



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

BREAKFAST MENU

ENTRÉES

COASTAL CONTINENTAL

sliced fresh fruit, blueberry muffin
coffee or juice
17

FLAP JACKS

maple syrup
sweet cream butter
15

SOUTHERN WAFFLE

maple syrup
sweet cream butter
15

GRILLED CROISSANT SANDWICH*

two eggs prepared any style
smoked cheddar cheese
heirloom tomato, bacon
17

OVERNIGHT OATS

coconut, almonds, dried fruits
vanilla berries, granola
14

FARMER'S OMELET*

local mushrooms, baby spinach
bacon, blistered tomatoes
aged white cheddar
23

THE SOUTHERNER*

three eggs prepared any style
bacon or country sausage links
marsh hen mill grits, toast
coffee or juice
23

À LA CARTE

COUNTRY SAUSAGE LINKS

7

BREAKFAST POTATOES

6

BUTTERMILK BISCUIT

4

PECAN SMOKED BACON

7

MARSH HEN MILL GRITS

5

BOWL OF MIXED BERRIES

8

TWO EGGS ANY STYLE*

7

BAGEL w/CREAM CHEESE

plain or everything
7

BLUEBERRY MUFFIN

7

Complimentary Charleston's Own Low Country Hot Sauce, Marsh Fire Hot Sauce

Justin Price, Chef de Cuisine

Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.
Please advise your server if interested. There is a \$6 split plate fee

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry
seafood, shellfish, or eggs may increase your risk of food borne illness.