



## Hand Helds

(All Hand Helds served with Choice of Hash Browns or Grits)

### **CHICKEN BISCUIT \$10**

Crispy Chicken Breast, Cheddar Cheese on a Flakey Biscuit.

### **CROISSANT SANDWICH \$10**

Sliced Ham and a Folded Egg with Melted Swiss Cheese.

### **BAGEL SANDWICH \$10**

Sausage Patty, Folded Egg, and Melted Pepper Jack Cheese.

### **\*DAMN YANKEE \$10**

Two Eggs any Style, Bacon, and American Cheese on a Kaiser Roll.

## Larger Plates

### **\*THE EYE OPENER \$14**

2 Eggs any style, Hash Browns or Grits, Applewood Bacon or Sausage and a Biscuit topped with Sausage Gravy.

### **\*ELIZA'S EGGS BENEDICT \$18**

Fried Green Tomato, Crab Cake, Applewood Bacon and Poached Eggs topped with our Remoulade Sauce.

### **CHICKEN AND WAFFLES \$16**

Hand Breaded Chicken, Golden Belgium Waffles and topped with our Bourbon Maple Syrup.

### **CRÈME BRULÉE FRENCH TOAST \$14**

Slices of Bread dipped into Crème Brulée Batter and Grilled, served with Fresh Berries and a choice of Applewood Bacon or Sausage.

### **ELIZA'S SHRIMP AND GRITS \$21**

Sautéed Shrimp in a Creamy Tasso Gravy and served with a Applewood Bacon Cheddar Grit Cake.

### **\*STEAK & EGGS \$34**

Fire Grilled 10oz Ribeye, 2 Eggs any style, served with Hash Browns or Grits and a Biscuit.

## Build Your Own Omelet

(All Omelets served with Choice of Hash Browns or Grits and a Biscuit)

**Choose Any Three Topping For \$14 Each Additional Topping \$1.50**

#### **FROM THE GARDEN**

Onions            Spinach  
Tomatoes        Peppers  
Mushrooms

#### **CHEESES**

Cheddar            American  
Pepper Jack        Pimento  
Goat Cheese        Gruyere

#### **FROM THE PIG**

Bacon            Tasso  
Sausage            Andouille  
Ham

## Sides

**BISCUITS AND GRAVY \$6**

**FRESH FRUIT SALAD \$6**

**\*2 EGGS ANY STYLE \$4**

**SLICE OF TOAST AND WHIPPED BUTTER \$1.50**

**HASH BROWNS OR GRITS \$4**

**BAGEL AND CREAM CHEESE \$5**

**APPLEWOOD SMOKED BACON \$5**

**SAUSAGE PATTIES OR LINKS \$4**

## Kids Table

**EGG SANDWICH \$6**

Folded Egg, American Cheese, and Bacon on Texas Toast

**SCRAMBLED EGGS AND BACON \$6**

Served with a Biscuit

**PANCAKE OR WAFFLE \$6**

Plain, or Chocolate Chip, or Blueberry, and Whipped Cream with Powdered Sugar

18% SERVICE CHARGE ON ALL FOOD AND BEVERAGE WILL BE ADDED TO YOUR CHECK ON PARTIES OF 6 OR MORE

\* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORN ILLNESS.



## Starters

### **LOBSTER MAC AND CHEESE \$16**

Shell Pasta and Lobster Meat tossed in a Smoked Cheddar Cheese Sauce and finished with a Hint of Truffle

### **\*SEARED SEA SCALLOPS \$15**

Goat Cheese Whipped Potatoes, Crispy Shallots, Sherry Butter and a Hint of Truffle.

### **SOUTHERN SPRING ROLLS \$11**

Stuffed with Pulled Pork and Collard Greens and served with a Smokehouse Dipping Sauce.

### **CRISPY CRAWFISH TAILS \$14**

Lightly Breaded and served with our Remoulade Sauce

### **SOUP DU JOUR \$8 Cup \$12 Bowl**

### **CRISPY OYSTERS \$14**

Served with Alabama White Sauce.

### **DOUBLE-FRIED WINGS 6 for \$8 12 for \$16**

Crispy Wings tossed in Eliza's House-made Flavors served with Celery and Ranch Dressing. (Flavors can not be split)

### **DRY RUBS**

Lemon Pepper  
Sweet and Smokey  
Old Bay  
Ranch  
Garlic Parmesan

### **WET FLAVORS**

Buffalo  
Teriyaki  
Honey Mustard  
Thai Peanut Butter and Jelly  
Buffiyaki

## Salads

### **WEDGE SALAD \$12**

Iceberg Lettuce, Blue Cheese Dressing, Tomatoes, Chopped Bacon, topped with Crispy Onions.

