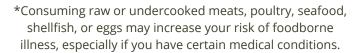
AKFAS E T

HEALTHY START		E G G S	
AWAKENING kale ginger carrot green apple juice	8	MILLS HOUSE BREAKFAST* two cage-free whole eggs or egg whi	-
AVOCADO TOAST wheat berry pickled shallot cherry tomato sriracha aioli cilantro	9	griddled tomatoes bacon or sausag grits or potatoes toast BREAKFAST	ge 12
STEEL CUT OATS dried fruit bananas toasted coconut brown sugar	10	SANDWICH* farm eggs honey ham sriracha pimento cheese maple syrup brioche grits or roasted potatoes	
BERRY PARFAIT greek yogurt granola fresh berries E X T R A S	8	THREE EGG OMELETTE choose 4 extras \$1 each applewood bacon sausage ham spinach peppers onions tomatoes mushroom cheddar mozzarella goat cheese bacon or sausage grits or roasted potatoes	17
APPLEWOOD SMOKED BACON PORK SAUSAGE LINKS	6 5	CRAB BENEDICT* lump crab arugula english muffin old bay hollandaise poached farm eggs	16
CHICKEN-APPLE SAUSAGE LINKS GRILLED HAM STONE-GROUND GRITS ROASTED POTATOES FRESH FRUIT BISCUIT TOAST whole wheat rye white gluten-free BAGEL	5 5 4	TRADITIONAL BENEDICT* house-smoked canadian bacon poached eggs hollandaise english	14
	3 6 2 3	muffin grits or potatoes WAGYU CORNED BEEF HASH* housemade corned beef poached farm eggs diced onion	15
plain cinnamon raisin everything REFRESHMEN		potatoes RED QUINOA & EGGS BOWL* eggs any style quinoa spinach peppers sun-dried tomatoes chick apple sausage grits or roasted	15
STARBUCKS COFFEE ESPRESSO DOUBLE ESPRESSO LATTE CAPPUCCINO LOCAL COLD BREW CHARLESTON TEA PLANTATION HOT TEA	5 4 5 6	potatoes S W E E T S choice of bacon or sausage	
	6 5 5	STICKY BUN FRENCH TOAST banana fosters caramel pecan maple syrup	15
ASSORTED FRUIT JUICES	5	BUTTERMILK PANCAKES choice of: chocolate chips bananas strawberries blueberries served was maple syrup	-
Doctovinost CM	Everytime Class	Chaf de Ciile	inc



Restaurant GM

Dimitri Hatgidimitriou



Executive Chef

Justin Hunt



Chef de Cuisine

Daniel Vershon