



*Ruby Sunshine*  
**Charleston Restaurant Week**

— January 11-21, 2024 —

## **Two Courses for \$18**

### FIRST COURSE – CHOICE OF STARTER

#### **French Toast Bites Appetizer**

Brioche-based French toast bites, fried and tossed in cinnamon sugar and served with cream cheese icing & praline sauce

#### **Plain Beignets**

New Orleans Style Beignets tossed in powdered sugar

#### **Mardi Gras Beignets**

New Orleans-style beignets with cinnamon-orange cheesecake and Crofter's organic strawberry preserves.  
Topped with whipped cream & Mardi Gras sugar crystals

### SECOND COURSE – CHOICE OF BENEDICT\*

#### **Chicken St. Charles\***

Fried chicken breast served over a buttermilk biscuit, topped with two poached eggs,  
finished with a pork tasso cream sauce

#### **Eggs Cochon\***

Slow-cooked, apple braised pork served over a buttermilk biscuit,  
topped with two poached eggs, finished with hollandaise

#### **Eggs Blackstone\***

Applewood-smoked bacon and grilled tomato served over a buttermilk biscuit,  
topped with two poached eggs, finished with hollandaise, served with a side salad

#### **Bayou Shrimp\***

Gulf shrimp sauteed with pork tasso and Creole tomato sauce served over two poached eggs,  
fried green tomatoes and buttermilk biscuit

#### **One Tomato, Two Tomato\***

Fried green tomato and grilled red tomato served over a buttermilk biscuit,  
topped with two poached eggs and hollandaise, served with a side salad

#### **The Peacemaker\***

Mix and match any two of our benedicts



**Add a Mimosa (any flavor) \$6**

\*This item may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.