

# Gigi's SOUTHERN TABLE

small batch

SATURDAY BRUNCH 1130AM-3PM

## EGGS BENEDICT

serrano ham, poached eggs,  
hominy grit cakes, hollandaise  
+ southern hash 13

## OYSTER & the shell

{ market price 3pc - 6pc - 12pc }

w/ flaked sea salt  
+ mignonette  
+ fresh lemon  
+ cocktail sauce

## QUICHE {egg pie}

seasonal vegetables w/ local cheese  
+ southern hash 10

## 'Stuffies'

baked clams w/ roasted corn &  
local sausage 3pc 7.5 6pc 14

## Peel n Eat Shrimp

1/2 lb for \$14 1 lb for \$27

## COUNTRY SAUSAGE & GRAVY

chase farm country sausage  
+ buttermilk biscuit 6

## French Toast

sourdough w/ caramelized pecans & bananas 10

## SKILLET HASH

sweet potato, local andouille sausage,  
poblanos, bermuda onions & fresh herbs 8

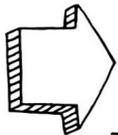
## SMOKED WINGS

👉 honey garlic jalapeno  
honey apricot glaze 👈

w/ buttermilk ranch & celery 1/2 doz 10 1 doz 17

## STEAK & OYSTER

grilled 6oz flat iron  
+ cornmeal crusted fried oyster  
+ baby kale caesar salad \$21



## Low Country Boil

littleneck clams, mussels, shrimp, local  
andouille sausage, corn on the cob,  
rooster potatoes w/ old bay & local beer 16

*Southern Fried Chicken*  
w/ honey drizzle + buttermilk biscuit  
& tait farm blueberry preserves 13

*basket o' biscuits* w/ pecan butter &  
tait farm blueberry preserves 3.5

## SPOON BREAD

cornmeal & creme fraiche 3

## BEIGNETS

w/ raspberry sauce 6

{ consuming raw or uncooked food increases your risk of food borne illness }