

Eliza's



Eliza Lucas Pinckney (1722-1793) was a pioneering figure in colonial America known for her agricultural contributions and role in developing indigo as a cash crop in South Carolina.

Born into a prominent plantation-owning family in Antigua, Eliza was educated in England before moving to South Carolina with her family at the age of 16. Despite the societal constraints on women of her time, Eliza managed her family's plantations after her father departed for the West Indies, becoming one of the first women to run large agricultural operations in the colonies.

Her experiments with various crops led to her successful cultivation of indigo, a plant used in dye production. Eliza's efforts not only boosted the economy of South Carolina, but also helped reduce the colonies' dependence on imported goods from England.

Amidst her agricultural triumphs, Eliza's personal life flourished as well. At 22, she married Charles Pinckney, a prominent figure in South Carolina's legal and political spheres, who would later serve as Chief Justice of the state and become the first Native-Born attorney.

Together, Eliza and Charles forged a formidable partnership, raising a family of accomplished individuals who left an indelible mark on American history. Their offspring included Charles Cotesworth Pinckney, a distinguished signatory of the Constitution and esteemed diplomat, and Thomas Pinckney, a revered ambassador and influential lawmaker.

Even beyond her lifetime, Eliza's legacy endured, as evidenced by her historic induction into the South Carolina Business Hall of Fame in 1989. Her legacy as an agricultural innovator and entrepreneur has made her a significant figure in American history.

BEVERAGES

(Refills Included for Soda, Hot Coffee/Decaf, & Iced Tea Only)

COFFEE \$3.....REGULAR / DECAF / ICED

JUICE \$3.....CRANBERRY / ORANGE / GRAPEFRUIT / PINEAPPLE

MILK \$3.....WHITE / CHOCOLATE / NONDAIRY OPTIONS AVAILABLE

TEA \$2.50.....ICED SWEET / ICED UNSWEET / ASSORTED HOT

18% SERVICE CHARGE ON ALL FOOD AND BEVERAGE WILL BE ADDED TO YOUR CHECK ON PARTIES OF 6 OR MORE

* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS.



Breakfast Menu

Served 6:30am-10:30 am Monday-Friday & 7:00am-11am Saturday + Sunday

Hand Helds

(All Hand Helds served with Breakfast Potatoes or Grits)

CHICKEN BISCUIT \$14

Crispy Chicken Breast, Pimento Cheese, Cajun Honey on a Flakey Biscuit

ELIZA'S BREAKFAST SANDWICH \$12

Choice of Sliced Ham, Sausage Patty, or Bacon and a Folded Egg with your choice of Cheese on a Buttery Croissant

BREAKFAST BURRITO \$13

Choice of Ham, Sausage or Bacon along with Peppers, Onions Scrambled Eggs and your Choice of Cheese

Larger Plates

***THE EYE OPENER \$14**

Two Eggs any style, Breakfast Potatoes or Grits, Applewood Bacon or Sausage and a Biscuit topped with Sausage Gravy

***CHICKEN AND WAFFLES \$14**

Hand Breaded Chicken, Golden Belgium Waffles and Topped with Maple Syrup

CRÈME BRULEE FRENCH TOAST \$13

Slices of Bread dipped into Crème Brulée Batter and Grilled, Served with Fresh Berries and a Choice of Applewood Bacon or Sausage

ELIZA'S SHRIMP AND GRITS \$18

Sautéed Shrimp in a Creamy Andouille Cheese Sause and Served with Applewood Bacon Cheddar Grits

ELIZA'S STACK \$14

Two Buttermilk Pancakes with Powdered Sugar, Fresh Berries, and your choice of Bacon or Sausage Your Choice of Plain, Chocolate Chip, or Blueberry

ROASTED APPLE WAFFLE A LA MODE \$14

A Golden Malted Waffle Topped with Roasted Fuji Apples, Vanilla Ice Cream, Caramel Sauce, and a Maple Cinnamon Sprinkle

Build Your Own Omelet

(All Omelets served with a Biscuit and your Choice of Breakfast Potatoes or Grits)

Choose Any Three Toppings for \$15 Each Additional Topping \$1.50

MEATS

Bacon

Sausage

Ham

CHEESES

Cheddar

Pepper Jack

Goat Cheese

American

Pimento

Swiss

VEGETABLES

Onions

Tomatoes

Mushrooms

Spinach

Peppers

Sides

BISCUITS AND GRAVY \$7

FRESH FRUIT BOWL \$8 / CUP \$6

*TWO EGGS ANY STYLE \$4

TOAST AND WHIPPED BUTTER \$3

OATMEAL WITH FRESH BERRIES \$7

PANCAKE OR WAFFLE \$8

BREAKFAST POTATOES OR GRITS \$5

BAGEL AND CREAM CHEESE \$6

ROASTED FUJI APPLES \$5

APPLEWOOD SMOKED BACON \$7

SAUSAGE PATTIES OR LINKS \$6

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Lunch + Dinner Menu

Served 4:00pm-9:00pm Sunday-Tuesday; 12:00pm-9:00pm Wednesday + Thursday; 12:00pm-10:00pm Friday + Saturday

