

Soups and Salads

cup 3 / bowl 5

Sweet Corn Bisque

Roasted corn, jalapenos, and fresh basil

Black Bean Soup

Black beans, onions, and peppers, topped with crumbled bacon-crème fraiche and cilantro

Fried Goat Cheese Salad 6

Coconut fried goat cheese, roasted cashews, and Mandarin orange segments, over mixed greens with an orange balsamic vinaigrette

Starters

House-made granola with fresh fruit and vanilla yogurt 4.5

Fresh fruit plate with orange blossom honey and mint 4

Sides 2

Hand-cut Fries, Sweet Potato Fries, Black Beans, Sweet Plantains, Eggs, Bacon, Sausage patties, Biscuits, Grits, Toast

Add On's: Cheese, Salsa 1

Additional dressings and sauces: .5



Brunch

The Main Course

BBQ pork hash 8.5

Pulled pork, onions, peppers, potatoes, with a mustard bbq sauce

Dirty J's Huevos Rancheros 8

Cheese quesadilla smothered with two eggs, black beans, salsa, and crème fraiche

De Burger (choice of side) 10

Toppings: Bacon, Cheddar Jack Cheese, Onions, Queso Carne 1

Grilled Chicken Sandwich (choice of side) 9

Bacon, onion strings, and house made honey mustard

Granny V's Chicken and Waffles 8.5

Southern style fried Chicken and golden waffles

Sausage and Gravy Biscuits 7

Golden biscuits covered in house made Sausage gravy

Fill Er' Up 8

Two eggs any style, bacon or sausage, grits and a biscuit

Black Bean Burger (choice of side) 8

Garden Scramble 7

Sautéed seasonal vegetables, scrambled eggs, topped with cheese

"Local Shrimp" and Grits 8

smothered in pan gravy

211 Rutledge Ave • Charleston

www.fuelcharleston.com