

# provenance

## brunch

### it's always sunny

two buttermilk biscuits, cheshire pork sausage gravy, two eggs up 12  
add braised pork 3

### crab cake benedict

over boulted bread, fried pickled green tomato, apple, hammed egg, hollandaise 16

### smoked campo and arugula omelette 12

wheat berries and lettuces  
add chicken sausage 3

### ham & eggs

scrambled eggs, seeded sour toast, prosciutto style country ham, house-made ketchup 11

### endless sun salad

peanuts, bacon, potato, pickled mustard seed, poached egg 11

### breakfast sausage

asparagus, sunny eggs, toast, béarnaise 14

### shrimp & grits

carolina milled gold grits, mushroom, stewed tomato, poached egg 14

### pork chop

sweet potato, hakurai turnips, sunny side up eggs 28

### steak & egg

new potato, oyster mushroom, pea shoots, poached egg 26

### frittata

open faced egg white omelette, carrots, lettuces 11

### chocolate chip pancakes

stack of buttermilk flapjacks, yogurt, syrup 11

### early bird

confit duck leg, oat porridge, old mill burne farms radish, poached egg 16

### brunch burger

hoop cheddar, lettuces, pickles, bacon, over easy egg, potato wedges 12

### chocolate cake

frosty ice cream 7

## drink

drip coffee, juices 3 • press pots, espresso drinks 5  
mimosas 3,5 • smoked bloody mary 6 • carolina rose strawberry cocktail 8

## sides 3

bacon - biscuit - eggs or whites any style - grits - multigrain sourdough toast - sausage gravy - stewed apples

Executive Chef · Owner / Teddy Klopf  
Operations Manager / Alison Henry  
Chef de Cuisine / James Miraglia

consuming raw or undercooked meat and eggs may increase your risk of foodborne illness