Starters

DUCK WONTONS \$17

Duck Bacon, Sweet Corn, Cream Cheese, and Peach & Walnut Chutney

TUNA TARTARE \$18

Sesame Soy Marinated Ahi Tuna, Carrot Wakame Slaw, Pickled Ginger, and Wonton Crisps

FRIED GREEN TOMATO NAPOLEON \$16

Avocado Lime Mousse, Creamy Shrimp Salad, Tomato Jam, Parmesan Tuile, and a Creole Remoulade

BRUSCHETTA \$14 (V)

Garlic and Olive Oil Marinated Tomato, Fresh Basil, Balsamic Reduction

BAUER WINGS \$15

Choice of Tangy BBQ, Carolina Gold, Buffalo, Jerk Dry Rub, or Sweet Chili. Served with Celery and your Choice of Ranch or Bleu Cheese

BAKED SPINACH & ARTICHOKE DIP \$14 (V)

Served with Grilled Pita (Crudites can be substituted for a Gluten Free option)

Salads

Available as Wraps with French Fries \$4

GRILLED CAESAR SALAD \$12 (V)

House made Caesar Dressing, Parmesan Cheese, Herbed Croutons

WATERMELON FETA \$14 (V) (GF)

Diced Watermelon, Feta, Arugula, Watermelon Radish, and Honey Lime Vinaigrette

FRIED GREEN TOMATO BLT \$14

Artisan Greens, Crispy Applewood Smoked Bacon, Cherry Tomato, Pickled Red Onion, Avocado, and Creamy Peppercorn Dressing

HOUSE SALAD \$12 (V) (GF)

Cherry Tomatoes, Onion, Watermelon Radish, Balsamic Vinaigrette

*Add Protein—Chicken \$6/Shrimp \$9/Salmon * \$9*

Handhelds

All sandwiches served with your choice of French Fries or Sweet Potato Fries or Salad (GF upon request)

PESTO CAPRESE PANINI \$16 (V)

Toasted Ciabatta, Tomato, Spinach, Basil Pesto, Fresh Mozzarella, White Balsamic Reduction

CLASSIC CHEESEBURGER* \$16

*American Cheese, Artisan Lettuce, Tomato, Red Onion Dukes Mayo **Add Bacon \$2***

HAM & TURKEY CLUB \$17

Smoked Turkey, Bacon Forest Ham, Cheddar, Swiss Applewood Smoked Bacon, Artisan Lettuce, Tomato, Dukes Mayo

CAJUN FRIED SHRIMP PO' BOY \$19

Napa Cabbage, Pickled Okra, and Creole Remoulade

LAMB BURGER* \$17

Artisan Lettuce, Tomato, Whipped Cucumber Feta, and an Olive Tapenade

BUTTERMILK FRIED CHICKEN SANDWICH \$16

Pimento Cheese, Cajun Honey, Artisan Lettuce, Tomato

Grilled Flat Breads

THAI CHICKEN \$17

Sweet Chilli Curried Peanut Sauce, Fontina, Snap Peas, Carrots, and Cilantro

MEDITERRANEAN \$17 (V)

Hummus, Roasted Red Peppers, Kalamata Olives, Red Onions, Feta, Arugula, and Lemon Herb Vinaigrette

MARGHERITA \$16 (V)

House made Red Sauce, Fresh Mozzarella, Sliced Tomato, Basil, Smoked Sea Salt, and a Balsamic Reduction

DUCK & FIG \$19

Duck Confit, Fig Jam, Caramelized Onion, Goat Cheese, Rosemary, and a Balsamic Reduction

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(GF) Gluten Free

(V) Vegetarian



Kids Breakfast Menu

Served 6:30am-10:30am Monday-Friday 7:00am-11:00am Saturday & Sunday (Ages 12 and Under Only; Beverages Not Included)

EGG SANDWICH \$8

Folded Egg + American Cheese served on White Toast

SCRAMBLED EGGS & BACON \$8

FRENCH TOAST \$8

with Powdered Sugar + Fresh Berries

PANCAKE OR WAFFLE \$8

Plain, Chocolate Chip, or Blueberry, Topped with Powdered Sugar + Fresh Berries

Kids Lunch Menu

Served 4pm-9pm Sunday-Thursday; 12pm-10pm Friday & Saturday (Ages 12 and Under Only; Beverages Not Included)

CHEESEBURGER \$10

with American Cheese + French Fries

CHICKEN TENDERS \$10

with French Fries + Your Choice of Ranch, Honey Mustard, or Ketchup

PEPPERONI PIZZA \$12

MAC + CHEESE \$8



Bar Menu

Served 4:00pm-10:00pm Sunday-Tuesday; 12:00pm-10:00pm Wednesday + Thursday; 12:00pm-11:00pm Friday + Saturday

