



Brunch

START

ARTISANAL CHEESE & CHARCUTERIE | 21
preserved fruit, spicy mustard, ritz crackers

FRESH FRUIT PLATE | 13
seasonal fruit, pecan banana bread

PEACH FRITTERS | 14
peach filled,blueberry compote

AVOCADO TOAST | 19
house multigrain, fresh avocado
pickled onion, pomegranate seeds
crispy chickpea, pistachios
balsamic caviar ,marinated goat cheese

SALAD

TPC SALAD | 11 / 16
dried cherry, red onion, candied pecan
blue cheese, white balsamic vinaigrette

CHOPPED COBB SALAD | 18
romaine, bacon, blue cheese, tomato
red onion, hardboiled egg, crispy onion
green goddess dressing

chicken 8 | shrimp 14 | crabcake 13 | salmon 16*

MAINS

SMOKED BRISKET HASH | 21*
two eggs, potato, onion, bell pepper
mustard bbq, toast

BANANA, PEANUT BUTTER PANCAKES | 17
fresh bananas, peanut butter, whipped cream

CHICKEN & WAFFLES | 19
hot honey, strawberry

SUPERFOOD BOWL | 25*
poached egg, crispy brown rice
cauliflower, kale, arugula pesto, cucumber
basil, avocado, aleppo pepper

BRUNCH BURGER | 24*
double smashed patties, smashed avocado
black garlic aioli, crispy onion, fried egg, cheddar
tomato, lettuce

add: caramelized onion or jalapeño | 1
add: sautéed mushroom, or bacon | 3

BREAKFAST TACOS | 21*
carne asada beef, egg, pepper jack, pico de gallo
chimichurri , roasted salsa

EGGS BENEDICT | 21*
choice: smoked salmon *or* canadian bacon
english muffin, hollandaise

SMOKED BRISKET SANDWICH | 26*
16 hour house smoked beef brisket, carolina gold
apple slaw, japanese milk bun

STEAK & EGGS | 29*
beef tenderloin, potato latkes, red chimichurri
arugula, poached egg

BUILD YOUR OWN 3 EGG OMELET | 18
any 3 ingredients - additional items | +1
bacon | ham
cheddar | pepper jack | goat cheese
onion | mushroom | pepper | tomato | spinach

choice of toast
choice of grits, breakfast potatoes, fruit

Above prices are subject to sales tax and voluntary service charge.
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*