



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

sweet cream butter
maple syrup
15

BREAKFAST CUBAN

black forest ham, provolone
egg, avocado, tomato
salsa tártara
17

OVERNIGHT OATS

coconut, almonds, chia seeds
seasonal berries
granola, honey
14

FARMER'S OMELET*

local mushrooms, baby kale
bacon, blistered tomatoes
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

BREAKFAST POTATOES

6

PECAN SMOKED BACON

7

BUTTERMILK BISCUIT

4

MARSH HEN MILL GRITS

5

TWO EGGS ANY STYLE*

7

BOWL OF MIXED BERRIES

8

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.