

Eliza's



Eliza Lucas Pinckney (1722–1793) was a pioneering figure in early American agriculture and one of the most remarkable women of the colonial South. Born in Antigua, she moved to South Carolina as a teenager when her father, a British Army officer, took command of the family's plantations. At just 16, Eliza assumed management of her family's estates while her father was abroad, a remarkable responsibility for a young woman of her time. Through her intelligence, experimentation, and determination, she successfully cultivated indigo as a profitable cash crop in South Carolina. Her innovations helped establish indigo as one of the colony's leading exports, second only to rice, profoundly shaping the region's economy in the decades leading up to the American Revolution.

She later married Charles Pinckney, a prominent lawyer and planter, and raised two sons, Charles Cotesworth Pinckney and Thomas Pinckney, who became influential statesmen in the new American republic. Today, Eliza Lucas Pinckney is remembered as an early example of female leadership and innovation, whose vision and skill left a lasting mark on the agricultural and social history of the American South.

RISE & DINE

Mains

THE EYE OPENER

14

Two Eggs any style, Breakfast Potatoes or Grits, Applewood Bacon or Sausage, Biscuit, Sausage Gravy

AVOCADO TOAST

15

Multigrain Oat Toast, Fresh Avocado, Tossed Arugula, Two Eggs Sunny Side Up, Pickled Red Onion

CHICKEN & WAFFLES

15

Hand Breaded Chicken, Golden Belgian Waffles, Maple Syrup

CRÈME BRÛLÉE FRENCH TOAST

14

Choice of: Applewood Bacon or Sausage, Fresh Berries

ELIZA'S SHRIMP & GRITS

19

Sautéed Shrimp, Creamy Andouille Cheese Sauce, Applewood Bacon, Cheddar Grits

ELIZA'S STACK

14

Two Buttermilk Pancakes, Powdered Sugar, Fresh Berries, Choice of: Applewood Bacon or Sausage

ROASTED APPLE WAFFLE

14

À LA MODE

Golden Malted Waffle, Roasted Fuji Apples, Vanilla Ice Cream, Caramel Sauce, Maple Cinnamon Sprinkle

A 20% SERVICE CHARGE APPLIES TO ALL FOOD AND BEVERAGE FOR PARTIES OF SIX OR MORE GUESTS.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Hand Holds

Choice of: Potatoes, Grits, or Fruit Cup

CHICKEN BISCUIT 14

Cajun Fried Chicken, Pimento Cheese, Cajun Honey, Flaky Biscuit

BREAKFAST BURRITO 13

Choice of: Ham, Sausage or Applewood Bacon, Peppers, Onions, Scrambled Eggs and your Choice of Cheese

ELIZA'S BREAKFAST SANDWICH 12

Choice of: Ham, Sausage or Applewood Bacon, Folded Egg and your Choice of Cheese on a Buttery Croissant

Sides

BISCUITS & GRAVY 7

FRESH FRUIT CUP 6 | BOWL 10

TWO EGGS ANY STYLE 4

TOAST & WHIPPED BUTTER 8

OATMEAL WITH FRESH BERRIES 7

POTATOES OR GRITS 5

BAGEL & CREAM CHEESE 6

ROASTED FUJI APPLES 5

APPLEWOOD SMOKED BACON 7

SAUSAGE PATTIES OR LINKS 6

Beverages

COFFEE 3

Regular, Decaf, Iced

TEA 2.50

Iced Sweet, Iced Unsweet, Assorted Hot

JUICE 3

Cranberry, Orange, Grapefruit, Pineapple

MILK 3

Whole, Chocolate, Non-Dairy Options

Spirits & Libations

MIMOSA 10

BLOODY MARY 10

BOTTLE GLASS

WYCLIFF BRUT 32 10

California Champagne NV

FRANCOIS MONTAND 42 12

Blanc de Blancs Brut, Jura, France, NV

LAMARCA 49 14

Prosecco D.O.C.

Build Your Own Omelette

Choice of: Breakfast Potatoes or Grits, Biscuit
Any Three Toppings 15 | Each Additional Item 1.50

PROTEIN

Bacon, Sausage, Ham

VEGETABLES

Onion, Tomato, Mushroom,
Spinach, Pepper

CHEESE

Cheddar, American, Pepper
Jack, Goat, Pimento, Swiss