

# Seanachai

WHISKEY & COCKTAIL BAR

## Brunch

### Irish in the Carolinas \$14

Traditional Irish sausages over local Marsh Hen Mill grits topped with sausage gravy (add a Storey Farms egg +\$2)

### Cinnamon Bun French Toast \$14

Topped with brown sugar cream cheese icing, powdered sugar and Vermont maple syrup

### Brunchy Flatbreads \$11

Topped with a local Storey Farms fresh egg

White Cheddar, Local Mushrooms, Goat Cheese & Kale

-or-

Applewood Smoked Bacon, White Cheddar, Roasted Tomato, & Goat Cheese

### Corned Beef Tater Bowl \$15

Our house-made corned beef on a pile of tots topped with caramelized onions, sausage gravy and a local Storey Farms egg

### Omelettes \$14

3 egg omelette with crispy tots or kale simple salad

Veggie - Seasonal Veggies and Goat Cheese

Meaty - Ham, Bacon, Sausage and Irish Cheddar

Combo - Meat and Veggies with Irish Cheddar

### Veggie Grit Bowl \$14

Fresh roasted veggies served over local Marsh Hen Mill grits topped with goat cheese (add a Storey Farms egg +\$2)

### Meaty Grit Bowl \$14

Bacon, Ham, and Sausage served over local Marsh Hen Mill grits topped with Irish cheddar (add a Storey Farms egg +\$2)

### Biscuits & Gravy \$12

2 house-made buttermilk biscuits smothered in our cracked pepper sausage gravy

### Brunch Bacon Cheeseburger \$12

Applewood smoked bacon, bacon aioli, Irish cheddar & a Storey Farms fresh egg on a toasted Martin's bun with tots or kale simple salad

(If you ask nicely we can make you our classic burger, if you'd prefer)

### Steak and Eggs \$24

10oz Ribeye (may change w/ availability), Two Eggs, Tots

### The Classic Plate \$12

2 Storey Farm eggs, Bacon, Tots

### Sides

Cheesy Scrambled Eggs or Cheesy Grits \$6

Add a Local Storey Farms Egg \$2

Banger Sausages (x2) \$3

Side of Bacon (x2) \$3

Bowl of Tots \$5

House-made Biscuit w/ Liza's Porch Rockin' Jam \$3

### Buy the Kitchen a Beer \$5

No mods, please. We're a Bar with a small kitchen.

Large orders/when it's busy, things might take some time.

Take Out Availability May Vary, Patrons in the bar take priority.

## Brunch Libations

Beer List on chalkboards, Ask for Whiskey or Cocktail List

### Seanachai Signature Irish Coffee \$10

Irish Whiskey, Riptide Local Cold Brew, Indigo Reef Dublin Drought Irish Stout, Brown Sugar, Biscotti Irish Creme topper (Served Cold - Can be made hot)

### Mimosa \$7/glass or Whole Carafe \$30

Bubbles (Cava) w/ fresh squeezed orange juice

### Make Your Own Mimosa Trio \$32

A bottle of bubbles and your choice of 3 juices (ask your server)

### Bloody Good \$8/glass or Whole Carafe \$32

Vodka, Gin, or Tequila + Our Spicy House Mix Glass rimmed with local honey and Sriracha sea salt

### Non-Alcoholic Beverages \$3

Coca Cola, Diet Coke, Sprite

Fruit Juices: Orange, Grapefruit, Cranberry, Pineapple

### Local Craft Beverages \$4

32oz Growler To Go \$12 (Use your own Growler or +\$4)

Riptide Nitro Cold Brew Coffee

Sweatman's Ginger Brew or Tonic (Non-Alc)

## Wines (Glass/Bottle)

### Whites/Pinks

Chapelle du Bastion Picpoul, France \$8/\$28  
Barnard Griffin Sauvignon Blanc, Washington \$9/\$31  
Spoken West Chardonnay, California \$8/\$28  
Single Post Riesling, Germany \$9/\$31  
Gassac Guilhem Rosé, France \$8/\$28

### Reds

Noah River Pinot Noir, California \$8/\$28  
Altos Los Hormigas, Tempranillo, Spain \$8/\$28  
Broadside Cabernet Sauvignon, California \$8/\$28

### Bubbles

Cassalotta Spumante, Italy (Sweet) \$8/\$28  
Charles Meras Blanc de Blancs, France (Dry/Brut) \$8/\$28

## We Support Local!

Sweatman's Ginger and Tonic, Charleston

Riptide Coffee, Charleston

Charleston Distilling Company, Johns Island

Low Tide Brewery, Johns Island

Sweetgrass Garden and Honey, Johns Island

Liza's Porch Rockin' Jam, Johns Island

Firefly Distillery, Charleston

Red Clay Hot Sauce, Charleston

Highwire Distilling, Charleston

Cannon Distillery, West Ashley

Two Blokes Brewing, Mt. Pleasant

Indigo Reef Brewery, Daniel Island

Edmund's Oast, Charleston

Flying Tricycle Desserts, Charleston

Munkle Brewing, Charleston

Service Brewing Co., Savannah (Veteran Owned/Operated)

Storey Farms, Johns Island

Mark and Andy's Bitters, Charleston

Estuary Brewing, Johns Island (Veteran Owned/Operated)

**Veteran Non-Profit Organizations**

Warrior Surf Foundation, Folly Beach

Vantage Point Foundation, Charleston

## Other stuff

@SeanachaiWhiskeyandCocktailBar

Seanachai Shirts and Hoodies Available for Purchase

Ask about Private Parties at the Pub or Catering/Full Bar at your next event!

Automatic 20% gratuity added to groups/tables of 6 or more, even with split checks

Extra Sauces \$.50

Consuming raw or undercooked meat, poultry or eggs may increase the risk of food-borne illness

We're Glad You're Here