



## MAIN 15

### BYO Omelette

**\$19.00**

3 egg folded omelet + a side. Choice of: Mozzarella | Red Onion | Tomato | Sausage | Ham | Cheddar | Feta | Spinach | Bacon | Mushroom

### Buttermilk Pancakes

**\$17.00**

3 pancakes topped with butter, powdered sugar. Choice of One additional topping: Whipped Cream | Berries | Candied Nuts | Choco Chips | Bourbon Peaches

### Low Country Crab Benedict

**\$24.00**

house made crab cake, arugula, heirloom tomato, poached eggs, hollandaise sauce + fresh chives

### Stuffed Hash Browns

**\$19.00**

choice of ham, bacon or sausage, scrambled eggs, cheddar cheese, saw mill gravy + fresh herbs

### Pacci Eggs Benedict

**\$19.00**

crispy prosciutto, whipped ricotta, heirloom tomato, poached egg, hollandaise sauce + fresh chives

### Pacci Breakfast

**\$19.00**

choice of bacon, sausage or ham, 2 eggs your way, grits or hash browns + choice of toast

### Chef Patty's Sausage + Gravy

**\$18.00**

A southern classic house made sausage gravy over a buttermilk biscuit topped with a sunny side-up egg. Served with a side of potatoes or grits

### Focaccia Toast

**\$16.00**

crispy prosciutto, sundried tomato butter, sunny side up egg, micro basil + balsamic reduction

### Yogurt + Pastry

**\$14.00**

house made granola, mixed berry compote, greek yogurt + chef's choice pastry

### Gravlax Bagel

**\$19.00**

smoked salmon, capers, whipped ricotta, shaved red onion + over easy egg choice of side

### Steak + Eggs

**\$36.00**

balsamic, rosemary marinated 8oz strip steak, 2 eggs your way, crispy potato cakes + microgreens

### Avocado Toast

**\$18.00**

toasted focaccia, whipped ricotta smashed avocado, lemon zest, poached eggs, heirloom tomatoes, micro basil + balsamic reduction

### Breakfast Power Bowl

**\$19.00**

roasted sweet potatoes, vegan eggs, black beans, avocado, roasted mushrooms, salsa verde + micro basil

**Shrimp + Grits** **\$23.00**  
italian sausage, tomato gravy, stone ground grits + fresh herbs

**Oatmeal** **\$13.00**  
brown sugar + cinnamon topped with fruit compote

**SIDES** 10

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**Assorted Fruit** **\$5.00**  
may be ordered in replace of the grits or potatoes

**Grits** **\$6.00**

**Bacon** **\$7.00**

**Potatoes** **\$6.00**

**Toast** **\$4.00**

**Biscuit** **\$5.00**

**Sausage** **\$6.00**

**Gravy** **\$8.00**

**Eggs** **\$6.00**

**Vegan Eggs** **\$6.00**

**SIPS** 12

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**Hot Tea** **\$4.00**

**Drip Coffee** **\$4.00**

**Cafe Americano** **\$5.00**

**Cappuccino** **\$6.00**

**Macchiato** **\$5.00**

**Cafe Mocha** **\$6.00**

**Cafe Latte** **\$6.00**

**Juice** **\$5.00**

**Milk** **\$5.00**

**Naked Juices** **\$6.00**

**Mimosa** **\$14.00**  
available after 9AM Mon - Sat, after 11AM Sun

**Bloody Mary****\$15.00**

available after 9AM Mon - Sat, after 11AM Sun

**APPETIZERS** 6**Truffle Fries****\$12.00**

house cut fries, truffle oil, grated parmesan, fresh herbs + malt vinegar aioli

**Meatballs + Burrata****\$15.00**

house made meatballs, grated parmesan, EVOO + fresh basil

**House Made Pizza Rolls****\$14.00**

pepperoni, mozzarella cheese, garlic butter, house tomato sauce + grated parmesan

