Starters
MARYLAND CRAB CAKES 18
Lemon Scented Arugula, Creole Remoulade
BRUSCHETTA 14
Garlic and Olive Oil Marinated Tomato, Fresh Basil
Balsamic Reduction
BAUER WINGS 14
Served with Celery and your choice of Ranch or Blue Cheese
Choice of Tangy BBQ, Carolina Gold, Buffalo or Sweet Chili

FRIED PICKLED OKRA 13
Corn Battered Local Picked Okra, Cajun Ranch
LOWCOUNTRY NACHOS 19
Fresh Cut Pub Chips, Pulled Pork, Pepperjack & Cheddar
Tangy BBQ Sauce, Pickled Cabbage, Lettuce, Pico de Gallo

Salads
Available as Wraps with French Fries 4
GRILLED CAESAR SALAD 12
House made Caesar Dressing, Parmesan Herb Croutons
STRAWBERRY & FIG 15
Fresh Strawberry, Mission Fig, Pickled Onion, Chevre Cucumber, Toasted Almond, Lemon Thyme Vinaigrette
Add Protein—Chicken 6/Shrimp 9/Salmon 9
GRILLED PEACH & PROSCIUTTO 15
Arugula, Local Peach, Crispy Prosciutto, Gorgonzola Cherry Tomato, Pistachio, Brown Butter Bourbon Vin
HOUSE SALAD 12
Balsamic Vinaigrette, Cherry Tomatoes, Onion, Radishes

Handhelds
All sandwiches served with your choice of French Fries or Sweet Potato Fries or Salad
BLACK & BLUE BURGER 17
Applewood Smoked Bacon, Creamy Gorgonzola Artisan Lettuce, Tomato, Red Onion Dukes Mayo Add Bacon 2
HAM & TURKEY CLUB 16
Smoked Turkey, Bacon Forest Ham, Cheddar, Swiss Applewood Smoked Bacon, Artisan Lettuce, Tomato, Dukes Mayo
BLACKENED SHRIMP TACOS 17 (GF)
Pickled Red Cabbage, Peach Mango Salsa, Creole Remoulade
MUSHROOM SWISS BURGER 17
Marsala Scented Portobellos, Swiss, Artisan Lettuce Tomato, Crispy Onion, Truffle Aioli
BLACK BEAN BURGER 15 (V, GF on request)
Pico de Gallo, Avocado, Artisan Lettuce Roasted Poblano Aioli
BUTERMILK FRIED CHICKEN SANDWICH 16
Pimiento Cheese, Cajun Honey, Artisan Lettuce, Tomato

Grilled Flat Breads
STREET CORN 17
Chorizo, Roasted Corn, Queso Fresco, Crema, Cilantro Roasted Poblano, Avocado
SPICY ITALIAN 22
Spared Cipicola, Soppressatta, Prosciutto, Asagio Parmesan, Mozzarella, Banana Pepper
TUSCAN 18
Basil Pesto, Sun Dried Tomato, Fresh Mozzarella Garlic Confit, Crushed Pistachio, Arugula
MARGHERITA 16
House made Red Sauce Fresh Mozzarella, Fresh Basil

April 2024
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 foodborne illness.
Starters

MARYLAND CRAB CAKES 18  
Lemon Scented Arugula, Creole Remoulade

FRIED PICKLED OKRA 13  
Corn Battered Local Pickled Okra, Cajun Ranch

BRUSCHETTA 14  
Garlic and Olive Oil Marinated Tomato, Fresh Basil  
Balsamic Reduction

LOWCOUNTRY NACHOS 19  
Fresh Cut Pub Chips, Pulled Pork, Pepperjack & Cheddar  
Tangy BBQ Sauce, Pickled Cabbage, Lettuce, Pico de Gallo

BAUER WINGS 14  
Served with Celery and your choice of Ranch or Blue Cheese  
Choice of Tangy BBQ, Carolina Gold, Buffalo or Sweet Chili

Salads

Available as Wraps with French Fries  4

GRILLED CAESAR SALAD 12  
House made Caesar Dressing, Parmesan  
Herb Croutons

GRILLED PEACH & PROSCIUTTO 15  
Arugula, Local Peach, Crispy Prosciutto, Gorgonzola  
Cherry Tomato, Pistachio, Brown Butter Bourbon Vin

STRAWBERRY & FIG 15  
Fresh Strawberry, Mission Fig, Pickled Onion, Chevre  
Cucumber, Toasted Almond, Lemon Thyme Vinaigrette

