

frannie & the fox

small plates

TODAY'S MOZZARELLA / 13
Benton's country ham, giardiniera

TARVIN HEAD ON SHRIMP / 13
tomato, garlic, burnt lemon

MUSHROOM TOAST / 11
herbed ricotta, aged balsamic

BLUE CRAB FRITTERS / 16
marscapone, calabrian chili

BEEF AND PORK MEATBALLS / 13
whipped ricotta

STEAMED MUSSELS / 13
n'duja, fennel pollen

BABY ROMAINE / 9/13
anchovy vinaigrette, garlic croutons, parmesan

PIZZAILO CHOPPED SALAD / 13
oregano vinaigrette

brunch

SWEET POTATO CINNAMON ROLL / 8
cream cheese icing

BAKERY BASKET / 12
assortment of house pastries, cultured
butter, homemade jam

BRUNCH SANDWICH / 14
homemade biscuit, scrambled eggs, Benton's country
ham, smoked tomato jam, crispy potatoes

WOOD OVEN BAKED EGGS / 15
tomato, house sausage, parmesan, house bread

**CORNMEAL AND BUTTERMILK
PANCAKES / 14**
sorghum butter, maple syrup

HANGER STEAK AND EGGS / 29
7oz hanger steak, two eggs, taleggio fondue,
semolina toast, crispy potatoes

RIGATONI / 22
braised lamb ragu, rosemary, pecorino

pizza

MARGHERITA / 16
house mozzarella, tomato, basil

FENNEL SAUSAGE / 18
provolone picante, red onion

KALE AND MUSHROOM / 18
calabrian chili, provolone picante

TALEGGIO / 17
burnt honey, black pepper

PEPPERONI / 17
smoked mozzarella, oregano

FINGERLING POTATO AND GARLIC / 17
scallion, mozzarella, pecorino, Storey Farm egg

on tap

AGED NEGRONI / 12
bristow gin, campari, sweet vermouth, rare
tea cellars chamomile

BIRRA LUCANA / 7
italy

COAST HOPART / 7
charleston, sc

MOURVÈDRE ROSÉ / 10/22/44
birichino 'vin gris', santa cruz, california

non-spirited

COFFEE

provided by second state coffee

COFFEE / 3

AMERICANO / 3.50

LATTE / 4.50

CAPPUCCINO / 4

ESPRESSO / 3

COLD BREW / 4

TEA

provided by rare tea cellars

ENGLISH BREAKFAST / 3.50

EARLY GREY / 3.50

CHAMOMILE / 3.50

MINT / 3.50

GREEN / 3.50

JUICE

ORANGE / 5

GRAPEFRUIT / 5

GREEN JUICE / 8

fully spirited

BLOODY MARY / 12
tito's, tomato juice, spices

GREEN MARY / 13
tito's, tomatillo, arugula, spinach, green peppers

PARDON MY FRENCH / 13
hat-trick gin, lemon, peaflower syrup, prosecco

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

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

CHICA CHERRY SODA / 13
four roses yellow label, cherry heering,
licor 43, simple syrup, soda

TEAR DOWN THIS WALL / 13
altos tequila, chinola passion fruit, lime, tajin, bitters

brunch necessities

APEROL SPRITZ / 13
aperol, prosecco, topo chico

glass/750ml/1.5L

MIMOSA / 10/40/65
served with orange or grapefruit juice

PUNCH BOWLS

LIGHT DRAGON / 60
brandy, lemon, peach, black tea, soda water

PLANTERS PUNCH / 60
light rum, dark rum, orange,
pineapple, lemon, grenadine

Wine

**GLASS/BOTTLE
SPARKLING**

PROSECCO / 11/40
belstar, veneto, italy

GROWER CHAMPAGNE / 20/82
bertrand delespierre, champagne, france

CABERNET FRANC ROSÉ / 15/56
château de brézé, loire valley, france

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

WHITE

HONDARRABI ZURI / 11/44
xarment txakoli, basque country, spain

GRÜNER VELTLINER / 12/48
schloss gobelsburg, kamptal, austria

SAUVIGNON BLANC / 13/52
massey dacta, marlborough, new zealand

SAUVIGNON BLANC / 18/68
domaine b. millet, sancerre, france

ARNEIS / 12/48
negro angelo 'unfiltered', roero, italy

CHARDONNAY / 16/60
domaine gueguen, chablis, france

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

ROSÉ

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

MOURVÈDRE ROSÉ / 10/44
birichino 'vin gris', santa cruz, california

RED

GRIGNOLINO / 12/44
agostino pavia, asti, italy

GAMAY / 13/48
pierre-marie chermette 'origine' VV, beaujolais, france

PINOT NOIR / 16/68
anthill farms, sonoma coast, california

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

NEBBIOLO / 14/52
sandro fay 'tei', valtellina superiore, italy

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

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

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

STIEGL RADLER GRAPEFRUIT / 6
+ gin, tequila or mezcal / 10

beer

BRAVAZZI BLOOD ORANGE HARD SODA / 6

NARRAGANSETT LAGER / 7

LO FI BLUEBERRY WHEAT / 7

BOLD ROCK CAROLINA APPLE CIDER / 8

PALMETTO BREWING HUGER ST IPA / 7

FREEHOUSE ORGANIC BATTERY BROWN / 7

RIVERDOG PERKOLATTE MILK STOUT / 7