



Rise 'n' Shine Bill of Fare

..... STARTERS

- BEIGNETS** powdered sugar 7.5
- 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 malt pretzels, beer cheese 13.5 add a pretzel 3.5
- ESCARGOT**
French Helix snails under pastry, white wine, garlic, butter, gruyere cheese 14.5
- DUCK FAT FRIES**
Russet potatoes, garlic mayo, house-made ketchup 14.5
- HAWAIIAN TUNA POKE**
Sesame soy viniagrette, cucumber, sweet pepper, onion, ginger, toasted macadamia nut 17.5
- PORK BELLY EGGROLLS**
Potato, leek, pickled cabbage 16
- DUCK LIVER PATE**
Saffron honey, water crackers, cornichon 15.25
- STUFFED SHIITAKE MUSHROOMS**
Spinach, garlic, goat cheese, hollandaise 16.25
- HOT WINGS**
Frenched wings, paddle cut celery *Tabasco & bleu cheese
OR *G's Cajun dry rub & ranch 17.25

..... SOUP & SALADS

- WARM BAGUETTE**
Half a warmed rustic baguette, whipped Plugra 6
- BISCUIT BASKET**
Scratch biscuits, local honey, jam, Plugra 6.5
- SHE CRAB SOUP** Southern classic 6.75
- TWENTY ONE CHCKEN STEW**
Pulled Chicken, carrot, celery, onion, rice 6.25
- SHINE SALAD**
Mixed lettuces, purple cabbage, cucumber, radish, red onion, tomato, carrot, crouton, cheddar 7.25
- PRALINE BLEU CHEESE CHOPPED**
Bleu crumbles, greens, carrots, green onion, cilantro, bleu cheese viniagrette, fried noodle, "prosciuttos" 14.75
- TURKEY COBB**
Brined smoked turkey breast, avocado, tomato, green onion, bacon, egg, bleu cheese, cheddar, balsamic viniagrette 21
- GOAT CHEESE SALAD**
Arugula, frisee, oak leaf, goat cheese, candied pecans, tart dried cherries, sorghum dressing 15.75
- BLACKENED CHICKEN CAESAR**
Blackened chiled chicken tossed in Caesar dressing with romaine, red onion, tomato, croutons, parmesan 18.25

..... EGGS & MORE

- THREE EGG OMELETTES** 14.5
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** your choice of side
Griddled English muffin, soft poached eggs, center cut city ham, hollandaise 17 (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
- CHORI EGGS**
House chorizo & black bean cakes, poached eggs, tostones 16
- FROGS LEGS**
Green beans, white wine and garlic over dirty rice 26.5
- BUCATINI e OLIO**
Artichoke, olive, sundried tomato, garlic oil, caper, chili flake, parsley, pecorini 24
- CRAB CAKES**
NC jumbo lump crab, mixed field greens, balsamic vinaigrette, tomato wedge 33.5
- LOW COUNTRY SHRIMP & GRITS**
Mushroom, tomato, lardon, green onion, pork & shellfish reduction, cheese grits 26.5

- CHEF'S BREAKFAST**
3 Eggs, Pork Belly, Home Fries, Biscuit 18
- TWO EGGS YOUR WAY** biscuit or toast & a side
 - House Sausage Patty or City Ham 13.5
 - Beeler's applewood smoked Bacon 14
 - Pork Belly 16
 - 4oz Petite filet 24
- BISCUITS & GRAVY** your choice of side
Two biscuits, sausage sage gravy & two eggs your way 13.5
- AVOCADO TOAST** your choice of side
Jammy eggs, pickled onion, balsamic reduction, sesame & sunflower seeds 14
- HUEVOS RANCHEROS**
Corn tortillas, marinated chicken, 2 over easy eggs, green & red salsas, lime crema, cotija cheese 15.75
- CHICKEN & WAFFLE**
Bone-in dark meat, hot honey, maple syrup, hot sauce 18.5
- BACON WAFFLE**
Candied pecan, whipped cream, maple 13.25
- SPINACH WALNUT RAVIOLI**
Sautéed chicken, tomato pesto cream, feta 27.5
- BIG ASS BOWL OF MUSSELS**
Sautéed mussels in saffron broth, aioli, rustic baguette 32
- WILD MUSHROOM FETTUCCHINE**
Sautéed mushrooms, white wine, parm, thyme cream 23
- SHRIMP TORTELLINI**
Tomatoes, garlic, white wine, tri-colored tortellini 28.5

..... SANDWICHES

Add a Side for \$2.5 * Gluten Free Bread +\$3

- SOUTHERN FRIED CHICKEN**
Brined Breast, dill pickle, griddled bun, mayo 15.25
- GRILLED RIBEYE STEAK**
Arugula, garlic parmesan mayo, French bread 22.5
- REUBEN**
24-hour slow cooked corned beef, sauerkraut, swiss, 1000 island dressing, marble rye 18
- FRIED SHRIMP PO'BOY**
Spicy remoulade, lettuce, tomato, pickle, mayo, Gambino bread 15.25
- CUBAN**
Pressed roast pork, ham, swiss, dill pickle, mojo, yellow mustard 14.5

SIDES \$2.5 w/ sandwich, \$4 a la carte

Fresh fruit	French Fries	Grits	Home Fries
Black Bean Salad	Southern Slaw		

- BLACKENED GROUPER**
Cilantro citrus aioli, nitro pickle, lettuce, brioche bun 21
- FRENCH DIP**
Thin sliced roast beef, roast garlic, French bread, provolone, au jus 18.5
- HOUSE BEEF BURGER**
Steakhouse 8oz thick patty, double cheese, griddled bun
OR "Smash it" two 4oz patties, double cheese 16.5
ADD ONS (3.5 each) Grilled Onions, Arugula, Bacon, Sauteed mushrooms, Poached egg, Bleu cheese, Goat cheese