

SHINE

STARTERS

- BEIGNETS** powdered sugar 8.5
- DAILY SCONE** baked fresh, served warm 6.5
- 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 14.5 add a pretzel 4.5
- 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 15.5
- CADILLAC QUACK FRIES**
Duck fat fries topped with birria beef, queso, chive 23.5
- HAWAIIAN TUNA POKE**
Sesame soy vinaigrette, cucumber, sweet pepper, onion, ginger, toasted macadamia nut 18.5
- PORK BELLY EGGROLLS**
Potato, leek, pickled cabbage, Sriracha aioli 16.5
- DUCK LIVER PATE**
Saffron honey, water cracker, cornichon 15.25
- STUFFED SHIITAKE MUSHROOMS**
Spinach, garlic, goat cheese, hollandaise 16.25
- HOT WINGS**
Frenched wings with paddle cut celery 17.25
*G's Cajun dry rub & ranch OR *Tabasco & bleu cheese

EGGS & MORE

- THREE EGG OMELETTES** 15.5
with your choice of side
- Sweet city ham, shiitake, swiss
 - Southwestern black bean, rofo, 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 18 (double ham +\$4)
- CRAB CAKE BENEDICT** 26
- PORK BELLY BENEDICT** 19.5
- CHEESY CHICKEN BISCUIT**
Fried chicken thighs, open-faced biscuit topped with cheddar cheese & sausage gravy, home fries 18.5
- JALISCO BISCUIT**
Stewed birria beef, adobo chili broth, salsa verde, cheese, bicuit 15.5
- PAN FRIED FROGS LEGS**
Green beans, white wine & garlic over dirty rice 27.5
- CRAB CAKES**
NC jumbo lump crab, caper aioli, mixed field greens, tomato wedge, balsamic vinaigrette 36
- RIGATONI CACIO E PEPE**
Aleppo pepper, lemon herbed ricotta, hearts of palm, parmesan, pink peppercorn 24.5
- LOW COUNTRY SHRIMP & CHEESE GRITS**
Mushroom, tomato, bacon, pork & shellfish reduction 28.75

SANDWICHES

- GRILLED CHICKEN**
Sautéed mushroom, swiss, griddled bun, mayo 15.25
- GRILLED RIBEYE STEAK**
Arugula, garlic parmesan mayo, pressed French bread 22.5
- REUBEN**
24-hour slow cooked corned beef, sauerkraut, swiss, 1000 island dressing, marble rye 18.75
- 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 14.75
- DUCK CONFIT**
Shred duck thigh, whipped goat cheese, arugula, red onion jam, pressed French Bread 21.5

Rise 'n' Shine Bill of Fare

SOUPS & SALADS

- WARM BAGUETTE**
Half a warmed rustic baguette, whipped Plugra 6.5
- 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
- COLD TRIO**
Chicken, tuna & egg salads, mixed greens, tomato wedge, balsamic vinaigrette 17.5
- 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, bacon, egg, green onion, bleu cheese crumble, 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 15.25

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 14.5
 - Beeler's applewood smoked Bacon 14.75
 - Pork Belly 19.5
 - 4oz Petite filet 24
- BISCUITS & GRAVY** your choice of side
Two biscuits, sausage sage gravy & two eggs your way 14.5
- 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 16.5
- CHICKEN & WAFFLE**
Bone-in dark meat, hot honey, maple syrup, hot sauce 18.5
- BACON WAFFLE**
Candied pecan, whipped cream, maple 13.25
- BRIOCHE FRENCH TOAST**
Fruit compote, maple syrup, whipped cream, bacon 14.25
- BIG ASS BOWL OF MUSSELS**
Ginger, thai chili, lemongrass, cilantro, coconut milk 36
- Saffron, garlic, tomato, chardonnay, shellfish stock, aioli 36
- WILD MUSHROOM FETTUCINE**
Sautéed mushrooms, white wine, parm, thyme cream 26
- SHRIMP TORTELLINI**
Tomato, garlic, white wine, tri-colored tortellini 29.5

SIDES \$3.5 w/ sandwich, \$5.5 a la carte

*Fresh Fruit *Fries *Grits *Cheese Grits *Home Fries
*Black Bean Salad *Southern Slaw *Potato Salad

BLACKENED GROUPER

Cilantro citrus aioli, nitro pickle, lettuce, brioche bun 22.5

FRENCH DIP

Thin sliced roast beef, roast garlic, French bread, provolone, au jus 21.5

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