### **HOUSE SALAD \$10**

Baby Spinach and Iceberg Lettuce Tossed with Diced Tomatoes, Croutons, Balsamic Vinaigrette, and Parmesan Cheese.

### **GRILLED CAESER SALAD \$10**

Heart of Romaine Lettuce Rubbed with Dressing and Lightly Grilled Served with Garlic Herb Crustini.

### **Add To Any Salad Shrimp \$7**

**Chicken \$4**

## Hand Helds

### **\*ELIZA'S BURGER \$16**

Creamy Brie Cheese, Bourbon Bacon Jam, Lettuce, Tomato, Onion on a Brioche Bun. Served with Steak or Sweet Potato Fries.

### **PIMENTO GRILLED CHEESE \$15**

Creamy Pimento Cheese, Fried Green Tomatoes, Applewood Smoked Bacon on Wheat Bread. Served with Steak or Sweet Potato Fries.

### **CHICKEN SLIDERS \$16**

Crispy Marinated Chicken and House Made Pimento Cheese on Mini Brioche Rolls.

### **ELIZA'S FISH TACOS \$13**

Lightly Breaded Mahi, Shredded Lettuce, Guacamole, and Pineapple Salsa on Flour Tortillas.



## Larger Plates

### **SEAFOOD PASTA \$32**

Shrimp, Sea Scallops, and Oysters tossed w/ Linguine Pasta, Baby Spinach, Bell Peppers, and Tomatoes In A Saffron and White Wine Broth. Served with Garlic Herb Crostini.

### **ELIZA'S SHRIMP & GRITS \$21**

Seared Shrimp in a Creamy Tasso Gravy with a Bacon, Cheddar, and Chive Grit Cake.

### **\*CEDAR PLANK SALMON \$23**

Molasses Glazed Salmon with a Savoury Three Potato Hash, Topped with Crispy Onions.

### **\*FIRE GRILLED RIBEYE \$42**

10oz Ribeye served with Chef's Selection of Seasonal Vegetables, and Horseradish Whipped Potatoes.

## Kids Table

**CHEESEBURGER AND FRIES \$8**

**POPCORN CHICKEN AND FRIES \$7**

With Honey Mustard

**GRILLED CHEESE AND FRIES \$6**

On Texas Toast with American Cheese

**MAC AND CHEESE \$6**

With a Smoked Cheddar Cheese Sauce

## Desserts

**TURTLE CHEESE CAKE \$10**

**KEY LIME PIE \$8**

**CHOCOLATE PEANUT BUTTER PIE \$10**

**SORBET & BERRIES \$9**

**BLONDIE SUNDAE \$10**

Warm Toffee Blondie topped with Vanilla Ice Cream, Whipped Cream, Carmel Sauce, and a Cherry

18% SERVICE CHARGE ON ALL FOOD AND BEVERAGE WILL BE ADDED TO YOUR CHECK ON PARTIES OF 6 OR MORE

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## Beer Selection

### On Tap

Bud Light 6.00
Wicked Weed Pernicious 7.00
Wicked Weed Coastal Love 7.00
Eastciders Blood Orange Cider 7.00
Devils Backbone 7.00
Allagash White 7.00
Palmetto Huger Street 7.00
Palmetto Amber 7.00
Samuel Adams Octoberfest 7.00

### Domestics

Bud Light 6.00
Bud Light Seltzer 6.00
Michelob Ultra 6.00
Truly Berry 6.00
Truly Ice Tea 6.00
Island Coastal Lager 6.00
Land Shark Lager 6.00

### Imports

Heineken 6.00
Estrella Jalisco 6.00

### Local Brews

Park Circle Pale Ale 7.00
Huger Street IPA 7.00
Idle Speed Salted Lime Lager 7.00
Wild Leap LMN ADE Sour Ale 7.00
Wild Leap CHANCE IPA 7.00

## Wine Selection

### Whites

	<u>Glass</u>	<u>Bottle</u>
Coast Ridge Chardonnay	9.00	28.00
Alverdi Pinot Grigio	9.00	28.00
Elmo Pio Moscato	9.00	28.00
Oyster Bay Sauvignon Blanc	11.00	38.00
San Angelo Pinot Grigio	13.00	45.00

### Rose / Blush

Isle St. Pierre Rose	9.00	28.00
Beringer White Zinfandel	9.00	28.00

### Reds

Coast Ridge Pinot Noir	9.00	28.00
Coast Ridge Cabernet Sauvignon	9.00	28.00
Cigar Box Malbec	9.00	28.00
Velvet Devil Merlot	13.00	45.00
Meiomi Pinot Noir	13.00	45.00
Louis Martini Cabernet Sauvignon	13.00	45.00

### Sparkling

Tempus Cava	9.00	28.00
Francois Montand Brut	11.00	38.00

