

*Rooted in the South,
shaped by the coast.*



BRUNCH
Menu
SAT & SUN
-11AM-3PM-

SALTBIRD

KITCHEN & BAR

-MORNING STARTERS-

BISCUITS & GRAVY White Lily Drop Biscuits, Sausage Gravy 12

Add TWO EGGS 5

DEVEILED EGGS Avocado Ranch, Crudite, Pickled Green Tomato Relish 11

CINNAMON & SORGHUM DONUT FRITTERS Powdered Sugar, Bourbon-Peach Glaze 11

SMOKED SALMON PLATTER Shaved Red Onion, Fried Capers, Fresh Dill,
Crumbled Egg, Cream Cheese, Rye Crostini 15

-APPETIZERS-

FRIED GREEN TOMATOES Baby Arugula, Avocado Ranch 12

BLACK-EYED PEA & BOILED PEANUT HUMMUS Cornichons, Grilled Bread 13

BBQ CHICKEN EGG ROLLS Sweet Chili Slaw, Peach Duck Sauce 14

PIMENTO CHEESE Tillamook Cheddar, Buttered Saltines, Celery 13

-SOMETHING GREEN-

CAESAR Romaine Hearts, Grated Parmesan, Garlic Croutons 12

SPINACH Smoked Bacon, Boiled Egg, Sweet Peppers, Shredded Carrot, Creole Mustard Dressing 12

Add GRILLED CHICKEN 10 | GRILLED SALMON 13 | GRILLED SHRIMP 12

Brunch Plates

SALTBIRD BREAKFAST PLATE Two Eggs Scrambled, Smoked Bacon,

Choice of Grits or Brunch Potatoes, White Lily Drop Biscuit 18

OYSTERS & GRITS - Crispy Oysters, Charleston Grits, Green Tomato Relish, Soft Poached Eggs, Remoulade 23

PIMENTO CHEESE OMELET - Smoked Bacon, Caramelized Onions, Choice of Grits or Brunch Potatoes 18

SMOKED SALMON BAGEL - Cream Cheese, Sliced Vineripe Tomato, Shaved Onion, Fresh Dill, Fried Capers 23

CRAB & ANDOUILLE SAUSAGE OMELET - Garlic Spinach, Goat Cheese, Choice of Grits or Brunch Potatoes 19

BRIOCHE FRENCH TOAST - Fresh Strawberries, Powdered Sugar, Warm Maple Syrup 16

FRIED GREEN TOMATO & SMOKED SALMON "BENNY" - Soft Poached Eggs, Sauce Hollandaise,
Fresh Dill, Choice of Grits or Brunch Potatoes 22

"THE BIG NASTY" - Buttermilk Fried Chicken, Smoked Bacon, Tillamook Cheddar, Scrambled Egg,
Soft Bun, Spicy Mayo, Choice of Grits or Brunch Potatoes 17

EGG WHITE BOWL - Pickled Red Onion, Fresh Dill, Cherry Tomatoes, Frisee, Smoked Bacon, Avocado Ranch 17

HASHBROWN CASSEROLE - Shredded Potato, Scrambled Egg, Roasted Mushrooms, Sausage Gravy, Scallion 17

BRUNCH SIDES *Fresh Fruit 7 | White Lily Drop Biscuit 6 | Breakfast Potatoes 8 | Charleston Grits 8 | Smoked Bacon 8*

"LE CLUCKER" French Toast, Fried Chicken Breast, Smoked Bacon, Hot Honey, Maple Syrup 24

Entrées

BUTTERMILK FRIED CHICKEN Boneless Breast, Whipped Potatoes, Green Beans, Gravy, Southern Slaw 26

SHRIMP & GRITS Andouille Sausage, Caramelized Onions, San Marzano Tomatoes, Fresh Garlic, Herbs 26

GRILLED SALMON Grilled Asparagus, Fresh Dill, Tomato-Caper Relish 28

SANDWICHES, BURGERS, TENDERS

CLASSIC BURGER 8oz. Patty, Lettuce, Tomato, Shaved Red Onion, Pickles, Special Sauce 18

