Brunch Selections

Because breakfast foods work for any time of day!

Chef-Attended Lowcountry Shrimp + Grits
chef-sautéed large shrimp served with yellow stone ground grits
tasso gravy, crisp bacon, shaved cheddar and chopped scallions

Chef-Attended Hashed Brown Station
accompaniments: crumbled sausage, scallions, diced ham, stewed
tomatoes, chef’s selection of cheese, hot sauce and ketchup

Chicken + Waffles
Southern fried chicken + artisan waffle
bourbon infused syrup, candied bacon, chive

Quiche + Salad Display
quiche lorraine or
asparagus and fontina quiche
*Frittata upon request

Hamby Signature Salad
Vertical Roots lettuces, strawberries, blue cheese crumbles,
candied pecans, homestyle croutons with house vinaigrette

Savory & Sweet Biscuit Bar

| Mixed Berry Biscuits with honey butter and peach preserves |
| Sweet Potato Biscuits with Carolina pit ham and honey mustard spread |
| Cheddar Scallion Biscuits with fried chicken and sweet potato mustard |
| Buttermilk Biscuits with cheddar bacon scallion compound butter |

Smoked Salmon Display
Accompaniments:
mini bagels, lavash, herbed cream cheese, red onions, capers

A La Carte Selections

Breakfast Panini
choice of: English muffin or croissant

Option 1
fried egg + cheddar cheese with choice of protein:
pecan-wood smoked bacon or breakfast sausage

Option 2
fried egg and mozzarella cheese with spinach and tomato

Petite Housemade Pop Tarts
cinnamon, strawberry

Parfait
with vanilla bean yogurt, Hamby’s housemade granola, seasonal jam

Artisan Breakfast Meats
ex. chicken apple sausage, turkey bacon,
traditional sausage, traditional bacon

Pimento Cheese Creamy
Stone-Ground Grits

Hamby Tea Sandwiches:
chicken salad, shrimp salad, pimento cheese, egg salad

Caprese Skewer
fresh mozzarella, tomato, housemade basil oil and balsamic salt

Fresh Cut Fruit
with lemon cream dip

Chef’s Selection of Breakfast Breads
scones, muffins, coffee cake loaf, baked donuts, danishes, croissants or biscuits, also served with seasonal fruit jam and butter