



# Brunch Entrees

---

## Mahi Sandwich

Blackened | Lettuce | Tomato | Ciabatta  
| Remoulade | Fries -16

## Bagels & Lox

Everything bagel | Lox | Capers | Red  
Onion | Cream Cheese | Sliced Tomato or  
Fresh Fruit -16

## Blackened Shrimp & Grits

Bumpy Roads Farm Grits | Jumbo Shrimp  
| Gouda | Bradley's & Chorizo Sausage  
Gravy -18

## Sticky Chicken & Waffles

Sweet Tea-Brined Chicken Breast |  
Vanilla Bean Belgian Waffle | Maple  
Bacon Bourbon Glaze -15

## Chimichurri Steak & Eggs

7 oz Ribeye | Chimichurri Sauce | Fried  
Eggs | Potatoes -25

## Bowden Burger

Ground Wagyu | Ciabatta | Applewood  
Smoked Bacon | Shredded Romaine |  
Tomato | Cheddar | Bacon Tomato Jam |  
Fries -19



# Benedicts & Such

---



## Classic Benedict

English Muffin | Grilled Canadian Ham |  
Poached Eggs | Hollandaise | Potatoes  
-15

## Egg White Scramble

Spinach | Mushrooms | Onions | Red  
Peppers | Wheat Toast | Fresh Fruit -15

## Country Benedict

Buttermilk Biscuit | Bradley's Sausage |  
Poached Eggs | White Pepper Gravy |  
Potatoes -15

## Halo Omelet

Blackened Shrimp | Shallots | Bell  
Peppers | Goat Cheese | Hollandaise  
| Avocado | Breakfast Potatoes -18

## Vanilla Bean Belgian

Waffle | White Chocolate Mousse |  
Seasonal Fruit Topping | Syrup -10

---

## Side Plate Options

---

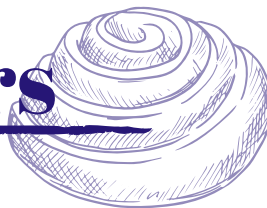
Bacon -5  
Bradley's Sausage -5  
Turkey Sausage -5  
Tomatoes -2

Breakfast Potatoes -4  
Fries -5  
Two Eggs -6  
One Egg -4  
Grits -4

20% gratuity added for parties of 6 guests or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

# Appetizers



## Baked Brie

Seasonal Fruits | Honey | Spiced Pecans | Baguette Slices -12

## Avocado Toast

Wheat Toast | Guacamole | Sun Dried Tomatoes | Pickled Onions -12

## Cinnamon Roll

Rum Butter Sauce | Spiced Pecans | Cream Cheese Frosting -10

## Ahi Tuna Poke

Sesame Soy Ginger Ponzu | Guacamole | Fried Wonton Chips -18

## Biscuit & Bradley's Country Gravy

Buttermilk Biscuit | Bradley's Country Sausage Gravy -9

## Fruit Plate

Seasonal Fruits -10

## The Devil

Chef's selection of deviled eggs -10

# Soup & Salads

## Chef's Soup Selection

Cup of Signature House Soup -9

## Caesar Salad

Romaine | Shaved Grana Padano | Fried Capers | House Garlic & Sage Croutons | Classic Caesar Dressing -10

## Spinach Salad

Baby Spinach | Blueberries | Strawberries | Goat Cheese | Eggs | Applewood Bacon | Red Onions | Heirloom Grape Tomatoes | Spiced Pecans | Sherry Truffle Vinaigrette -14

## Eight Five Oh! Salad

Arcadian Lettuce | Heirloom Tomatoes | Castelvetrano Olives | Swiss Cheese | Shaved Grana Padano | Smoked Cured Ham -14



# Cocktails & Mimosas



## Grapefruit Sour

New Amsterdam Gin | Giffard Pamplemousse | House Sour Grapefruit Juice -14

## Blu Halo Bloody Mary

Vodka | Seasonal Garnish McClure's Pickle or Charleston's Veggie -10

## Watermelon Agua Fresca

Watermelon Juice | Agave Nectar | Lime | Sparkling Wine -13

## Espresso Martini

Van Gogh Espresso Vodka | Borghetti | Dark Creme de Cacao | Coffee - 14

## Bellini

Peach | Peach Liqueur | Sparkling Wine -9

## Classic Mimosa

Orange, Grapefruit, Cranberry, Mango, Pineapple or Guava Sparkling Wine -5

## Red or White Sangria

-10

20% gratuity added for parties of 6 guests or more.

\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.