**Baked Ricotta****\$14.00**

focaccia crostini, EVOO + fresh herbs

**Chef Herm's Focaccia****\$8.00**

EVOO, + sundried tomato butter

**Risotto à la Carbonara****\$15.00**

crispy bacon, black pepper, grated parmesan + chives

**ENTREES** 3**Snapper Puttanesca****\$45.00**

hearty tomato sauce, olives, chili flake, caper, fresh herbs + toasted fresh focaccia

**Veal Osso Bucco****\$48.00**

braised veal shank, gremolata, risotto alla Milanese + pan jus

**Flounder Acqua Pazza****\$36.00**

poached flounder, tomato fennel broth, fresh basil + focaccia crostini

**SALADS** 4**Caesar Salad****\$14.00**

house made caesar, crisp romaine lettuce, focaccia croutons + grated parmesan

**Flounder Panzanella Salad****\$19.00**

poached flounder, focaccia croutons, heirloom tomatoes, shaved red onion, whole grain mustard vinaigrette + fresh basil

**House Salad****\$12.00**

mixed greens, cucumber, heirloom tomatoes, shaved red onion, carrots + buttermilk herb dressing

**Peach + Burrata Caprese****\$16.00**

poached peaches, burrata cheese, fresh basil, arugula, hot honey + balsamic reduction

**PASTA** 4

<b>Shrimp Scampi</b>	<b>\$34.00</b>
angel hair pasta, heirloom tomatoes, garlic, grated parmesan, fresh basil + focaccia crostini	
<b>Beef Bolognese</b>	<b>\$32.00</b>
hearty tomato sauce, rigatoni, focaccia, grated parmesan + fresh basil	
<b>Chicken Parmesean</b>	<b>\$33.00</b>
house tomato sauce, grated parmesan, linguine pasta, mozzarella, fresh basil + roasted asparagus	
<b>Lentil Pomodoro</b>	<b>\$24.00</b>
stewed green lentils + house made tomato sauce, gluten free fusilli + fresh basil	

## PIZZA 4

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<b>Margherita</b>	<b>\$19.00</b>
heirloom tomatoes, buffalo mozzarella cheese, fresh basil + garlic butter	
<b>Classic Pepperoni</b>	<b>\$20.00</b>
house tomato sauce, mozzarella cheese, pepperoni + garlic butter	
<b>Prosciutto + Burrata</b>	<b>\$24.00</b>
sliced prosciutto, burrata cheese, garlic butter, house tomato sauce, grated parmesan + fresh basil	
<b>Classic Cheese</b>	<b>\$18.00</b>
house tomato sauce, mozzarella cheese, grated parmesan + garlic butter	

## DESSERT 3

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<b>Cannoli Cheesecake</b>	<b>\$12.00</b>
ricotta whipped cream, crushed cannoli shells, chocolate ganache + crumbled pistachios; Gluten Free: No Cannoli	
<b>Tiramisu Martini</b>	<b>\$10.00</b>
lady finger, mascarpone cheese, brandy, espresso + grated chocolate	
<b>Coca-Cola® + Amaretto Apple Cake</b>	<b>\$12.00</b>
Coca-Cola® caramel, whipped cream + apple compote	

## COCKTAILS 11

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<b>Golden Sour</b>	<b>\$17.00</b>
High West Bourbon, Amaro Montenegro, Honey Syrup, Lemon Juice; can be made alcohol-free with ritual whiskey alternative	
<b>Midnight Brew</b>	<b>\$17.00</b>
Basil Hayden Bourbon, Hennessy V.S Cognac, Espresso, Demerara Syrup, Bitters	
<b>Chatham Charm</b>	<b>\$17.00</b>
Suntory Roku Gin, Chateau Aloe Liqueur, Chambord, Lemon Juice, Milk-Washed	
<b>Brice Bramble</b>	<b>\$17.00</b>
St. George Botanivore Gin, Campari, Limoncello, Lemon Juice	

