

SHINE

STARTERS

- BEIGNETS** powdered sugar 7.5
- DAILY SCONE** baked fresh, served warm 4.5
- SHINE POPTART** pastry crammed with jam 9
- CROQUETTES**
Ham, pimento cheese, onion, red pepper jelly 14.5
- CRUSTY HOT PRETZEL**
Two barley malt pretzels, beer cheese 13.5 add a pretzel 3.5
- OYSTERS ROCKEFELLER**
Proprietary herb blend, Pernod, hollandaise 19
- 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
- CADILLAC QUACK FRIES**
Duck fat fries topped with birria beef, queso, chive 22
- HAWAIIAN TUNA POKE**
Sesame soy vinaigrette, cucumber, sweet pepper, onion, ginger, toasted macadamia nut 17.5
- PORK BELLY EGGROLLS**
Potato, leek, pickled cabbage, Sriracha aioli 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

EGGS & MORE

- THREE EGG OMELETTES** 15.5
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
- SWEET POTATO SAUSAGE HASH**
House-made sausage, diced sweet potatoes, 3 eggs over easy 16
- EGGS BENEDICT** your choice of side
Griddled English muffin, soft poached eggs, center cut city ham, hollandaise 17 (double ham +\$4)
- CRAB CAKE BENEDICT** 26
- PORK BELLY BENEDICT** 19
- CHEESY CHICKEN BISCUIT**
Fried chicken thighs, open-faced biscuit topped with cheddar cheese & sausage gravy, home fries 18.5
- BRIOCHE FRENCH TOAST**
Fruit compote, maple syrup, whipped cream, bacon 14.25
- JALISCO BISCUIT**
Stewed birria beef, adobo chili broth, salsa verde, cheese, biscuit 14.75
- FROGS LEGS**
Green beans, white wine and garlic over dirty rice 26.5
- CRAB CAKES**
NC jumbo lump crab, mixed field greens, tomato wedge, balsamic vinaigrette 36
- RIGATONI CACIO E PEPE**
Aleppo pepper, lemon herbed ricotta, hearts of palm, parmesan, pink peppercorn 24
- LOW COUNTRY SHRIMP & GRITS**
Mushroom, tomato, bacon, pork & shellfish reduction, cheese grits 26.5

SANDWICHES

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

- GRILLED CHICKEN**
Sautéed mushroom, swiss, 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
- BANH MI**
House cured pork belly, mortadella, spiced ham, pate, thai chili, pickled mango & carrot, cilantro, mayo 18.5
- CUBAN**
Pressed roast pork, ham, swiss, dill pickle, mojo, yellow mustard 14.5
- DUCK CONFIT**
Shred duck thigh, whipped goat cheese, arugula, red onion jam, pressed French Bread 21

Rise 'n' Shine Bill of Fare

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 vinaigrette, fried noodle, "prosciuttos" 14.75
- BLACKENED CHICKEN CAESAR**
Blackened chiled chicken tossed in Caesar dressing with romaine, red onion, tomato, croutons, parmesan 18.25
- TURKEY COBB**
Brined smoked turkey breast, avocado, tomato, green onion, bacon, egg, bleu cheese, cheddar, balsamic vinaigrette 21
- GOAT CHEESE SALAD**
Arugula, frisee, oak leaf, goat cheese, candied pecans, tart dried cherries, sorghum dressing 16.75
- CHILLED ICEBERG WEDGE**
Shaved bacon, diced tomato, radish, balsamic reduction, crouton, bleu cheese dressing 14.5

CHEF'S BREAKFAST

- 3 Eggs, Pork Belly, Home Fries, Biscuit 19
- 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 19
 - 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
- CROQUE MADAME**
Ham, gruyere, mushroom bechamel, griddled sourdough, fried runny egg, home fries 18.5
- 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
- HAM & GRUYERE CREPES**
Wild mushroom chive bechamel, fruit salad 16.25
- BIG ASS BOWL OF MUSSELS**
Saffron, garlic, tomato, chardonnay, shellfish stock, aioli 33
Ginger, thai chili, lemongrass, cilantro, coconut milk 36
- WILD MUSHROOM FETTUCINE**
Sautéed mushrooms, white wine, parm, thyme cream 23
- SHRIMP TORTELLINI**
Tomatoes, garlic, white wine, tri-colored tortellini 28.5

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 19.5

HOUSE BEEF BURGER

Steakhouse 8oz thick patty, double cheese, griddled bun
OR "Smash it" two 4oz patties, double cheese 17.5
ADD ONS (3.5 each) Grilled Onions, Arugula, Bacon, Sautéed mushrooms, Poached egg, Bleu cheese, Goat cheese