



COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

BREAKFAST MENU

ENTRÉES

COASTAL CONTINENTAL

sliced fresh fruit, blueberry muffin
coffee or juice
NF | V
17

FLAP JACKS

maple syrup
sweet cream butter
NF | V
15

SOUTHERN WAFFLE

sweet cream butter
maple syrup
NF | V
15

BREAKFAST CUBAN

ham, provolone, egg, avocado
tomato salsa tártara
NF
17

OVERNIGHT OATS

coconut, almonds, chia seeds
seasonal berries, granola, honey
NF | V
14

FARMER'S OMELET*

local mushrooms, baby kale
bacon, blistered tomatoes
white cheddar
GF | NF
23

THE SOUTHERNER*

three eggs prepared any style
bacon or country sausage links
marsh hen mill grits, toast
coffee or juice
NF
23

À LA CARTE

BREAKFAST POTATOES

DF | NF | VG
6

PECAN SMOKED BACON

DF | NF | GF
7

BUTTERMILK BISCUIT

NF | V
4

MARSH HEN MILL GRITS

GF | NF | V
5

TWO EGGS ANY STYLE*

DF | NF | GF
7

BOWL OF MIXED BERRIES

GF | NF | DF | VG
8

BAGEL w/CREAM CHEESE

NF | V
plain or everything
7

BLUEBERRY MUFFIN

NF | V
7

Complimentary Charleston's Own Low Country Hot Sauce, Marsh Fire Hot Sauce
DF dairy free GF gluten free NF nut free V vegetarian VG vegan

Justin Price, Chef de Cuisine

Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions.
Please advise your server if interested. There is a \$6 split plate fee

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry
seafood, shellfish, or eggs may increase your risk of food borne illness.