

# Sunday BRUNCH

SUNDAYS | 10:30AM TO 2:30PM

## FROM THE BAR BRUNCH COCKTAILS

### HOUSE BLOODY

Jalapeño infused vodka + Tommy's Local Bloody Mary Mix, garnished with bleu cheese stuffed olives, bacon, jalapeños, lemon, lime and a candied bacon rim. 9

### MIMOSA

Orange juice + champagne. 5

Try our other juices:

**STRAWBERRY ORANGE**  
**BLUEBERRY LEMONADE**

### BEERMOSA

Pint of ice cold Blue Moon + OJ, garnished with an orange. 6

## BAR FAVORITES

### CUCUMBER MINT MULE

Tito's Vodka, ginger beer, lime juice, simple syrup, mint and fresh cucumber. 8

### HOUSE MULE

Tito's Vodka, fresh squeezed lime juice, ginger beer. 7

### BLACKBERRY OR STRAWBERRY 8

**SPICE IT UP** with jalapeño infused vodka.

### HOUSE MARGARITA

El Jimador Reposado Tequila, fresh lime juice, agave. 7

### STRAWBERRY JALAPEÑO MARGARITA

Jalapeño infused El Jimador Reposado Tequila, strawberry simple syrup, fresh lime juice. 8

### BLUEBERRY CUCUMBER MOJITO

Bacardi Rum, muddled blueberries, lime and mint, fresh lemon, lime, soda. 7

### BOURBON STRAWBERRY ICED TEA

Bulleit Bourbon, strawberries, lemon, unsweet tea. 8

## WINE

WHITES

### CHATEAU SOUVERAIN CHARDONNAY

Glass 7 | Bottle 27

### HARKEN CHARDONNAY

Glass 8 | Bottle 31

### CAVALIER GABBIANO PINOT GRIGIO

Glass 8 | Bottle 31

### CROWDED HOUSE SAUVIGNON BLANC

Glass 8 | Bottle 31

REDS

### CHATEAU ST JEAN CABERNET

Glass 8 | Bottle 31

### CHATEAU SOUVERAIN PINOT NOIR

Glass 7 | Bottle 27

### NIELSON BY BYRON PINOT NOIR

Glass 9 | Bottle 35

### PROPHECY AMERICAN RED BLEND

Glass 7 | Bottle 27

### SILVER PALM MERLOT

Glass 7 | Bottle 27

## BOTTLE & DRAFT BEER

### DOMESTIC

BOTTLE 4

SIX BOTTLE BUCKETS 18

**BUD LT | BUD | COORS LT**

**MICH ULTRA | MILLER LT | YUENGLING**

### IMPORT BOTTLES 5

**BLUE MOON | CORONA | CORONA LT**

**SAM SEASONAL | STELLA ARTOIS**

### CRAFT CANS & BOTTLES 6

**ALLAGASH WHITE | GUINNESS**

**SYCAMORE JUICINESS IPA**

**SCHOFFERHOFER GRAPEFRUIT HEFE**

**WICKED WEED COASTAL LOVE HAZY IPA**

### SPIKED SELTZER 5.5

**WHITE CLAW:**

**GRAPEFRUIT | MANGO | BLACK CHERRY**

### LOCAL DRAFTS

**COAST HOP ART IPA**

**COMMONHOUSE PARK CIRCLE PALE ALE**

**COOPER RIVER GOLDEN ALE**

**HILTON HEAD TROPICAL LAGER**

**HI-WIRE BED OF NAILS**

**LO-FI MEX LAGER**

**PALMETTO AMBER**

**SHIP'S WHEEL CIDER**

**TWO BLOKES THROAT**

**CHARMER DOUBLE IPA**

**WESTBROOK WHITE THAI**

**WICKED WEED PERNICIOUS IPA**

# Sunday BRUNCH

## NUTELLA + BANANA STUFFED FRENCH TOAST

Creamy nutella + banana slices stuffed between two pieces of french toast, topped with fresh berries + powdered sugar. Served with maple syrup. 14

## FIRECRACKER SHRIMP N' GRITS

Crispy fried shrimp in spicy bang bang sauce, grilled corn, pico de gallo, green onions, all on top of cheddar grits. 14

## PHILLY STEAK + EGGS BOWL

Brunch potatoes topped with thinly sliced sirloin, peppers, onions, white queso, sriracha hollandaise + two sunny side up eggs. 14

## CHICKEN + WAFFLES

Buttermilk crispy fried chicken, Belgian waffle, honey butter + maple syrup. 15

## AVOCADO FLATBREAD TOAST

Thin and crispy artisan crust topped with smashed avocado + sliced hard boiled egg. Served with fresh fruit. 13

