



Fairways AT GLC Brunch Menu

Oysters

Lowcountry Pearls Raw  **HALF DOZEN 14•**
FULL DOZEN 25

Fresh shucked oysters, served ice cold in the half shell with lemon & sherry mignonette.

Lowcountry Pearls Chargrilled  **HALF DOZEN 16•**
FULL DOZEN 28

Fresh shucked oysters served over an open flame with Old Bay butter. Served with lemon.

Omelettes

Lowcountry Omelette 17

Three egg omelette with shrimp, andouille, Holy Trinity veggies, smoked gouda cheese & Old Bay. Served with Holy Trinity Red Country potatoes.

Ham and Cheese Omelette 14

Three egg omelette stuffed with smoked Black-Forest ham & cheddar cheese. Served with Holy Trinity Red Country potatoes.

Veggie Omelette 16

Three egg omelette stuffed with asparagus, pickled red onion, mushroom, goat cheese & herbs. Served with Holy Trinity Red Country potatoes.

Biscuits

Biscuits n' Gravy 10

Scratch biscuits, house-made bacon gravy, & chives.
-add eggs +\$5

Crab Cake Sunny Benny Biscuit 18

Golden-brown crab cakes, sunny eggs, & rich hollandaise sauce. Served with Holy Trinity Red Country potatoes

Bacon, Egg, & Cheese Sunny Benny Biscuit 16

Warm house-made biscuit topped with savory center-cut bacon, sunny eggs, and melted cheese, all generously smothered in a rich hollandaise sauce. Served with Holy Trinity Red Country Potatoes

Waffles

Chicken n' Waffles 15

Lowcountry staple! Belgian corn waffle served with our sweet tea syrup & whipped cream.

Berry Waffle 13

Golden Belgian corn waffle topped with berry compote, whipped cream and served with maple syrup.

Banana Pudding Waffles 15

A nostalgic southern treat! Carmelized banana, chocolate sauce, bacon, peanut butter syrup & whipped cream.

Grits

Shrimp n' Grits 18

Blackened shrimp, cheesy grits, fresh dill & Old Bay.

Pork Belly Burnt Ends n' Grits 16

Slow-smoked pork belly burnt ends served on top of cheesy Southern grits, green onion, and our Peach Bourbon BBQ sauce.

Country Fried Chicken n' Grits Bowl 16

Fried chicken tenders served over a bed of creamy, stone-ground cheesy grits & bacon gravy.

Strawberry Grits 12

A sweet treat that you have to try! Stone ground gouda grits swirled with strawberry compote and topped with strawberries & whipped cream.



Marshside Specialties

Fried Catfish 18

Dredged in seasoned cornmeal for a crisp, golden finish. Served with choice of side.

Grilled Meatloaf 16

Our house recipe is grilled then smothered in our tangy-sweet Peach BBQ glaze. Served with choice of side.

Southern Breakfast Bowl 17

Red beans & rice, pork belly, mushroom, asparagus tepenade, goat cheese topped with two sunny eggs and chipotle aioli.

Full Lowcountry Breakfast 18

Two Eggs your way, andouille, center-cut bacon, red beans, mushroom, and fried green tomato served with cornbread.

Soups & Salads

She Crab Soup CUP 8• BOWL 13

Rich, creamy, and loaded with coastal crab flavor! Drizzled with sherry & garnished with dill. -add a golf ball crab cake +\$5

Tomato, Okra, & Pimento Bisque CUP 7• BOWL 11

Ripe tomatoes, tender okra, and roasted pimentos simmered to perfection. Topped with melted smoked gouda, cornbread croutons & chives.

The Coastal Caesar Salad 20

Romaine lettuce, shaved parmesan, cornbread croutons, and blackened shrimp tossed in homemade creamy Caesar dressing

The Grazer Salad 20

Mixed greens, diced grilled chicken, goat cheese, candied pecans, pickled red onions, fresh dill & chives tossed in blackberry vinaigrette dressing

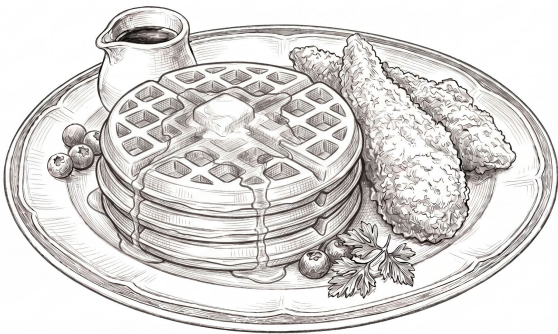
For the Kids

Belgian Waffle 9

Mac & Cheese / choice of side 9

Eggs, Bacon & Toast 9

Chicken Tenders / choice of side 9



Croissants w/ choice of side

BPT Croissant 17

Flaky croissant layered with center-cut bacon, egg, creamy pimento cheese, & a fried green tomato.

Classic Bacon, Egg, & Cheese Croissant 16

The best three ingredients in a breakfast sandwich!

Smoked Chicken Salad Croissant 16

Smoked chicken salad, lettuce, tomato, and pickle on a flaky croissant.

Shrimp Salad Croissant 18

Our house made shrimp salad piled high inside a flaky, butter-rich croissant. Served with lettuce & pickle.

Sides & a la Carte

Country Red
Potatoes

Cheesy Grits
Red Beans &
Rice

Collard Greens

Waffle Fries
Fruit

Sweet Potato
Waffle Fries
+1.50

A La Carte

Thick Cut
Bacon(2) 5
Biscuit 4
Two Eggs 5
Toast 2

Dessert

Pecan Pie 8

Skillet Cookie 10

Peach Cobbler 8

Sugared Hushpuppies 6

Drinks

Mimosa 12

Try it classic style or flavored with blackberry, fig, peach, prickly pear, or strawberry, fruited +\$1

Bloody Mary 9

Our house-made bloody with all the fixin's. Try it spicy!

Orange Juice 3.50

Milk 3.50

Intuition Coffee 3.50

Sweet/Unsweet Tea 3.50

*consuming raw or undercooked meats, pouldtry, seafood, shellfiosh, or eggs may increase your risk of food-borne illness