

BRUNCH

APPETIZERS

BUTTER GLAZED BISCUITS home-style biscuits served w/ seasonal condiments	6
FRIED GREEN TOMATO cornmeal crusted, spinach cream, corn salad, balsamic vinaigrette	15
CRISPY CALAMARI fried calamari and seasonal vegetables w/ green goddess & charred lemon	16
HONEY OLD BAY WINGS crispy wings served w/ green goddess sauce	16

SOUP & SALADS

	add chicken +10 shrimp +12 salmon +15 lobster +22
SEAFOOD GUMBO CUP crab meat, shrimp, okra, & rice	15
MAPLE CAESAR SALAD  romaine, parmesan, egg, bacon, croutons	15
SPRING SALAD ^{GS}  mixed greens, candied walnuts, goat cheese oranges, apple vinaigrette	15

SANDWICHES

	served w/ side of fries
CRISPY FISH SANDWICH	16
crispy catfish w/ spinach & dc tartar on a brioche bun	
BLACKENED SALMON BLT*	20
pan-seared salmon, bacon, spinach, tomato, & dc tartar on a brioche bun	

LIGHTER

AVOCADO TOAST served on pumpernickel w/ a fried egg smoked salmon +5	14	POWER BOWL avocado, spinach & kale, mushrooms, cauliflower florets w/ multi-grain toast, & pesto sauce	18	EGG WHITE OMELETTE	20
tomatoes, bell peppers, spinach & onions, & turkey bacon, w/ multi-grain toast					

MAINS

CHEESECAKE PANCAKES fluffy homemade buttermilk pancakes w/ peaches, blueberries & strawberries	20	PAN SEARED SALMON & GRITS ^{GS} blackend salmon on a bed of cheese grits w/ cajun cream sauce, tomatoes & scallions	24
SMOTHERED CHICKEN & BISCUITS butter biscuits topped w/ cheesy eggs, fried chicken & cajun cream sauce	21	TAIL OF TWO FISH* crispy battered catfish & whiting served w/ cheese grits	25
CRISPY SALMON HASH* served on a bed of cheesy hash w/ spinach cream sauce & cajun cream sauce	24	CHICKEN & BISCOFF WAFFLES biscoff cookie butter infused waffle served w/ crispy chicken thighs or wings	26
THE WHARF SCRAMBLE ^{GS} jumbo shrimp, spinach, avocado, tomatoes & scrambled egg	25	CAROLINA LOW COUNTRY GUMBO turkey sausage, hand picked crab meat, shrimp w/ fried okra & charleston slow cooked rice	28

CHEF SAMMY'S AWARD - 26
WINNING SHRIMP & GRITS ^{GS}
jumbo shrimp, turkey sausage,
tomatoes & scallions served
over cheese grits w/ cajun
cream sauce

HOUSE RUBBED STEAK W/ EGGS* ^{GS} rubbed w/ our signature rub cooked to perfection & served w/ eggs & crispy potatoes	35
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SIDES

CHEESE EGGS ^{GS}	6	COLLARD GREENS ^{GS}	8
CHEESY HASH ^{GS}	6	CANDIED YAMS ^{GS}	8
CHEESE GRITS ^{GS}	6	CRISPY SMASHED POTATOES	8
TURKEY SAUSAGE ^{GS}	6	MAC & CHEESE	11
BACON ^{GS} choice of pork or turkey	6	BISCOFF WAFFLES	15

DESSERTS

PEACH COBBLER HAND PIE	10
SWEET POTATO BREAD PUDDING	10
BANANA CHEESECAKE PUDDING	10

^{GS} gluten-sensitive |  denotes lighter fare
*this may be served raw or undercooked - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LUX COCKTAILS

BISCOFF ESPRESSO MARTINI	17
grey goose vodka, grind espresso rum, licor 43 vanilla liqueur, espresso, biscoff cookie butter swirl & biscoff cookie crumble	
PINEAPPLE UPSIDE DOWN HENNESSY	17
hennessy vs, pineapple juice, lemonade, honey, cinnamon sugar rim	
NEAREST GREEN OLD FASHIONED	18
nearest green tennessey whiskey, angostura bitters, orange twist, luxardo cherry	
SMOKED OLD FASHIONED	22
knob creek single barrel rye, angostura orange bitters, orange twist, luxardo cherry	
PRIVATE SELECT VANILLA MANHATTAN	22
maker's mark private select, sweet vermouth, vanilla syrup, angostura bitters, luxardo cherry	

