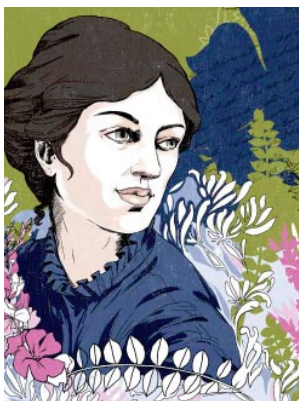


# Eliza's



**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.

# Eliza's

## Hand Helds

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.