Add CHEESE 2 American, Cheddar or Swiss *Add* SMOKED BACON 3

FRIED GREEN TOMATO BLT Smoked Bacon, Lettuce, Remoulade, Baguette 16

MOTHER CLUCKER Southern Fried Chicken Breast, Lettuce, Tomatoes, Pickles, Hot Honey, Brioche Bun 18

Add CHEDDAR 2 *Add* SMOKED BACON 3

★ BUTTERMILK *Fried Chicken* TENDERS ★ HONEY MUSTARD & BBQ & FRIES 16

SALT BIRD

Cocktails -16-



Brunch Booze

SALT BIRD
BLOODY MARY 14

CLASSIC MIMOSA 14

GRAND MIMOSA 16

HIGH OCTANE 14

BOTTLE OF
BUBBLES & OJ 52

SOUTHERN SMASH

Tito's Vodka, Fresh Muddled Strawberry, Bitters, Fresh Lemon, Mint, Sorghum

SALT BIRD "CHERRY COKE"

Maker's Mark, Mexican Coca-Cola, Cocoa Bitters, Luxardo Cherries, Burnt Orange Peel

LOWCOUNTRY SMOKE

Desolas Mezcal Blanco, Fresh Lime, Agave Nectar, Ginger Beer, Orange Bitters

FLORIDA RUM PUNCH

Noxx & Dunn FL Rum, Pineapple Juice, Fresh Lemon, Munyon's Paw Paw, Q Soda, Fresh Mint

SPICY PALOMA

Paco's Jalapeno Tequila, Fresh Lime, Fresh Grapefruit, Agave, Sea Salt, Tajin Rim, Q Soda

ESPRESSOTINI

House Infused Vanilla Bean Vodka, Café Bustelo Espresso

JUPITER PORCHLIGHT

Hendrick's Gin, St. Germain, Fresh Lemon, Cucumber, Basil, Q Tonic

GARDEN LEMONADE (N/A)

Fresh Lemon, Honey Syrup, Muddled Cucumber, Basil, Mint, Q Soda 12

SPIRITS

VODKA Grey Goose • Ketel One • Smirnoff • St. Augustine • Stoli • Titos

GIN Beefeater • Bombay Ford's • Sapphire • Hendricks • Tanqueray

RUM Bacardi • Bacardi Black • Capt Morgan • Goslings • Noxx & Dunn • Malibu • Pusser's Dark

TEQUILA Casamigos • Chica-Chida Agave Spirit Peanut Butter • Desolas Mezcal, Blanco & Reposado • Don Fulano • Don Julio • Herradura Silver • Patron Silver • Santo

BOURBON Angel's Envy • Basil Haydens • Booker's • Buffalo Trace • Bulleit • Evan Williams • George Dickel • Jim Beam • Knob Creek • Makers Mark • Michter's • Whistle Pig Piggy Back • Wild Turkey • Woodford Reserve

WHISKEY Bulleit Rye • Canadian Club • Highwest Rye • Crown Royal • Jack Daniels • Jameson • Sazerac Rye • Tullamore Dew

SCOTCH Clan MacGregor • Dewar's • Johnny Walker Red & Black • Glenglassaugh 12yr • Glenlivet 12yr

WATER-SODA

VOSS SPRING WATER 375ml • 5

VOSS SPARKLING WATER 375ml • 5

MEXICAN COKE • 5

Q CLUB SODA • 5

For the KIDS

SCRAMBLE 12

Smoked Bacon,
Choice of Grits or Brunch Potatoes

FRENCH TOAST 12

Fresh Strawberries, Powdered Sugar,
Warm Maple Syrup

CHICKEN TENDERS 12

Served with Fries

BEER CANS + BOTTLES

-Athletic Lite N/A Can 7

-Athletic Hazy IPA N/A Can 7

-Bud 6

-Bud Light 6

-Civil Society
Fresh IPA 16oz Can 9

-Corona 6

-Guinness Stout 15oz Can 9

-Islamorada Sandbar
Sunday Wheat 9

-Michelob Ultra 7

-Miller Light 6

-Modelo Can 7

-Noble IPA 16oz Can 9

-PBR Can 6

-Stella Artois 7

-Sweetwater 420 Can 7

-Yuengling 6

HARD SELTZERS -10-

-High Noon -Sun Cruiser -Surfside

THC
CAN

-Nowadays