

SOUP (cup/bowl)

Heirloom Tomato Bisque -6/10 GF/V
Basil Oil, Cracked Black Pepper

Rustic Chorizo & Kale Soup -8/12 GF
Crumbled Spanish Chorizo, Kale, White Beans,
Potatoes, Fresh Tomato & Thyme Broth, Cotija

SALADS

*add Shredded Chicken -6, Grilled Tarvin Shrimp -9,
Breaded Chicken Breast -10*

CT Caesar -16
Romaine Lettuce, Oven Roasted Tomatoes, Grated
Egg, Parmesan, Torn Croutons, Shoestring Onions,
Roasted Tomato Caesar Dressing

Shaved Kale & Red Cabbage -16 GF
Roasted Butternut, Sunflower Seeds, Dried
Cranberries, Buttermilk Blue Cheese,
Maple Vinaigrette

SANDWICHES

comes with choice of Fries or Side Salad

Oyster Po’ Boy -22
Crispy Oysters, Napa Cabbage, Sliced Tomatoes,
Old Bay Remoulade, Leidenheimer Roll

Chicken Paillard Sandwich -18
Thin Breaded Chicken Breast, Arugula, Lemon
Parsley Aioli, Grated Parmesan, Lemon, Roasted
Tomatoes, Brioche Roll

Breakfast BLT -16
Fried Egg, Applewood Smoked Bacon, Cheddar
Cheese, Baby Iceberg, Heirloom Tomato,
Everything Bagel Mayo, Brioche Roll

CT Smashed Burger -20
Ground Beef Short Rib Patties (2), American
Cheese, Caramelized Onions, Burger Sauce,
Brioche Roll, Shoestring Onions
add Fried Egg -2.50

SIDES

Marsh Hen Grits & Honey Butter -6
Cacio e Pepe Potato Pave -10
Croissant Donuts & Apple Cider Caramel -6
Fresh Fruit & Berries -6
Mexican Street Peppers -10

DESSERT

Brownie Sundae -10
Homemade Brownie, Vanilla Ice Cream, Hot Fudge,
Whipped Cream, Sprinkles, Cherry

Warm Apple Crisp -12
Sea Salt Caramel Gelato, Caramel Drizzle

Pumpkin Roll -10
Pumpkin Bread, Cream Cheese Frosting, Pumpkin
Caramel

KIDS

served with Fresh Fruit, Caesar Salad or French Fries

Toasted Cheese -9 Chicken Tenders -10
Cheeseburger -10 Mac & Cheese -9

ENTREES

Hash & Eggs -15
Crispy Potato & Chorizo Hash, Two Over Easy
Eggs, Peppers, Onions, Roasted Garlic Aioli

Cast Iron Carolina Shrimp -20
Tarvin Shrimp, Grilled Ciabatta, Tuscan Kale,
Smoked Jalapeño, Garlic Confit, Garden Herbs

Salted Caramel French Toast -18
Topped with Salted Caramel Gelato, Sea Salt Maple
Syrup, Candied Walnuts, Fresh Berries

Steak & Eggs -24
Marinated Hanger Steak, Two Eggs (*any style*),
Hash Browns, Steakhouse Hollandaise

Chicken & Waffles -19
Our Crispy Chicken Paillard, Belgium Style Waffle,
Two Sunny Side Up Eggs, Hollandaise, Pecan Syrup

Chopped Cobb -22 GF
Chopped Romaine, Tarvin Shrimp, Roasted
Chicken, Bacon, Marinated Tomatoes, Corn, Feta,
Hard Cooked Eggs, Pickled Red Onions, Green
Goddess Dressing

BUILD YOUR OWN OMELETTES -16

Three Egg Omelette Served with Hash Browns & Fresh Green Salad

----- Choose Your Toppings -----

Kale

Peppers

Onions

Tomatoes

Mushrooms

Bacon

Chorizo

Cheddar

Feta

MIMOSAS

Mimosa -9
House Sparkling, Orange Juice

Faux-Mosa -8
Non-Alcoholic Sparkling "Mimosa"

Mimosa Flight -44
Nino Ardevi Prosecco Bottle, Juices & Nectars

Champagne Flight -78
Haton ‘Brut Classic’ Champagne Bottle, Juices & Nectars

BLOODY MARYS

The Jones’ Classic -12 🍹
Vodka, Bloody Mary Mix, House Garnish

Dirty Blondes Have More Fun -12 🍹
Vodka, Blonde Bloody Mary Mix, Olive Juice (*Served Up*)

The Maria -14 🍹
Reposado Tequila, Bloody Mary Mix, Muddled Celery,
Worcestershire, Horseradish, Large Cube

Ultimate Bloody -32 🍹
(Please allow extra time for preparation)
4 oz. Vodka, Bloody Mary Mix, Fried Chicken, Waffle,
Shrimp, Fried Oyster, Bacon, Chicken Wing, Celery,
French Fries, Frizzled Onions, Lime, Olives