 16

Fried Chicken and Donuts

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

Avocado Toast

Avocado, red onion, feta, cracked pepper, EVOO, Penny Acre microgreens, house-made bread. 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
Apple Butterscotch Pancake 6
Marsh Hen Mill Red Grits 4
Toast & Butter 2
House-Made Granola 4
Breakfast Potatoes 4
Fresh Seasonal Fruit 4

Brunch Drinks

Mimosa 8
Coffee - Nitro Cold Brew - Espresso Drinks
Sweet Tea ~ Unsweetened Peach Tea ~ Hot Teas
Fresh Squeezed Orange Juice

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Fili-West Egg Salad