

frannie & the fox

small plates

TODAY'S MOZZARELLA / 15
benton's country ham, giardiniera

BLUE CRAB FRITTERS / 18
marscapone, calabrian chili

BEEF AND PORK MEATBALLS / 16
whipped ricotta

BABY ROMAINE / 13
anchovy vinaigrette, garlic croutons, parmesan

PIZZAIOLO CHOPPED SALAD / 15
oregano vinaigrette

SWEET POTATO CINNAMON ROLL / 12
cream cheese icing

BAKERY BASKET / 16
assortment of house pastries, cultured butter, homemade jam

RICOTTA AND MASCARPONE TOAST / 10
house made bread, seasonal jam, ricotta, mascarpone cheese

NUTELLA CRÊPES / 14
chantilly cream, mixed berries

sweet

brunch

MULTIGRAIN OATMEAL / 11
farro, quinoa, oats, crème fraîche, berries, honey

BRUNCH SANDWICH / 14
homemade biscuit, scrambled eggs, benton's country ham, provolone, smoked tomato jam, potato hash browns

CLOCK IN BREAKFAST / 15
sunny side up storey farms eggs, house made toast, bacon or sausage, potato hash browns

***EGGS BENEDICT / 15**
brown's court english muffin, frannie's cured pork loin, poached egg, sauce béarnaise

***WOOD OVEN BAKED EGGS / 15**
tomato, mushroom, potatoes, parmesan, house bread

BOLOGNESE & POLENTA / 16
pecorino, poached egg, soffrito

CORNMEAL AND BUTTERMILK PANCAKES / 13
sorghum butter, maple syrup

***HANGER STEAK AND EGGS / 34**
7oz hanger steak, sunny side up Storey Farms eggs, beef jus, house made toast, potato hash browns

pizza

MARGHERITA / 17
house mozzarella, tomato, basil

FENNEL SAUSAGE / 19
provolone picante, red onion

BUTTERNUT SQUASH / 19
provolone, garlic cream, sage, rosemary, pinenut, pumpkin seed

TALEGGIO / 19
burnt honey, black pepper

PEPPERONI / 18
smoked mozzarella, oregano

***FINGERLING POTATO AND GARLIC / 18**
scallion, mozzarella, pecorino, storey farms egg yolk

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

A 2.5% CULINARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL TO SUPPORT EQUITABLE AND FAIR WAGES FOR OUR KITCHEN STAFF

THANK YOU FOR YOUR SUPPORT

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE

on tap

AGED COFFEE NEGRONI / 14
roku gin, select, coffee infused punt e mes

HIGH STYLE / 7
italian pilsner, fattys beer works, charleston, sc

TIDE CHASER / 8
ipa, low tide brewing, johns island, sc

CABERNET BLEND ROSÉ / 10/22/44
domaine de maubet, cotes de gascogne, france

non-spirited

COFFEE

provided by second state coffee

DRIP / 3

AMERICANO / 3.50

LATTE / 4.50

CAPPUCCINO / 4

ESPRESSO / 3

COLD BREW / 5

TEA

provided by rare tea cellars

ENGLISH BREAKFAST / 4

EARL GREY / 4

CHAMOMILE / 4

MINT / 4

GREEN / 4

JUICE

ORANGE / 5

GRAPEFRUIT / 5

fully spirited

PARDON MY FRENCH / 15
hat-trick gin, lemon, peaflower syrup, prosecco

MEZCAL IN THE MORNING / 13
vida mezcal, creme de cacao, coffee, charleston tolerance, milk

***PISCO #5 / 13**
pisco, chinola passion fruit, yellow chartreuse, lime, egg white

THE FLOOR IS GUAVA / 13
hilton head spiced rum, vanilla, guava, coconut water, cherry bitters, lime

THINK PINK / 13
lustau rosé, sparkling rosé, soda

GUS & MANDY / 14
ramazzotti, cola syrup, lemon, red wine, soda

branch necessities

BLOODY MARY / 12
vodka, tomato juice, spices

APEROL SPRITZ / 13
aperol, prosecco, topo chico

MIMOSA / 10/48/100
served with orange or grapefruit juice

PUNCH BOWLS
(Serves up to 4)

PLANTERS PUNCH / 65
light rum, dark rum, orange, pineapple, lime, soda

STORYLAND PUNCH / 65
ketel one botanical peach & orange blossom vodka, velvet falernum, grapefruit, lime, prosecco

wine

GLASS/BOTTLE

SPARKLING

PROSECCO / 12/44
poggio costa, veneto, italy

CHAMPAGNE / 26/116
g.h. mumm brut grand cordon, champagne, france

GROWER CHAMPAGNE / 22/84
bertrand delespierre, champagne, france

GAMAY ROSE / 15/56
domaine franck besson 'granit', beaujolais, france

LAMBRUSCO / 12/44
cleto chiarli, 'vecchia modena', emilia-romagna, italy

WHITE

PINOT GRIGIO / 13/48
riff, altos aldige, italy

GRÜNER VELTLINER / 13/48
schloss gobelsburg, kamptal, austria

SAUVIGNON BLANC / 14/52
massey dacta, marlborough, new zealand

SAUVIGNON BLANC / 18/68
domaine fanck millet, sancerre, loire valley, france

ARNEIS / 13/46
negro angelo 'unfiltered', roero, italy

CHARDONNAY / 15/56
de forville, piemonte, italy

CHARDONNAY / 18/68
talley vineyards, arroyo grande, california

ROSÉ/ORANGE

GRENACHE ROSÉ / 12/44
belle annee, provence, france

MONTEPULCIANO / 15/56
tiberio, abruzzo, italy

CATARRATTO / 18/72
caruso e minini 'arancino', sicily, italy

beer

RED

BARDOLINO CLASSICO / 13/48
le morette, veneto, italy

PINOT NOIR / 15/56
grochau, 'commuter cuvee', willamette valley, oregon

NERELLO MASCALESE / 17/64
girolamo russo 'a rina', etna, sicily

NEBBIOLO / 15/56
sandro fay 'tei', valtellina superiore, italy

SANGIOVESE / 14/52
salcheto 'biskero', chianti, italy

SUPER TUSCAN / 14/52
fanti 'poggio torto', tuscan, italy

CABERNET BLEND / 15/56
andrew will 'involuntary commitment', columbia valley, washington

CABERNET SAUVIGNON / 18/68
krutz 'magnolia', sonoma, california

STIEGL RADLER / 8
grapefruit radler, stiegl, austria
+ gin, tequila or mezcal / +4

BLAKES PEACH PARTY / 8
peach & blackberry cider, blake's hard cider co, armada, mi

ISLAND COASTAL / 8
lager, island brands, charleston, sc

BLONDE ALE / 8
blonde ale, cooper river brewing, charleston, sc

HAZY LIKE A FOX / 8
hazy ipa, new realm brewing, charleston, sc

WORLD COURT MOCHA / 8
blonde stout, legal remedy brewing, rock hill, sc

RIGHTSIDE BREWING NON-ALCOHOLIC / 6
citrus wheat, rightside brewing, lawrenceville, ga