<b>Honey, I'm Home</b>	<b>\$17.00</b>
Bacardi Ocho Rum, Coconut Rum, Honey Syrup, Amaro Nonino, Lemon Juice, Black Walnut Bitters	
<b>The 1886</b>	<b>\$17.00</b>
Michter's US 1 Rye, Velvet Falernum, Coca-Cola Syrup, Lemon Juice	
<b>Up in Flames</b>	<b>\$17.00</b>
Lalo Blanco Tequila, Dos Hombres Mezcal, Jalapeno-Lime Syrup, Dry Curaçao, Agave Syrup, Tiki Bitters	
<b>Pemberton's Syrup</b>	<b>\$17.00</b>
Tequila Ocho Reposado, Peach Syrup, Mint, Lime Juice, Honey Syrup	
<b>Blackberry Breeze</b>	<b>\$17.00</b>
Tito's Handmade Vodka, Blackberry, Lemon Juice, Lemon-Lime Soda; can be made alcohol-free with ritual gin alternative	
<b>Hidden Garden Spritz</b>	<b>\$17.00</b>
Grey Goose Vodka, St-Germain, Villa Sandi Il Fresco Prosecco, Hidden Garden Herbs, Soda Water	
<b>Moon River (Non-Alcoholic)</b>	<b>\$14.00</b>
Seedlip Spice 94, Rosemary Syrup, Lime Juice, Cranberry, Orange Juice	

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**DRAFT** 4

<b>Modelo Especial</b>	<b>\$8.00</b>
<b>Bud Light</b>	<b>\$8.00</b>
<b>Lagunitas IPA</b>	<b>\$8.00</b>
<b>Rotating, Local Selection</b>	<b>\$8.00</b>

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**DOMESTIC** 8

<b>Budweiser</b>	
<b>Michelob Ultra</b>	
<b>Miller Lite</b>	
<b>Coors Light</b>	
<b>Blue Moon</b>	
<b>Belgian White Ale</b>	
<b>Samuel Adams Boston Lager</b>	
<b>Samuel Adams Seasonal</b>	

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**IMPORTED / CRAFT** 11

<b>Guinness</b>	
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Stella Artois