Add Protein—Chicken 6/Shrimp 9/Salmon 9

Handhelds

All sandwiches served with your choice of French Fries or Sweet Potato Fries or Salad

BLACK & BLUE BURGER 17  
Applewood Smoked Bacon, Creamy Gorgonzola  
Artisan Lettuce, Tomatoes, Caramelized Onion, Garlic Aioli

MUSHROOM SWISS BURGER 17  
Marsala Scented Portobello, Swiss, Artisan Lettuce  
Tomato, Crispy Onion, Truffle Aioli

CLASSIC CHEESEBURGER 15  
American Cheese, Artisan Lettuce, Tomato, Red Onion  
Dukes Mayo  
Add Bacon 2

BLACK BEAN BURGER 15 (V, GF on request)  
Roasted Poblano, Artisan Lettuce, Tomato, Dukes Mayo

HAM & TURKEY CLUB 16  
Smoked Turkey, Bacon Forest Ham, Cheddar, Swiss  
Applewood Smoked Bacon, Artisan Lettuce, Tomato, Dukes Mayo

MARGHERITA 16  
Spiced Capicola, Soppressatta, Prosciutto, Asiago  
Parmesan, Mozzarella, Banana Pepper

BLACKENED SHRIMP TACOS 17 (GF)  
Smoked Red Cabbage, Peach Mango Salsa, Creole Remoulade

SPICY ITALIAN 22  
Spiced Capicola, Soppressatta, Prosciutto, Asiago  
Parmesan, Mozzarella, Banana Pepper

Grilled Flat Breads

TUSCAN 18  
Basil Pesto, Sun Dried Tomato, Fresh Mozzarella  
Garlic Confit, Crushed Pistachio, Arugula

April 2024

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 FOODBORNE ILLNESS.
**Hand Helds**
(All Hand Helds served with Breakfast Potatoes)

**CHICKEN BISCUIT** $12
Crispy Chicken Breast, Cheddar Cheese on a Flaky Biscuit.

**BREAKFAST BURRITO** $12
Choice of Ham, Sausage or Bacon along with Peppers, Scrambled Eggs and your Choice of Cheese

**Larger Plates**

**THE EYE OPENER** $13
Two Eggs any style, Breakfast Potatoes or Grits, Applewood Bacon or Sausage and a Biscuit topped with Sausage Gravy.

**CHICKEN AND WAFFLES** $13
Hand Breaded Chicken, Golden Belgium Waffles and Topped with Maple Syrup.

**CRÈME BRULÉE FRENCH TOAST** $13
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** $17
Sautéed Shrimp in a Creamy Tasso Gravy and Served with Applewood Bacon Cheddar Grits.

**ELIZA’S STACK** $11
Two Pancakes with Whipped Cream and Powdered Sugar.
Add Chocolate Chips or Blueberries $2

**ROASTED APPLE WAFFLE** $11
A Golden Malted Waffle Topped with Roasted Fuji Apples, Maple Cinnamon Sprinkle and Whipped Cream

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**Build Your Own Omelet**
(All Omelets served with a Biscuit and your Choice of Breakfast Potatoes or Grits)

Choose Any Three Topping For $15 Each Additional Topping $1.50

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<thead>
<tr>
<th>MEAT</th>
<th>CHEESE</th>
<th>VEGETABLE</th>
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<tr>
<td>Bacon</td>
<td>Cheddar</td>
<td>Onions</td>
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<tr>
<td>Sausage</td>
<td>Pepper Jack</td>
<td>Tomatoes</td>
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<tr>
<td>Ham</td>
<td>Goat Cheese</td>
<td>Pimentos</td>
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**Sides**

- **BISCUITS AND GRAVY** $7
- **FRESH FRUIT SALAD** $8
- **TWO EGGS ANY STYLE** $4
- **TOAST AND WHIPPED BUTTER** $3
- **BREAKFAST POTATOES OR GRITS** $5
- **BAGEL AND CREAM CHEESE** $6
- **ROASTED FUJI APPLES** $5
- **APPLEWOOD SMOKED BACON** $7
- **SAUSAGE PATTIES OR LINKS** $6

**Kids Table** 12 and under

- **EGG SANDWICH** $8
  - Folded Egg, American Cheese
- **SCRAMBLED EGGS AND BACON** $8
- **PANCAKE OR WAFFLE** $8
  - Plain, or Chocolate Chip, or Blueberry, and Whipped Cream with Powdered Sugar

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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 FOODBORN ILLNESS.