SPARKLING COCKTAILS

PEACH BELLINI	14
sparkling wine, peach puree	
MIMOSA	14
sparkling wine with choice of orange, peach, lavender, or berry	
HUGO SPRITZ	14
sparkling wine, elderflower liqueur, mint	

MILK & honey

SOUTHERN INSPIRED KITCHEN

SIGNATURE COCKTAILS

all signature cocktails \$8 monday – friday from 3–6pm	
VOODOO COOLER	11
bacardi gold rum, pineapple juice, lime juice, blue curacao, sugar rim	
SPICY GUAVA MARGARITA	14
ghost tequila, guava puree, lime juice	
JIM BEAM BLACKBERRY SMASH	14
jim beam bourbon, honey syrup, lemon juice, blackberry syrup, mint	
JUICY WATERMELON MARGARITA	15
patrón silver tequila, honey syrup, q spectacular margarita mix, tequila infused watermelon cubes, lime	
GINGER PEACH MULE	15
tito's handmade vodka, peach syrup, q mixers ginger beer	
TITO'S BLOODY MARY	16
tito's handmade vodka, q mixers bloody mary mix, lime, olive	

FOR THE TABLE				
PATRÓN TOWERS (SERVES 4)	55	MIMOSA FLIGHT TOWER	52	TEQUILA ME SOFTLY (SERVES 4)
patrón silver tequila margaritas in our milk & honey signature flavors		4 full-sized mimosas, choose any combination of orange juice, lavender, triple berry or peach		choice of patrón tequila delivered to your table in signature shaker salt, tajin, old bay, or sugar rim
				Patrón Silver 64 Patrón Reposado 74 Patrón Cristalino 84

BEER & SELTZER

MILLER LITE	7
BLUE MOON	9
MODELO	9
ATHLETIC BREWING RUN WILD NON-ALC IPA	9
SURFSIDE LEMONADE VODKA	8
SURFSIDE ICED TEA VODKA	8
DAD STRENGTH LOW ABV IPA	8

WINE

SPARKLING	6oz	9oz	bottle
RUFFINO PROSECCO	♥ 13	18	53
VEUVE CLICQUOT			120
ROSÉ	6oz	9oz	bottle
BLACK GIRL MAGIC ROSÉ	♥ 14	19	53
WHITE	6oz	9oz	bottle
MÉNAGE À TROIS SWEET MOSCATO	10	14	43
BENVOLIO PINOT GRIGIO	12	17	53
FRENZY SAUVIGNON BLANC	13	18	56
LA CREMA MONTEREY CHARDONNAY	14	19	56
RED	6oz	9oz	bottle
LINE 39 PINOT NIOR	12	17	48
LONGEVITY CABERNET	♥ 12	17	53
CHARLES WOODSON INTERCEPT...	17	24	76
RED BLEND			

♥ woman owned

SPIRIT-FREE & MOCKTAILS

NO-JITO	10
q mixers ginger ale, lime juice, simple, mint, dehydrated lime	
WATERMELON AGUA FRESCA	10
real watermelon puree, lime juice, simple syrup, q mixers soda water, mint, lime	
THE BISHOP	10
real watermelon puree, pineapple, orange and cranberry juice, strawberries and lime	
LAVENDER LEMONADE	5
Q MIXERS HIBISCUS GINGER MULE	6
RED BULL OR RED BULL WATERMELON	6
SAN PELLEGRINO SPARKLING WATER	SM 3.5 LG 8
ACQUA PANNA STILL WATER	SM 3.5 LG 8
JUICES (apple, orange, cranberry)	4

TEA, LAVAZZA COFFEE & ESPRESSO

MILK & HONEY LATTE	6
signature latte with espresso, milk, and honey topped w/ cinnamon & sugar	
MILK & HONEY SIGNATURE SWEET TEA	6
freshly brewed tea, pineapple purée, mint	
DRIP COFFEE	4
DOUBLE ESPRESSO	4
HOT CHOCOLATE	5
LATTE	5
CAPPUCCINO	5
HARNEY & SONS HOT TEA	3.50
choice of english breakfast, earl grey, japanese green sencha, decaf chai, chamomile	
SWEET OR UNSWEETENED ICED TEA	4