Heineken

Corona Extra

Pacifico

Dogfish Head 60 Minute IPA

Sapporo

High Noon Hard Seltzer

Sun Cruiser Hard Iced Tea

Athletic Brewing Co Run Wild

Non-Alcoholic IPA

## SPARKLING <sup>7</sup>

Villa Sandi Il Fresco Prosecco, Veneto, ITA

### AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$65.00

Decoy Brut Cuvee Sparkling, CA

### AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$70.00

Gloria Ferrer Blanc de Noirs Sparkling Rose, Carneros, CA

### AVAILABLE OPTIONS

Glass: \$17.00

Bottle: \$80.00

Veuve Clicquot Yellow Label Brut Champagne, FRA

### AVAILABLE OPTIONS

Glass: \$50.00

Bottle: \$240.00

Chandon Garden Spritz, CA

served over ice

### AVAILABLE OPTIONS

Glass: \$18.00

Bottle: \$85.00

Moet & Chandon Rose Imperial Champagne, Epernay, FRA

**\$285.00**

Bollinger Special Cuvee Champagne, FRA

**\$395.00**

## WHITE / ROSE <sup>13</sup>

Chateau d'Esclans Whispering Angel Rosé, Provence, FRA

### AVAILABLE OPTIONS

Glass: \$25.00

Bottle: \$98.00

**August Kessler R Riesling, Rheingau, DEU**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

**San Angelo Winemakers Pinot Grigio, Tuscany, Italy**

**AVAILABLE OPTIONS**

Glass: \$14.00

Bottle: \$54.00

**La Crema Sonoma County Sauvignon Blanc, Sonoma County, CA**

**AVAILABLE OPTIONS**

Glass: \$17.00

Bottle: \$68.00

**Kim Crawford Sauvignon Blanc, Marlborough, NZL**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$60.00

**Duckhorn Vineyards Sauvignon Blanc, North Coast, CA**

**\$90.00**

**Twomey Cellars Sauvignon Blanc, Napa Valley, CA**

**\$110.00**

**Talbott Kali Hart Chardonnay, Santa Lucia Highlands, CA**

**AVAILABLE OPTIONS**

Glass: \$16.00

Bottle: \$64.00

**Wente Vineyards Riva Ranch Single Vineyard Chardonnay, Arroyo Seco, Monterey, CA**

**\$75.00**

**Cakebread Cellars Chardonnay, Napa Valley, CA**

**\$138.00**

**Far Niente Chardonnay, Napa Valley, CA**

**\$205.00**

**Chateau Montelena Chardonnay, Napa Valley, CA**

**\$240.00**

**Louis Latour Mâcon-Lugny "Les Geniévres" Chardonnay, Mâconnais, FRA**

**AVAILABLE OPTIONS**

Glass: \$15.00

Bottle: \$58.00

**RED** 26

**Belle Glos Las Alturas Pinot Noir, Santa Lucia Highlands, CA**

**\$165.00**

**Gary Farrell Pinot Noir, Russian River Valley, CA**

**\$180.00**

**Goldeneye Pinot Noir, Anderson Valley, CA**

**\$160.00**

**The Prisoner Pinot Noir, Sonoma County, CA**

**\$150.00**

**Cambria Julia's Vineyard Pinot Noir, Santa Maria Valley, CA**

**AVAILABLE OPTIONS**

Glass: \$19.00

Bottle: \$74.00

**Argyle Bloom House Pinot Noir, Willamette Valley, OR**

**AVAILABLE OPTIONS**

Glass: \$18.00

Bottle: \$80.00

<b>Blindfold Blanc de Noir White Pinot Noir, Sonoma County, CA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$18.00
	Bottle: \$70.00
<b>Joseph Faiveley Bourgogne Pinot Noir, Bourgogne, FRA</b>	<b>\$145.00</b>
<b>Sanford Estate Pinot Noir, Sta. Rita Hills, CA</b>	<b>\$125.00</b>
<b>Trimbach Reserve Pinot Noir, Alsace, FRA</b>	<b>\$120.00</b>
<b>Intercept Red Blend, Paso Robles, CA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.00
	Bottle: \$68.00
<b>Orin Swift 8 Years in The Desert California Red Blend, CA</b>	<b>\$126.00</b>
<b>Rodney Strong Sonoma County Cabernet Sauvignon, Sonoma County, CA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$54.00
<b>Greenwing Cabernet Sauvignon, Columbia Valley, WA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$18.00
	Bottle: \$79.00
<b>Unshackled by The Prisoner Wine Company Cabernet Sauvignon, CA</b>	<b>\$84.00</b>
<b>Silver Oak Cabernet Sauvignon, Alexander Valley, CA</b>	<b>\$260.00</b>
<b>Beringer Cabernet Sauvignon, Knights Valley, CA</b>	<b>\$95.00</b>
<b>Details by Sinegal Cabernet Sauvignon, Sonoma County, CA</b>	<b>\$155.00</b>
<b>Austin Hope Cabernet Sauvignon, Paso Robles, CA</b>	<b>\$98.00</b>
<b>Seven Hills Walla Walla Merlot, Walla Walla, WA</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.00
	Bottle: \$66.00
<b>Rutherford Hill Merlot, Rutherford, CA</b>	<b>\$120.00</b>
<b>Viña Cobos Felino Malbec, Mendoza, ARG</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$17.00
	Bottle: \$68.00
<b>Marques de Cáceres Excellens Rioja, Rioja, ESP</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$15.00
	Bottle: \$60.00
<b>Albert Bichot Clos Rousseau Santenay 1er Cru, Burgundy, Côte de Beaune, FRA</b>	<b>\$225.00</b>
<b>Antinori Il Bruciato Super Tuscan Blend, ITA</b>	<b>\$98.00</b>
<b>Prunotto Barolo, Piedmont, ITA</b>	<b>\$90.00</b>