



Summer 2017

FOR THE TABLE

"Poutine," Fries, Spiced Cheese Curd, Gravy 10

Add Pork Belly 2

Add Egg* 2

Head Lettuce, Bacon, Spring Vegetables, Green Goddess Dressing 12

Biscuit & Strawberry Jam 5

Truffle Frites 7

Anson Mills Grits 5

Nueske's Bacon 6

DRINKS

Mimosa

Glass 6
Carafe 15

Bloody Mary

Bacon 8
Pickled 8
Chili Infused
Dixie Black Pepper 8

Cider & Sparkling

Foggy Ridge 9/36
Classic Hard Cider, 7.0 abv

Wölffer Estate 9

Rose Cider 6.9 ABV

Truly 6

Spiked Sparkling Water, 5.0 abv

SOMETHING SWEET

Funnel Cake 5

Blueberry Pecan Bread, Honey Butter 6

Waffle 6

Buttermilk Pancake, Blackberry Sorghum, Citrus Butter 9

ENTRÉES

Omelet, Zucchini, Mushroom, Tomato, Fontina 12

Huevos Rancheros,* Sea Island Red Peas, Tortillas, Cheese, Pork Confit 14

Biscuit & Jalapeño Cheddar Sausage Gravy,* Fried Egg 12

The Duke,* Pickle-Brined Fried Chicken, Gravy, Biscuit, Sunny Egg 16

Garbage Plate,* Potatoes, Corned Beef, Bacon, Gravy, Poached Egg 15

"Mac Attack,"* Pork Belly, Bone Marrow Bread Pudding, Hollandaise,
Poached Egg 15

Hanger Steak & Eggs,* Potato Confit Hash, Eggs, Chimichurri Sauce 16

Chicken & Waffles 14

"The Mac" Burger,* Aged Cheddar, Nueske's Bacon, Truffle Frites 18
Add Egg* 2

Egg Sandwich,* Bacon, Cheddar Cheese, Potato Roll, Potato Confit Hash 11

Housemade Chorizo,* Poached Eggs, Anson Mills Grits 14

Please alert your server to any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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