



BRUNCH

SUNDAYS 10am–3pm

starters

SRIRACHA DEVEILED EGGS ^{GF}

arugula, pickled okra, heirloom cherry tomatoes

add fried oysters or shrimp +\$10

add cherrywood bacon +\$5

\$11

SOUTHERN BISCUIT BEIGNETS ^V \$10 / \$6 1/2 order

powdered sugar, fruit compote, pure maple

IRON SKILLET JALAPEÑO CORNBREAD ^V \$8

with clover honey butter

ROASTED POBLANO CORN CHOWDER ^{V GF} \$8/\$10

fresh roasted corn, potatoes, onions, crema, poblanos

[add crab +\$8]

SMOKED TUNA DIP ^V

artisan crackers, pickled jalapeños, Duke's mayo, special spices, lemon

\$16

FRESHLY BAKED CINNAMON ROLL ^V

\$6

salads

RAKE IT THROUGH THE GARDEN SALAD \$14

edamame, corn, roasted beets, pecans, cucumbers, tomatoes, feta, vegan lemon vinaigrette

CLASSIC CAESAR ^{V GF} \$14

romaine hearts, farm egg, shaved Reggiano, garlic croutons, house made Caesar

THOUSAND ISLANDS SALAD ^{GF} \$26

fresh avocado, blue lump crab, poached shrimp, farm egg, roasted plum tomatoes, arugula, remoulade dressing

add chicken/shrimp + \$8 or fried oysters + \$14

HOUSEMADE! ranch spicy ranch honey mustard caesar chipotle vinaigrette vegan lemon vinaigrette spicy honey vinaigrette raspberry vinaigrette fig vinaigrette

entrees

CHICKEN & WAFFLE

Belgian waffle, hand breaded tenders, fresh berries, clover honey butter, pure maple

\$20

ORIGINS BREAKFAST

two eggs, cherrywood bacon or turkey sausage, "Ranch" tater tots, buttermilk biscuit, fruit, pico de gallo

\$16

30A FRENCH TOAST

vanilla custard brioche, smoked maple peaches, cherrywood smoked bacon

\$18

ZAATAR BOWL ^{GF V}

zucchini, roasted cauliflower, crispy chickpeas, mixed greens, heirloom cherry tomatoes, sweet potato fries, tahini vinaigrette & avocado tzatziki

\$19

CRAB CAKE BENEDICT

fried green tomato, toasted English muffin, poached eggs, Crystal's hollandaise, fresh fruit

\$27

BACK BEACH BBQ SMOKED BRISKET PLATE \$23

open-faced jalapeño cornbread brisket sandwich, cheddar cheese, caramelized onions, scallion aioli, served with one side

HUEVOS RANCHEROS WRAP

Kings Table Farms Grits, turkey sausage, black beans, avocado, scrambled eggs, chipotle dressing, served with tomatillo salsa & pico de gallo [choice of one side]

\$17

FRIED OYSTER PLATE \$33

[served with two sides and hushuppies]

GRANOLA & YOGURT ^V

dark chocolate granola, whole milk vanilla Greek yogurt, fresh strawberries

\$14

GROUPER or SHRIMP PLATE grouper \$30 / shrimp \$25

fried, grilled or blackened

[served with two sides and hushuppies]

^V vegetarian

^V vegetarian option

^V vegan

^V vegan option

^{GF} gluten-free

^{GF} gluten-free option


^T tree nuts

^P peanuts

handhelds

[served with one side]

* gluten free buns + po boy rolls available +\$2

THE YARD BIRD *  \$16
fried, grilled, blackened or buffalo chicken
on sesame seed or brioche bun, lettuce, tomato, onion
add cheese +\$1 / avocado or bacon +\$2

**Southern Style: crispy fried chicken, jalapeno pimento
cheese, bacon collards on Texas toast +\$3**

ANGUS SMASH BURGER single \$13 / double \$16
bacon onion jam, cheddar, YUM sauce, brioche bun
add bacon +\$2 / add an egg or two!

MARKET PO BOYS *  shrimp \$17 / oysters \$26
shrimp [fried, grilled or blackened] or fried oysters
on a hoagie with coleslaw & tartar sauce

*  **GEORGE'S FAMOUS GROUPER SANDWICH** \$25

Named as one of the 100 Southern Foods You Absolutely, Positively Must Try Before You Die—Garden & Gun
[fried, grilled or blackened] on a sesame seed bun with lettuce, tomato & tartar sauce

sides \$7

FRESH FRUIT  

BROCCOLI SALAD 

BACON COLLARD GREENS 

SIDE SALAD   

IDAHO or SWEET POTATO FRIES  

COLE SLAW  

"RANCH" TATER TOTS  

extras

CHERRYWOOD BACON

\$6

EGGS TO ORDER

1/\$3 2/\$5 3/\$7

TURKEY SAUSAGE

\$5

**BUTTERMILK BISCUIT,
ENGLISH MUFFIN or GF TOAST**

\$5

KINGS TABLE FARM GRITS  

\$6

drinks

cocktails

MIMOSAS \$11 single / \$18 for two

BLOODY MARY \$12

house bloody mary mix, vodka, touch of horseradish,
olives, veggies and lime

WAKE AND SHAKE \$15

vodka, espresso liqueur, Frangelico,
house brewed espresso, cream

BUBBLE TROUBLE \$13

Tiple Sec, tequila, sour mix, prosecco

SPIKED ARNOLD \$12

vodka, house made lemonade, iced tea

IRISH COFFEE \$12

Irish whiskey, hot coffee, fresh whip

coffee, tea + more

BOTTOMLESS CUP OF JOE \$4

ESPRESSO \$4

CAPPUCCINO \$6

LATTE \$6

HOT TEA \$5

ORANGE or CRANBERRY JUICE \$5

BOTTOMLESS DRINKS \$4

RED DIAMOND ICED TEA

HOUSEMADE LEMONADE

ARNOLD PALMER

COKE PRODUCTS

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

Please note menu and prices subject to change. We apply a price adjustment on non-cash transactions that is not greater than our cost of acceptance.

Please note, a 10% service fee is applied to all to-go orders and a 75¢ to-go container charge per item.

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