



BRUNCH

SUNDAYS 10am–3pm

starters

SRIRACHA DEVILED EGGS GF

arugula, pickled okra, heirloom cherry tomatoes
add fried shrimp +\$9 / add fried oysters +\$14
add cherrywood bacon +\$5

\$12

SHAREABLE SOUTHERN SPREADS +

jalapeño pimento cheese, Tupelo honey whipped goat cheese, crudité, candied pecans, grilled naan, lahvosh cracker bread, zesty ranch

\$18

FRESHLY BAKED CINNAMON ROLL V

\$6

SOUTHERN BISCUIT BEIGNETS V \$10 / \$6 ½ order
powdered sugar, fruit compote, pure maple

BRISKET TACHOS GF

\$17

Back Beach BBQ smoked brisket, “ranch” tater tots, pico de gallo, house made queso, green onions

TUSCAN CREAMY LEMON WHITE BEAN SOUP GF \$9/\$13

baked chicken, sundried tomatoes, shallots, white beans, baby spinach, parmesan

salads

CLASSIC CAESAR + +

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

\$14

RAKE IT THROUGH THE GARDEN SALAD \$15

GF V +

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

SALAD NIÇOISE GF

\$22

Ahi tuna, green beans, Yukon Golds, farm egg, tomatoes, capers, lemon vinaigrette

add chicken / shrimp + \$9 or fried oysters + \$14

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

entrees

30A FRENCH TOAST

vanilla custard brioche, smoked maple peaches, cherrywood smoked bacon

\$18

CHILAQUILES ROJAS GF

crispy corn tortillas, 2 eggs any style, chorizo, roasted ranchero sauce, black beans, cheddar and goat cheese, avocado, cilantro and lime

\$21

CHICKEN & WAFFLE

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

\$20

HUEVOS RANCHEROS GF

King’s Table grits, turkey sausage, black beans, onions, avocado, scrambled eggs, chipotle dressing, served with tomatillo salsa & pico de gallo
[choice of one side / make it a wrap with one side]

\$18

CAST IRON SHRIMP & GRITS +

garlic sauteed shrimp, King’s Table tomato and gouda grits, baby spinach, white wine, tasso cream, scallions, hush puppies

\$27

ORIGINS BREAKFAST

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

\$16

ZAATAR BOWL GF +

\$23

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

[add chicken or shrimp + \$9 / salmon + \$12]

BACK BEACH BBQ SMOKED BRISKET PLATE

\$23

jalapeño cornbread, smoked brisket, cheddar cheese, caramelized onions, grilled scallion aioli [served with one side]

GROUPEL or SHRIMP or FRIED OYSTER PLATE +

grouper \$30 / shrimp \$26 / fried oysters \$33
shrimp + grouper options: fried, grilled or blackened
[served with two sides and hushpuppies]

KOREAN RICE BOWL GF

\$26

marinated beef tips, crispy rice cake, spicy sesame cucumbers, cremini mushrooms, baby spinach, kimchi, fresh veggies, fried farm egg

V vegetarian

+ vegetarian option

+ vegan

+ vegan option

GF gluten-free

+ gluten-free option

+ tree nuts

+ peanuts

handhelds

[served with one side]

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

THE YARD BIRD *  \$17
fried, grilled, blackened or buffalo chicken, lettuce,
tomato, onion on sesame seed or brioche bun
add cheese +\$1 / avocado or bacon +\$2
SOUTHERN STYLE: crispy fried chicken, jalapeño pimento
cheese, bacon collards on Texas toast +\$3

HALF POUND MARKET BURGER \$18
1/2 lb fresh never frozen Angus beef, lettuce, tomato,
onion, pickle on sesame seed or brioche bun
add cheese +\$1 / add bacon +\$2 / add an egg +\$2
MARKET PO BOYS *  shrimp \$18 / oysters \$26
shrimp [fried, grilled or blackened] or fried oysters



*  GEORGE'S FAMOUS GROUPER SANDWICH \$26

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 
KING'S TABLE GRITS & GREENS  

BACON COLLARD GREENS 
IDAHO or SWEET POTATO FRIES  

SIDE SALAD   
COLE SLAW  
"RANCH" TATER TOTS  

extras

CHERRYWOOD BACON \$6
TURKEY SAUSAGE \$5

EGGS TO ORDER 1/\$3 2/\$5 3/\$7
BUTTERMILK BISCUIT, \$5
ENGLISH MUFFIN or GF TOAST

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
TRIPLE SHOT ESPRESSO MARTINI \$15
espresso liqueur, espresso vodka, freshly brewed espresso

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
BLOOD ORANGE HIBISCUS REFRESHER
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.