

EGGS & MORE

BRUNCH

Saturday and Sunday
10 a.m. - 2 p.m.

EGGS BENEDICT* **\$14**

Split English Muffin stacked with Canadian bacon, hollandaise sauce, poached eggs, and green onions. Served with homefries.

SEAFOOD BENEDICT* **\$20**

Split English Muffin stacked with crab cake or soft shell crab, hollandaise sauce, poached eggs, and green onions. Served with homefries.

PANCAKE BREAKFAST* **\$12**

A double stack of pancakes, choice of two eggs your way, and bacon or sausage.

BREAKFAST TACO **\$12**

French Toast-battered tortillas stuffed with your choice of sausage or bacon, scrambled egg, and shredded cheese. Served with a side of syrup.

GRIT BOWL **\$14**

Cheddar grits, bacon, homefries, scrambled eggs, mixed cheese, and scallions.

BISCUITS AND GRAVY* **\$13**

Two biscuits with classic sausage pepper gravy, served with a choice of two eggs.

BREAKFAST SANDWICH **\$12**

Scrambled eggs on Texas Toast with choice of bacon or sausage, American cheese, and mayo. Served with homefries.

STEAK AND EGGS * **\$19**

7 oz. ribeye steak with your choice of two eggs , and served with homefries and Texas Toast.

FRENCH TOAST BREAKFAST* **\$14**

Granola-crust French Toast with strawberry compote and a side of syrup. Served with two eggs your way and choice of bacon or sausage.

BRUNCH BURGER* **\$14**

8 oz burger topped with hash browns, bacon, egg of choice, and American cheese. Topped with Hollandaise sauce and served on a brioche bun. Choice of one side.

CHICKEN AND WAFFLES **\$14**

Our hand-breaded chicken over sugar pearl waffles with candied bacon and candied pecans, drizzled with maple syrup and scallions.

SHRIMP & GRITS **\$18**

A classic pan-seared shrimp and andouille sausage gravy with bell pepper and onion, served over cheddar grits and topped with scallions. Served with chef's choice of bread.

MEAT LOVERS BREAKFAST CASSEROLE* **\$12**

A biscuit crust topped with eggs, bacon, sausage, Canadian bacon, cheddar cheese, and peppered gravy and served with homefries.

FLORENTINE CASSEROLE **\$12**

A biscuit crust topped with eggs, spinach, tomatoes, mushrooms, cheddar cheese, and peppered gravy and served with homefries.

TRIPLE DECKER* **\$14**

A trifecta of meats: Bacon, sausage, and Canadian bacon, scrambled egg, and American cheese, served on a buttered croissant. Choice of one side.

SIDES

\$3.50 ala carte, unless designated

French Fries • Steamed broccoli • Hash browns • Tiger Slaw • Homefries
Cheddar grits • Five-cheese macaroni and cheese

2 Slices of bacon	\$3	2 Slices of Texas Toast	\$2
2 Sausage patties	\$3	Seasonal fresh fruit	\$4
1 Egg*	\$2	Side salad	\$4
2 Pancakes	\$3	2 French Toast slices	\$4
		1 Sugar pearl waffle	\$4

STARTERS

RENFROW WINGS **\$14**

A Baker's Dozen tossed in your choice of sauce or rub and celery. Sauces: Buffalo, BBQ, Teriyaki, Carolina Mustard, Dry Rub, General Tso, or Hot. Served with Ranch or Blue Cheese.

CLEMSON BLUE CHEESE DIP **\$12**

Melted Clemson Blue Cheese blended with Vidalia onions and served with fried dill tortilla chips.

MEXICAN SHRIMP COCKTAIL **\$12**

A fiesta of gulf shrimp, tomatoes, and avocado. A little tangy, a little sweet, a little spicy. Served with fried dill tortilla chips.

JUMBO LUMP CRAB CAKE **\$12**

4 oz. crab cake with Cajun lobster sauce

FRIED GREEN TOMATOES **\$12**

A stack of lightly fried green tomatoes, pimento cheese, and sweet pepper bacon jam, and topped with balsamic reduction.

SALADS

SWEET FIRE B.L.T. SALAD **\$14**

Mixed greens, crispy fried buttermilk chicken, candied bacon, red onions, diced tomatoes, and cheddar jack cheese.

TRADITIONS WEST COAST COBB SALAD **\$13**

Mixed greens, diced tomato, candied bacon, avocado, chopped egg, and blue cheese crumbles. Add a protein for an extra charge.

GOAT IN THE GARDEN* **\$13**

Mixed greens, balsamic onions, pickled purple and gold beets, candied pecans, dried cranberries, and a fried Split Creek Farm™ goat cheese medallion.

Add protein for an extra charge.

BLACKSMITH STEAK SALAD* **\$15**

Mixed greens, blackened steak tips, Split Creek Farm™ goat cheese crumbles, roasted red peppers, diced tomatoes, candied pecans, and crispy fried onions.

SOUPS

FRENCH ONION SOUP **\$6**

Caramelized onions in a rich beef herb broth, topped with croutons and melted Provolone.

CHEF'S SOUP OF THE DAY **MKT**

Ask your server for today's selection.

THINGS ON BREAD

Served with one side item.

CHICKEN SALAD CROISSANT **\$10**

Shredded chicken breast blended with grapes, mayonnaise, Granny Smith apples, celery, bell pepper, and walnuts, topped with lettuce and tomato, served on a golden croissant.

DEPOT BURGER * **\$13**

Our classic cheeseburger! 8 oz house-seasoned burger on a brioche bun with lettuce, tomato, red onion, pickles, and your choice of Swiss, American, provolone, or cheddar cheese.
Pimento or Blue Cheese \$1

ALL-IN BURGER * **\$14**

A blackened 8 oz beef patty topped with Clemson Blue Cheese, fried onions, and sweet pepper-bacon jam on a brioche bun.

APPLE BUTTER GRILLED CHEESE **\$10**

One twisted grilled cheese! Swiss cheese, apple butter, and bacon on Texas toast. Don't knock it 'till you try it.

DRESSINGS

Raspberry Vinaigrette • Ranch • Blue Cheese • Italian • Chipotle Ranch • Honey Mustard • Green Goddess • Balsamic Vinaigrette

**Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. The intent of the advisory is to ensure that all consumers are informed about the increased risk of eating undercooked foods.*