

EGGS & MORE

BRUNCH

Saturday and Sunday

10 a.m. - 2 p.m.

EGGS BENEDICT*

Split English Muffin stacked with hollandaise sauce, poached eggs, and green onions. Served with choice of one side.

Served with Canadian bacon **\$15**

Served with Crab cakes **\$30**

PANCAKE BREAKFAST***\$14**

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

BREAKFAST TACO**\$14**

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

GRIT BOWL**\$15**

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

BREAKFAST SANDWICH**\$13**

Folded scrambled eggs on Texas Toast with choice of bacon or sausage and American cheese. Served with homefries.

BISCUITS AND GRAVY***\$14**

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

ST. LOUIS STYLE PORK RIBS**\$18/\$26**

Half rack or full rack. Sauces: Classic BBQ, Carolina mustard, peach bourbon BBQ. Served with 2 sides.

STEAK AND EGGS ***\$21**

7 oz. sirloin steak with two eggs your way, served with homefries and one slice of Texas Toast.

FRENCH TOAST BREAKFAST***\$15**

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

BRUNCH BURGER***\$15**

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**\$16**

Our hand-breaded chicken over sugar pearl waffles with candied bacon and candied pecans. Maple syrup on the side.

SHRIMP & GRITS**\$22**

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**\$14**

Eggs, bacon, sausage, Canadian bacon, and cheddar cheese on a biscuit crust, topped with peppered gravy and homefries.

FLORENTINE CASSEROLE**\$14**

Eggs, spinach, tomatoes, mushroom, and cheddar cheese on a biscuit crust, topped with peppered gravy and 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 \$4.50

2 Slices of bacon • 2 Sausage patties • 1 Sugar Pearl waffle • Seasonal fresh fruit • Side salad • French Toast slice (granola-crusted) • 2 pancakes (\$6) • 2 Slices of Texas Toast (\$2) • 1 Egg* (\$2)

**Consuming raw or undercooked 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.*

STARTERS

RENFROW WINGS

MKT

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

CLEMSON BLUE CHEESE DIP

\$13

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

SHRIMP COCKTAIL

\$15

Gulf shrimp, cocktail sauce, lemon wedge.

JUMBO LUMP CRAB CAKE

\$15

4 oz. crab cake with Cajun lobster sauce

SALADS

SWEET FIRE B.L.T. SALAD

\$15

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

GOAT IN THE GARDEN*

\$15

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*

\$17

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

DRESSINGS

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

SOUPS

FRENCH ONION SOUP

\$7

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

\$13

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 *

\$14

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 *

\$15

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.

SIDES

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