



DIYC Breakfast Buffet

\$\$ pp+Tax+Gratuity

Chef's curated buffet

please choose three

Local vegetable frittata

seasonal vegetables, herbs, pecorino

Soft scrambled eggs

chives, cultured butter

Herb-roasted breakfast potatoes

sea salt, olive oil

Smoked bacon and house breakfast sausage

applewood smoked and cured

Seasonal Fruit

citrus, mint and local honey



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Chef's morning feature

please choose one

Hand-rolled buttermilk biscuits

sausage, gravy and hot sauces

Fried chicken biscuit

hot honey, house pickles

Espresso chia seed pudding

cocoa, vanilla mascarpone cream

Bagel & schmear display

assorted bagels, whipped cream cheese



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Chef attended station (add on*)
+15 pp, per station| + additional chef(s)

Storey farm omelet station

always includes

cage-free eggs

cheddar, gruyere, goat cheese,

applewood bacon, sausage

spinach, mushrooms, peppers, onions, tomatoes

Crepe station

chef-selected toppings, examples below

fresh berries

nutella

lemon & powdered sugar

whipped cream



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Lowcountry shrimp & grits station

Local stone-ground grits

Shrimp, succotash, tomato creole

*Chef-attended stations are a per-person, per-station add-on; they must be purchased with the breakfast buffet and cannot be sold a la carte. Each additional chef-attended station requires an additional chef

