



# Rise 'n' Shine Bill of Fare

## STARTERS

## SOUP, SALAD & BREAD

- DAILY SCONE** *baked fresh, served warm* 4.5
- SHINE POPTART** *pastry crammed with jam* 9
- LOBSTER PUPPIES**  
*Corn fritter, lobster demi, chive, remoulade* 14.5
- CRUSTY HOT PRETZEL**  
*Two barley malt pretzels, beer cheese* 13.5 add a pretzel 2.5
- ESCARGOT**  
*French Helix snails under pastry, white wine, garlic, butter, gruyere cheese* 14.5
- COLOSSAL SHRIMP COCKTAIL**  
*Horseradish edged cocktail sauce, fresh lemon* 17.5
- DUCK FAT FRIES**  
*Russet potatoes, garlic mayo, house-made ketchup* 14.5
- TUNA SASHIMI**  
*Asian sesame slaw, chili sauce, tempura flake* 16.5
- HOT WINGS**  
*Frenched wings with paddle cut celery.\*Tabasco & bleu cheese OR \*G's Cajun dry rub & ranch* 16.25
- STUFFED SHIITAKE MUSHROOMS**  
*Spinach, garlic, goat cheese, hollandaise* 15.25
- PANKO SHRIMP**  
*Panko-breaded, fried, tossed in Sriracha aioli* 14.5

- WARM BAGUETTE**  
*Half a warmed rustic baguette, whipped Plugra* 5.5
- BISCUIT BASKET**  
*Scratch biscuits, local honey, jam, Plugra* 6.5
- SHE CRAB SOUP** *Southern Classic* 6.75
- TWENTY ONE CHICKEN STEW**  
*Pulled chicken, carrot, celery, onion, rice* 6.25
- SHINE SALAD**  
*Mixed lettuces, purple cabbage, cucumber, radish, tomato, red onion, carrot, crouton, cheddar* 7.25
- PRALINE BLEU CHEESE CHOPPED**  
*Bleu crumbles, greens, carrots, green onion, cilantro, bleu cheese vinaigrette, fried noodle, "prosciuttos"* 14.75
- TURKEY COBB**  
*Brined smoked turkey breast, avocado, tomato, green onion, bacon, egg, bleu cheese, cheddar, balsamic vinaigrette* 16
- GOAT CHEESE SALAD**  
*Arugula, frisee, oak leaf, goat cheese, candied pecans, tart dried cherries, sorghum dressing* 14.75
- BLACKENED CHICKEN CAESAR**  
*Blackened chilled chicken tossed in Caesar dressing with romaine, red onion, tomato, croutons, parmesan* 16

## EGGS & MORE

- THREE EGG OMELETTES** 13.5  
*with your choice of side*
  - Sweet city ham, shiitake, swiss
  - Southwestern black bean, rojo, crema
  - Goat cheese roasted garlic, chive
  - French onion caramelized onion, gruyere, au jus
- EGGS BENEDICT** *served with your choice of side*  
*Griddled English muffin, poached eggs, house-cured Canadian bacon, hollandaise* 16 (double ham +\$4)
- CRAB CAKE BENEDICT** 24
- PORK BELLY BENEDICT** 18.5
- CHEESY CHICKEN BISCUIT**  
*Fried chicken thighs, open-faced biscuit topped with cheddar cheese & sausage gravy, home fries* 16.5
- BRIOCHE FRENCH TOAST**  
*Fruit compote, maple syrup, whipped cream, bacon* 14.25
- BULGOGI**  
*Thin cut Korean BBQ ribeye, jasmine rice, kimchi* 29
- FROGS LEGS**  
*Pan fried frogs legs, green beans, white wine and garlic over dirty rice* 26.5
- BURRATA BLACK PEPPER FETTUCCHINE**  
*Basil pesto cream, burrata cheese, toasted pine nuts, "prosciuttos"* 24
- CRAB CAKES**  
*NC jumbo lump crab, mixed field greens, balsamic vinaigrette, tomato wedge* 32

- CHEF'S BREAKFAST**  
*3 Eggs, Pork Belly, Home Fries, Biscuit & Toast* 17
- TWO EGGS YOUR WAY** biscuit/toast & a side
  - House Sausage Patty or City Ham 12.5
  - Beeler's applesmoked Bacon 13
  - Pork Belly 15
  - 4oz Petite filet 23
- BISCUITS & GRAVY** *side choice* 13.5  
*Two biscuits, sausage sage gravy & two eggs your way*
- SWEET POTATO SAUSAGE HASH**  
*House-made sausage, diced sweet potatoes, eggs over easy* 13
- HUEVOS RANCHEROS**  
*Corn tortillas, marinated chicken, 2 over easy eggs, green & red salsas, lime crema, cotija cheese* 14.5
- CHICKEN & WAFFLE**  
*Bone-in, dark meat, hot honey, maple syrup, hot sauce* 18.5
- BACON WAFFLE** *candied pecan, whip, maple* 13.25
- SWEET POTATO RAVIOLI**  
*Smoked chicken, crawfish, brandy chipotle cream, walnut, goat cheese* 27.5
- LOW COUNTRY SHRIMP & GRITS** 24.5
- BIG ASS BOWL OF MUSSELS**  
*Sautéed mussels in saffron broth, aioli, rustic baguette* 29
- WILD MUSHROOM FETTUCCHINE**  
*Sautéed mushrooms, white wine, parm, thyme cream* 21
- SHRIMP TORTELLINI**  
*Tomatoes, garlic, white wine, tri-colored tortellini* 28.5

## ADD BREAKFAST MEATS

Beeler's Applesmoked Bacon 6 \*Shine Sausage Patty 6 \* CityHam 5 \*Pork Belly 8

## SANDWICHES

- BLACKENED CHICKEN** *Add a Side for \$2.5 \* Gluten Free Bread +\$3*  
*Mushrooms, swiss, griddled bun, mayo* 14.5
- CUBAN**  
*Pressed roast pork, ham, swiss, dill pickle, mojo, yellow mustard* 14.5
- LOBSTER ROLL**  
*Warmed brioche bun, lettuce, Kewpie mayo, chive* 30
- FRENCH DIP**  
*Thin sliced roast beef, roast garlic, french bread, provolone, au jus* 16.5
- REUBEN**  
*24-hour slow cooked corned beef, sauerkraut, 1000 island dressing, swiss, marble rye* 16.25

## SIDES

\$2.5 w/ sandwich. \$4.5 a la carte

- Fresh Fruit
- French Fries
- Potato Salad
- Grits
- Home Fries
- Black Bean Salad
- Southern Slaw

- COUNTRY FRIED STEAK**  
*House-battered eye of rib, lettuce, tomato, mayo, griddled bun* 15
- GRILLED BEEF BURGER** 16.5  
*Steakhouse 8oz thick patty, double cheese, griddled bun OR say "Smash it" two 4oz patties, double cheese ADD ONs: 3 ea) caramelized onions, bacon, arugula, sautéed mushrooms, poached egg, goat cheese, bleu cheese*