Wine

Whites	Glass	Bottle
Proverb Chardonnay, CA	9	28
Proverb Pinot Grigio, CA	9	28
Allegro Moscato, PA	9	28
Emmolo Sauvignon Blanc, CA	11	38
Kung-Fu Girl Riesling, WA	11	38
Elouan Chardonnay, CA	13	45
Canyon Road Pinot Grigio, CA	13	45
Chateau Ste Michelle Chardonnay, WA	13	45
Reds	Glass	Bottle
Proverb Pinot Noir, CA	9	28
Proverb Cabernet Sauvignon, CA	9	28
Catena Vista Flores Melbec Blend, Argentina	13	45
Velvet Devil Merlot, WA	13	45
Meiomi Pinot Noir, CA	13	45
Elouan Pino Noir, CA	13	45
Banfi Centine Super Tuscan Blend, Italy	13	45
Liberty School Cabernet Sauvignon, CA	15	48
Louis Martini Cabernet Sauvignon, CA	15	48
Sparkling	Glass	Bottle
Francois Montand Brut, France	11	38
Saint-Hilaire Brut, France	13	45
Lamarca Prosecco, Italy	13	45
Piper Sonoma Brut Rose, CA	15	48
Nicolas Feuillatte Brut, France	-	135
Rose/Blush	Glass	Bottle
Beringer White Zinfandel, CA	9	28
Elouan Rose, CA	13	45
DAOU Rose, CA	15	48

SPECIALTY COCKTAILS \$15

BLUEBERRY MULE

Boozy & bubbly with a pop of flavor - Tito's Vodka, Gosling Ginger Beer, Lime, Muddled Blueberries

Silver Sunrise

Classic margarita with a punch of pineapple - Casamigos Blanco, Sour, Triple Sec, Pineapple Juice, Grand Marnier Topper

Raspberry Bliss

Sweet treat without all the calories - Pinnacle Whipped Vodka, Muddled Raspberries, Pineapple Juice.

ELIZA'S CRUSH

Our namesake's favorite drink.. If she was alive today! - Patron Silver, Pineapple Juice, Blue Curacao

Indigo Smash

Fruity indigo twist on a classic gin and tonic - Empress Gin, Muddled Blackberries, Tonic

Frozen Drinks

Your choice of Strawberry, Mango, Peach Daiquiri or Pina colada. \$2 upcharge for Miami Vice

Lowcountry Lemonade

Refreshingly sweet and spiked with a Charleston favorite - Firefly Sweet Tea Vodka, Fresh Lemonade

Boone Hall Bourbon Sour

A local take on a crafty cocktail - Boone's Bourbon, Sour, Orange Bitters, and an Aperol Floater

Pleasant Punch

Perfect poolside refresher in the South Carolina Heat - Bacardi Citron, Malibu, Pineapple, Cranberry and Orange Juice, Grenadine

*Ask about our High Noon and High Rise selections \$9

20% gratuity will automatically be added to checks that are not closed out with your server or bartender. Also applies to parties of 6+.

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Eliya's Bar Menu

Served 4:00pm-10:00pm Sunday-Tuesday; 12:00pm-10:00pm Wednesday + Thursday; 12:00pm-11:00pm Friday + Saturday

Beer

Beer

<u>On Draft</u>	<u>Price</u>	<u>Domestic Cans</u>	<u>7</u>
Stella Artois, <i>St. Louis, MO</i>	9	Coors Light <i>Chicago, IL</i>	
New Belgium, Voodoo Ranger Juicy Haze IPA <i>Fort Collins, CO</i>	10	Michelob Ultra <i>St. Louis, MO</i>	
Palmetto Brewing, Palmetto Pilsner <i>Charleston, SC</i>	10	Blue Moon <i>Denver, CO</i>	
Estuary, Noche De Mar (Mexican Lager) <i>Johns Island, SC</i>	10	Miller Lite <i>Chicago, IL</i>	
Commonhouse Aleworks, The Air is Salty (Sour) <i>North Charleston, SC</i>	10	Bud Light <i>St. Louis MO</i>	
Commonhouse Aleworks, Looking East (IPA) <i>North Charleston, SC</i>	10	Truly Seltzer <i>Boston, MA</i>	
Commonhouse Aleworks, Wise One (Hefeweizen) <i>North Charleston, SC</i>	10	Yuengling <i>Pottsville, PA</i>	
Commonhouse Aleworks, Red Fox <i>North Charleston, SC</i>	10	Athletic Brewing Run Wild (Non- Alcoholic IPA) <i>Stratford, CT</i>	
Columbia Craft, Carolinian Ale (Blonde) <i>Columbia, SC</i>	10		
Southern Barrell, Damn Yankee (IPA) <i>Bluffton, SC</i>	10		

Local Brews (Cans) 9

Island, Coastal Lager Active
Charleston, SC

Columbia Craft, Famously Hop (IPA)

Import Cans 8

Heineken, *Netherlands*

Corona Extra, *Mexico*

Modelo, *Mexico*

Desserts

Turtles Cheesecake	12
Sorbet & Berries	9
Ice Cream <i>(Vanilla, Chocolate, or Mixed)</i>	9
Chocolate Lava Cake	9
Apple Tart	9

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