

SMALL BITES TO START

LUMP CRAB CAKES preserved lemon & caper aioli, chili oil, charred lemon	18	DEVILED EGGS gf baby arugula, creamy egg yolk, candied bacon, smoked paprika	12
CRISPY CALAMARI cornmeal dredged, hot cherry peppers, fines herbes, preserved lemon, carolina white sauce	15	SHRIMP COCKTAIL gf old bay & citrus boiled jumbo shrimp, spicy cocktail sauce, carolina white sauce	19
FRIED GREEN TOMATOES v cracker meal, house-made pimento cheese, tomato jam, roasted poblano ranch	14	BLACK & BLEU BEEF* blackened tenderloin, blistered grape tomatoes, toasted baguette, gorgonzola cream sauce, fines herbes	18

FROM THE GARDEN

CAROLINA GREENS gf goat cheese, citrus wheels, pickled red onion, smoked bacon, champagne vinaigrette	11	ICEBERG WEDGE gf smoked bacon, gorgonzola, egg, grape tomatoes, carrot, fines herbes, roasted poblano ranch	12
SPRINGS FARM SALAD gf,v baby arugula, fresh mozzarella, grape tomatoes, fresh peaches, balsamic vinaigrette	12	SHRIMP BISQUE carolina white shrimp, parmesan puff pastry, herb oil	12
		SOUP OF THE DAY chef's choice, made from scratch with the finest ingredients	10

BRUNCH ENTRÉES

STEAK & EGGS* grilled prime ranch steak, two eggs any style, roasted yukon gold potatoes, charred asparagus, sauce au poivre	24	SHRIMP & SAUSAGE OMELET gf house-made sage sausage, marinated shrimp, hot cherry peppers, roasted yukon gold potatoes	18
CHICKEN & WAFFLE smoked bacon, cheddar & fines herbes, sweet tea fried chicken, spicy syrup	18	BACON BENEDICT* english muffin, thick cut bacon, charred tomatoes, poached eggs, hollandaise, roasted yukon gold potatoes	18
CHICKEN BISCUIT* pimento cheese & buttermilk biscuit, sage & sausage gravy, two eggs any style	19	BLACKENED TENDERLOIN HASH* gf roasted yukon potatoes, sweet peppers, tomatoes, baby arugula, two poached eggs, hollandaise sauce	20
FRENCH TOAST house-made brioche, pear compote, syrup, powdered sugar, smoked bacon	17	PORTOBELLO HASH* gf,v roasted corn, blistered grape tomatoes, broccolini, corn purée, poached eggs, hollandaise sauce	16

LUNCH FAVORITES

BLACKENED TENDERLOIN COBB* gf mixed greens, grape tomatoes, smoked bacon, egg, gorgonzola, honey balsamic vinaigrette	18	PUMP HOUSE STEAK BURGER* carolina slaw, pimento cheese, smoked bacon, roasted poblano ranch, brioche bun, hand-cut fries	18
SHRIMP & ANSON MILLS GRITS four jumbo white shrimp, heirloom white corn grits, roasted sweet peppers, tasso ham, creole style white wine cream sauce	20	FRIED SWEET TEA CHICKEN SANDWICH sweet tea brined, house-made pickles, white cheddar, honey dijon, brioche bun, hand-cut fries	16

SIDES & SHAREABLES

ROASTED YUKON GOLD POTATOES sautéed peppers, caramelized onions, cajun spice	8	TRUFFLE FRIES gf,v hand-cut, white truffle oil, parmesan cheese, fines herbes	12
THICK CUT BACON brown sugar glaze	8	SEASONAL FRUIT & BERRIES gf,v	6

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.*