

# THE FROGMORE

LOW COUNTRY KITCHEN AND BAR

## **Biscuits & Gravy 8**

House made buttermilk biscuit with a sausage cream gravy

## **Shrimp & Grits 12**

Grilled pickled shrimp and okra in tomato sauce atop creamy Anson Mills grits

## **Hoecakes 10**

Corn pancakes with peach marmalade, sorghum butter, and fresh mint

## **Oatmeal & Berries 7**

Heirloom black oats slowly simmered with brown sugar and finished with market berries

## **Southern Benny 11**

Country ham, braised greens, and poached eggs with Old Bay hollandaise

## **Breakfast Sandwich 5**

Fried egg and cheddar cheese on white bread.

*Add tomato for a dollar, bacon for two*

## **Pork Chops 12**

Country fried pork chops smothered in pan gravy and served open face atop Texas toast

## **Veggie Grits 9**

Zucchini stewed with caramelized onions and tomatoes atop creamy Anson Mills grits

## **Granola 7**

House made granola layered with yogurt and fresh strawberries

### **Watermelon Salad 9**

Watermelon, pickled green tomatoes, goat cheese, and shaved jalapeños

### **Diner Plate 10**

The classic. Scrambled eggs, hash browns, toast, and either country sausage or bacon.

### **Cheesy Tots 10**

Crispy tater tots topped with ham, onions, and a warm cheddar sauce.

## **SIDES 4**

Crispy Bacon

Country Sausage Patty

Hash Browns

Warm Biscuit

## **DRINKS 9**

### *Bloody Marys:*

Classic - citrus vodka, celery, olive

Smoke Alarm - Crema de Mezcal, Fernet-Vallet, pickled jalapeño

Back Road Rider - Pisco, peach, lemon

### *Mimosas:*

Keep it Simple - *Fresh squeezed OJ*

Rainbow Row - *Strawberry shrub, gin*

Kiawah Sunrise - *Smoked peach, rum, pomegranate*

### *Cocktails:*

King Street - *Rum, maraschino, cynar, lime*

Beaufort Breeze - *Gin, sherry, grapefruit, absinthe*

Good ol' Boy - *Citrus Vodka, lemon, Amargo-Vallet, amaretto*