## BACON, EGG + CHEESE TACOS

Scrambled eggs, applewood smoked bacon, house queso + pico de gallo. Two tacos served with brunch potatoes or cheddar grits. 12

## BBQ PORK BENEDICT

Open faced biscuits topped with smoked BBQ, over easy eggs, sriracha hollandaise + crispy shallots. Served with brunch potatoes or cheddar grits. 12

## GRAIN BOWL BRUNCH

Five grain blend, mixed greens, red cabbage, charred tomatoes, avocado, sunny side up eggs + green goddess sauce. 14

## NASHVILLE HOT CHICKEN BISCUITS

Two spicy Nashville hot fried chicken sliders on buttery biscuits, honey butter + pickles. Served with brunch potatoes or cheddar grits. 12

## BRUNCH BURGER

Double patty 8 oz USDA Prime beef burger, applewood smoked bacon, cheddar, a sunny side up egg + sriracha hollandaise sauce. Served with brunch potatoes or cheddar grits. 15

## SMOTHERED BURRITO

Scrambled eggs, potatoes, black beans, cheese + taco beef in a jalapeño cheddar tortilla. Topped with white queso, sour cream, pico de gallo + avocado. 13

## BRUNCH SIDES FRESH BERRIES 4 | BRUNCH POTATOES 3 | CHEDDAR GRITS 3 | BACON 3

# SNACKS + SHAREABLES

## SPINACH ARTICHOKE DIP

Topped with pico. Served with tortilla chips. 8.5

## HOUSE QUESO

Creamy white cheese dip. Served with tortilla chips. 6

## JUMBO PRETZEL

Jumbo Bavarian pretzel served with house queso or whole grain mustard. 10

## LOADED TACO NACHOS

Taco beef, creamy white queso, black beans, jalapeños, pico de gallo, shredded lettuce, sour cream. 12

## BLACK & WHITE TUNA\*

Sesame seed crusted, flash fried rare. Cucumber & pickled ginger salad, sriracha, ponzu, creamy ginger sauce. 12

## CRISPY CHICKEN STRIPS

Five strips served with honey mustard or BBQ. 8

## SOCIAL FRIES

### HOUSE

Thin cut, skin on, house seasoning. 4

### TRUFFLE

Parmesan, truffle oil, garlic. 8

### LOADED

Bacon, cheese, green onions, ranch. 11

### SWEET

Plain 5 OR Bleu cheese, scallions. 8

# ELEVEN81 FAVORITES

All served with seasoned fries. Substitute fries for another side \$1.50

## HOUSE CHICKEN SANDWICH

Grilled or fried, lettuce, tomato, pickle, Eleven sauce. 11

Add Cheddar 1 | Bacon 2

## FIRECRACKER SHRIMP TACOS

Crispy fried shrimp, spicy bang bang sauce, lettuce, pico, jalapeño ranch. Two tacos. 12

## ASIAN CHICKEN SALAD

Fresh salad greens, hoisin glazed grilled chicken, red cabbage, edamame, toasted almonds, green onions, mandarin oranges, crispy wonton strips. Sesame vinaigrette dressing. 13

## FARMER'S MARKET SALAD

Fresh salad greens, tomatoes, edamame, hard boiled egg, grilled corn, cucumbers, bacon, feta. Served with green goddess dressing. 10

Add hoisin glazed salmon\* 8 | grilled chicken 4 blackened shrimp 6 | black & white tuna 8

## BUFFALO CHICKEN WRAP

Fried or grilled chicken, hot sauce, cheddar cheese, ranch, lettuce, jalapeño cheddar wrap. 11

## FISH N' CHIPS

Palmetto Amber Ale battered cod, seasoned fries, house tartar sauce, coleslaw. 14

# WING ZONE

## TRADITIONAL WINGS

FRESH CHICKEN WINGS

6PC 9 | 12PC 15 | 18PC 22 | 25PC 29

## BONELESS WINGS

HAND CUT CHICKEN BREAST

6PC 7 | 12PC 13 | 18PC 19 | 25PC 25

CHOOSE YOUR SAUCE:

MEDIUM | HOT | INFERNO | LEMON PEPPER TERIYAKI | KOREAN BBQ | SWEET BBQ | SPICY BBQ RANCH | GARLIC PARM | HONEY MUSTARD

Served with celery & bleu cheese or ranch. Additional charge for all drums or all flats. Side of marinade/dip .50 | Extra celery + two dips 2 | Extra celery 1

## SIDES SEASONED FRIES 4 | SWEET POTATO FRIES 5 | COLESLAW 3 | BROCCOLI 3 | MAC N CHEESE 3 | CUCUMBER & PICKLED GINGER SALAD 3.5