

DIY MIMOSA \$16

Bottle of Champagne and Orange Juice

Beignets & Chocolate Sauce \$6

Low country Benedict \$16

Fried green tomatoes, crab cakes, poached eggs,
hollandaise, home fries

Chicken and Biscuits \$10

Fried boneless chicken breast, house made biscuits,
sausage gravy

Pancakes with sausage or bacon \$10

Bacon Egg and Cheese Sandwich \$12

House made biscuit, bacon or sausage, scrambled eggs,
cheddar, home fries

The Standard \$10

Two eggs, sausage or bacon, grits, biscuit

House Ground Double Cheeseburger \$12

American cheese, pickles, shaved caramelized onion,
ketchup, mustard, home fries

Fresh Fish of the Day \$16

Pimento cheese grits, 2 eggs, biscuit

Chicken Salad \$12

Walnuts, grapes, tarragon, honey, croissant

Scramble of the Day \$14

Ask your server for today's special. With home fries and
choice of bread

Eggs Benedict \$12

Poached eggs, country ham, English muffin, hollandaise,
home fries

Shrimp and Grits \$16

Seared shrimp, garlic, onion, bacon, pimento cheese grits,
pepper aioli

Buffalo Chicken Sandwich \$12

Fried chicken breast, buffalo sauce, blue cheese dressing
and crumbles, lettuce, tomato, home fries

Ham and Brie Sandwich \$12

Country ham, apple butter, pepper jelly, brie

Country Fried Porkchop \$14

Biscuit, collards, poached eggs, sausage gravy

Biscuits and Gravy \$9

Two biscuits, two eggs, sausage gravy

Kids Menu \$8

Pancakes with sausage, bacon or scrambled eggs

Eggs with grits, bacon or sausage

Biscuit with jelly, scrambled eggs

LOCAL BEER

Munkle Light*	6.00
Freehouse, Green Door IPA *	6.50
Freehouse, Folly's Pride Blond*	6.00
Freehouse, Battery Brown*	6.00
Westbrook, White Thai*	5.50
Revelry, Never Sunny IPA*	6.50
Coast, Kolsch German Style Ale*	6.00
Coast, Hop Art IPA*	6.50

THE BASICS

Bud Light, Yuengling, Michelob Ultra	4.00
O'Doul's	4.00
Chef's Beer Pick of the Day	MP

WINE

	Glass	Bottle
J. Roget, Spumante	5	20
Prosecco, 187ml	8	
Mimosa	5	
Bellini	5	
House White	8	
Alta Vista, White Zinfandel, CA	7	26
The Seeker, Pinot Grigio, Italy	9	34
Blitmore, Riesling, North Carolina	9	34
Vavasour, Sauvignon Blanc, NZ	10	38
Steel, Rose, CA	11	38
Josh Cellars- Reserve, Chardonnay, CA	11	38
House Red	7	
Shooting Star, Pinot Noir, CA	10	38
Tormaresca Neprica, Red Blend, Italy	9	34
Cuma, Malbec, Argentina	8	30
Alta Vista, Cabernet, Argentina	11	42
BOTTLES		
Troublemaker, Red Blend, CA		40
The Snitch, Chardonnay- TPW, CA		55
Thorn, Merlot- TPW, Napa Valley		65



ANGEL OAK

• R E S T A U R A N T •

843.556.7525

SUNDAY BRUNCH 9:00-2:00

LUNCH

Tuesday-Saturday 11:00- 4:00

SUPPER

Tuesday- Thursday 4:00-9:00

Friday & Saturday 4:00-9:00

EXECUTIVE CHEF- JAY KEES

GENERAL MANAGER- NICOLE KEES