

# SMALL BITES TO START

<b>LUMP CRAB CAKES</b> lemon caper aioli   carolina slaw   peach vinaigrette   charred lemon	18	<b>DEVILED EGGS</b> crispy country ham   corn bread crumble   sweet pepper jam   smoked paprika	12
<b>CRISPY CALAMARI</b> cornmeal dredged   hot cherry peppers   fine herbes   spiced aioli   lemon wedge	14	<b>JUMBO SHRIMP COCKTAIL</b>   gf old bay & citrus boiled shrimp   cocktail sauce   carolina white sauce   lemon wedge	18
<b>FRIED GREEN TOMATOES</b>   v cracker meal   house-made pimento cheese   pepper & red onion relish   poblano ranch	14	<b>BOURBON CANDIED BACON</b>   gf raw sugar   bourbon cured bacon   jalapeño jam   sweet potato chips	16

# FROM THE GARDEN

<b>CHARRED TOMATO &amp; RED PEPPER BISQUE</b>   gf, v grilled cheese crouton   herb oil   crème fraiche	8	<b>SPRINGS FARM SALAD</b>   v, gf arugula   heirloom tomatoes   fresh peaches   mozzarella   micro basil   pesto   crispy quinoa   honey balsamic vinaigrette	12
<b>CAROLINA MIX GREEN SALAD</b>   gf strawberries   pickled onions   baby heirloom tomatoes   bacon   champagne vinaigrette	10	<b>COBB SALAD</b>   gf mixed green lettuce   tomatoes   sliced avocado   eggs   gorgonzola cheese   honey balsamic vinaigrette	12
<b>ICEBERG WEDGE SALAD</b>   gf baby heirloom tomatoes   radishes   bacon   gorgonzola crumbles   herbes   poblano ranch	10	<b>POTATO &amp; LEEK SOUP</b>   gf smoked bacon   crispy leek   chili oil	8

## MAKE YOUR SALAD AN ENTREE BY ADDING...

<b>GRILLED OR FRIED CHICKEN</b>	10	<b>PETITE NY STRIP*</b>	18
<b>BLACKENED SHRIMP</b>	10	<b>GRILLED SALMON*</b>	15

# PUMP HOUSE BRUNCH ENTREES

<b>SHORT RIB BENEDICT</b> english muffin   baby arugula   roasted mushrooms   caramelized onions   poached eggs   potato hash   hollandaise sauce	16	<b>CHICKEN BISCUIT</b> house-made sausage gravy   two eggs any style	18
<b>VEGETABLE OMELETTE</b>   v mushrooms   blistered tomato   broccoli   caramelized onions   mozzarella cheese   potato hash	14	<b>STEAK &amp; EGGS</b> tenderloin kabobs   au poivre sauce   two eggs any style   potato hash	22
<b>SHRIMP &amp; SAUSAGE OMELETTE</b> cherry pepper   white cheddar   pickled onions   potato hash	16	<b>CHICKEN &amp; WAFFLE</b> smoked bacon & cheddar waffle   spicy syrup   chives	18
		<b>FRENCH TOAST</b> brioche   preserved strawberries   maple syrup   powder sugar   chantilly   bacon	16

# PUMP HOUSE LUNCH FAVORITES

<b>SWEET TEA FRIED CHICKEN SANDWICH</b> brioche bun   honey dijon   home-made pickles   herb fries	16	<b>SHRIMP &amp; GRITS</b>   gf anson mills grits   roasted sweet pepper   tasso ham   herb marinated shrimp   creole style white wine cream sauce	20
<b>STEAK BURGER*</b> house-ground beef   brioche bun   pimento cheese   carolina slaw   poblano ranch   herb fries	18		

# SIDES & SHAREABLES

<b>APPLEWOOD SMOKED BACON</b>	12	<b>HICKORY NUT GAP PORK SAUSAGE</b>	12
<b>FRESH FRUIT &amp; BERRIES</b>	10	<b>GOLDEN YUKON POTATO HASH</b>	8
<b>PIMENTO CHEESE BISCUIT</b>	10		

*regional chef* **ROGGER TORRES**  
*executive chef* **BENJAMIN ALWI**

*pump house favorites are listed in red*

*\*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.*

**18% gratuity will be included for parties of 8 or more.**