<table>
<thead>
<tr>
<th>CHARLESTON RESTAURANT WEEK BREAKFAST</th>
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<td>8-11AM</td>
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<td>$18</td>
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**2 EGGS ANY STYLE**

2 Storey Farm eggs any style, sausage or bacon and a side of potatoes

**OMELET SANDWICH**

Storey Farm eggs, ham, cheddar, arugula, side of potatoes

**COCONUT FRENCH TOAST**

Brioche bread, coconut whipped cream, fresh berries

**AVOCADO TOAST**

Wheat berry bread, peppadew pesto, herb salad

<table>
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<td>GRAPEFRUIT</td>
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<td>COFFEE</td>
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Coffee by Second State

| TEA |

**Beverages Included**

| ORANGE             |
| GRAPEFRUIT         |
| COFFEE             |

Coffee by Second State

| TEA |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*
CHARLESTON RESTAURANT WEEK
3 Course $36

First Course
CRAB HUSHPUPPIES
pepperoncini aioli

SMASHED AVOCADO
tortilla chips

STEAMED BUNS
pork belly, hoisin, sweet pickles

Second Course
HULI HULI CHICKEN SANDWICH
fried chicken breast, asian style slaw, gochujang aioli

LP CHOPPED SALAD
cucumber, pickled peppers, red onion, tomato, corn, crispy chickpea, cotija cheese,
green goddess
+ chilled mojo chicken $5 / poached shrimp $5

SHRIMP ROLL
lemon-tarragon aioli, house chips

Third Course
FRIED DOUGH
chocolate ganache

KEY LIME TART
cococonut whipped cream

LITTLE PALM

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