



Quail and Waffles 18
 Jalapeno Stuffed Bacon
 Wrapped Quail Breast with
 Bourbon Maple Glaze, Goat
 Cheese Frappe, Peppadews,
 and Candied Pecans

Basket of Biscuits 11
 Buttermilk Biscuits, Pimento
 Cheese Biscuits, House Jam,
 Peach Butter, Pepper Jelly,
 Honey Cinnamon Whipped
 Butter, Gravy

SoM Brisket Hash 15
 Butter Fried Potatoes, SoM
 Shredded Smoked Brisket,
 Local Peppers and Onions,
 Poached Egg

Low Country Benedict 20
 Toasted English Muffin
 topped with Marinated
 Shrimp, Crab, and Bay
 Scallops with a Hot Sauce
 Hollandaise and Poached
 Eggs

Avocado Toast 14
 Toasted 9 Grain Wheat
 Bread, Avocado tossed with
 Lemon and Herbs, 3 Bean
 and Kale Salad, Soft Boiled
 Eggs

Shrimp and Grits 15
 Gulf Shrimp, House
 Andouille, AR Trinity,
 Butter Cream Grits, Beurre
 Blanc

**44 Farms Country Fried
 Steak 15**
 Creamed Thyme Gravy,
 Roasted Wye Mountain
 Mushrooms, Hashbrown

Fried Gulf Oysters 15
 over Butter Cream Grits
 with Rockefeller Crema

**The "BarStar" Breakfast
 15**
 Choice of our Housemade
 Sausage or Jones Dairy
 Farm Dry Aged Bacon.
 Served with 2 Eggs your
 way, Butter Cream Grits
 and Grilled Tomato

Steak and Eggs 20
 Grilled Snake River Farms
 Flat Iron Steak, Lard Fried
 Potatoes, Poached Eggs,
 Truffle whipped Bernaise

MIMOSA BUCKETS \$28
PROSECCO BOTTLES \$24
MIMOSAS \$5
COLORADO BULLDOGS \$6
**ROCKTOWN VODKA
 BLOODY MARY \$6**
BREAKFAST MARGARITA \$7

BYO BLOODY MARY BOARD
 Sautéed Shrimp, Thick cut Bacon, Pickled
 Stuff, Celery, Olives, Hot Sauce,
 Cucumbers, Carrots, Pretzels, Snack Mix,
 Bloody Mary Mix \$22.99
 Rocktown Vodka on the Rocks Sold
 Separately

A la Carte

Jones Dairy Farm Dry Aged Bacon
 Housemade Garden Sage Breakfast Sausage
 2 Eggs, your way
 Butter Cream Grits
 Hashbrowns - Add Cheese

Breakfast Taco Board

Made to share: Jones Dairy Farm Dry Aged Bacon, Pulled Pork, Brisket, Scrambled Eggs,
 Breakfast Potatoes, Queso Fresco, Salsa Verde, Pico, Cilantro, Avocado, Red Onion, Radish, and
 Fresh Jalapeños, with 12 flour tortillas \$43