



Lowcountry Produce
market & cafe

Breakfast & Lunch served...

Everyday

8:00 until 3:00

Market...

Monday thru Saturday

8:00 until 5:00

Sunday

8:00 until 3:00

302 Carteret Street
Beaufort, SC 29902
843-322-1900

EVERYDAY BRUNCH

BEAUFORT

GLAZED YEAST DOUGHNUTS	four doughnuts made to order.....	9.00
GRANOLA & BERRIES	almond raisin or cranberry pecan - with greek yogurt & honey or milk.....	9.50
AVOCADO TOAST	two slices of sourdough with avocado, sea salt, pepper, olive oil & drizzle of aged balsamic.....	10.75
	topped with eggs*.....	12.75

A LA CARTE

EGG*	3.50
SOFT BOILED OR HARDBOILED EGG*	3.50
CRISP BACON	5.00
SAUSAGE LINK OR PATTY	5.00
HOUSE CURED COUNTRY HAM	6.00
STONE GROUND GRITS	4.50
SKILLET POTATOES	4.50
FRESH FRUIT	4.50
GLAZED YEAST DOUGHNUT	3.25
BUTTERMILK CHEDDAR BISCUIT	4.75
SMOKED SALMON	9.25
ENGLISH MUFFIN	2.75
TOASTED BRIOCHE	4.50
TOAST	2.95

sourdough, whole wheat, white, pecan raisin

BEVERAGES

FRESH ORANGE JUICE	3.95/5.95
FRESH GRAPEFRUIT JUICE	3.95/5.95
SPICY TOMATO JUICE	3.95/5.95
COFFEE	2.95
COLD BREW	4.00
HOT TEA	2.95
NITRO COLD BREW	4.00
earl grey, english breakfast, jasmine, chamomile, masala chai, peppermint	
ICED TEA	2.95
MILK	3.25
CHOCOLATE MILK	3.50
BOYLAN PURE CANE SODAS	2.95
cane cola, diet cane, lemonade, black cherry, creme, orange, root beer, lemon lime	
PROSECCO	8.00
with orange juice, peach nectar or cranberry juice	
LCP BLOODY MARY	9.00
our cannery bloody mary garnished with pickles & olives	

HOUSE SPECIALTIES

LOWCOUNTRY BREAKFAST*	two eggs your way - sausage or bacon - buttermilk cheddar biscuit or toast - choice of stone ground grits, skillet potatoes or fruit	15.00
TRAVELER'S BREAKFAST*	two eggs your way - crisp bacon - slice of avocado toast - slice of toast with fig preserves - campari tomatoes with olive oil & drizzle of aged balsamic	16.00
BISCUIT, GRAVY & EGG*	buttermilk cheddar biscuit topped with sausage gravy & two eggs over easy	13.00
BREAKFAST BISCUIT*	buttermilk cheddar biscuit with egg & cheese - sausage, bacon, or country ham - choice of stone ground grits, skillet potatoes or fruit	12.00
BENEDICT*	poached eggs over grit cakes with hollandaise - with bacon or country ham	13.00
	with smoked salmon	16.00
	with crab cake	17.00
BRIOCHE FRENCH TOAST	served with compound fruit butter & warm maple syrup - bacon or sausage	13.50
PANCAKES	stack of pancakes with seasonal fruit in the batter or our sweet potato butter pancakes - sausage or bacon & warm maple syrup	13.00
FLOUNDER & GRITS	crispy flounder over creamy grits and topped with a tomato cream sauce - buttermilk cheddar biscuit or toast	16.50
STEAK & EGGS*	ribeye cooked to order - two eggs your way - buttermilk cheddar biscuit or toast - choice of stone ground grits, skillet potatoes or fruit	18.00
SALMON & EGGS*	omelet filled with smoked salmon, spring onions, asparagus & goat cheese - buttermilk cheddar biscuit or toast - choice of stone ground grits, skillet potatoes or fruit	16.00
VEGGIE OMELET	omelet filled with *spinach, asparagus, red bell peppers, spring onion & goat cheese - buttermilk cheddar biscuit or toast - choice of stone ground grits, skillet potatoes or fruit	15.00
THE BOWL*	all in one bowl - scrambled eggs with cheese, stone ground grits, skillet potatoes, crumbled bacon & sausage - served with buttermilk cheddar biscuit or toast	14.00
SHRIMP & GRITS	sautéed shrimp with sausage & tomato cream sauce over creamy grits - served with buttermilk cheddar biscuit or toast	16.50



EVERYDAY BRUNCH

BEAUFORT

SOUP choice of our chef's daily creation or our she crab soup.....	9.50
with grilled cheese sandwich.....	13.00
with 1/2 cold salad sandwich.....	13.50
with 1/2 market or caesar salad.....	14.25
CRAB HUSHPUPIES eight hushpuppies served with cocktail & tartar sauces.....	12.25
DIP TRIO hand-cut tortilla chips with three dips - warm pimento queso, guacamole & salsa verde.....	10.00
GREEN TOMATO STACK crispy, fried green tomato pickles, pimento cheese & garlic pepper jelly drizzle.....	10.00

BURGERS & GRILLED DOGS

THE LCP BURGER* 8 ounces of ground burger served on a toasted bun with your choice of garnish - see below **15.75**

THE OOOEY GOOEY BURGER* 8 ounces of ground burger topped with pimento cheese, LCP garlic pepper jelly & crisp bacon **15.75**

BBQ CHEDDAR BURGER* 8 ounces of ground burger topped with cheddar, crispy bacon, fried onions, LCP sweet pickles & LCP grill sauce **15.75**

GRILLED DOG grilled all-beef quarter pound hot dog on a toasted bun with your choice of garnish - see below **10.00**

FRANK'S FURTER grilled all-beef quarter pound hot dog on a toasted bun with grilled onions, LCP artichoke relish & LCP strawberry pepper preserves **10.00**

GARNISH

mustard, mayo, ketchup, lettuce, tomato, raw onion, grilled onion, cheddar, american, bleu, mozzarella, swiss, monterey jack, pimento cheese
chili, cole slaw, bacon, fried egg,*
LCP bbq sauce, LCP sweet pickles, LCP green tomato pickles, LCP pepper relish, LCP artichoke relish, LCP garlic pepper jelly, LCP strawberry pepper preserves

SANDWICHES & MORE

ROAST BEEF SANDWICH* sliced, house-roasted ribeye on a hoagie with melted swiss, horseradish aioli & caramelized onions **16.00**

CARTERET CHICKEN grilled chicken on toasted bun with melted monterey jack, lemon aioli, red onion, tomato & mixed greens **14.50**

VEGGIE WRAP feta, avocado, grilled tomatoes, pickled red onions & spring mix wrapped in a flour tortilla **11.00**

CRISPY CHICKEN crispy buttermilk fried chicken on a soft bun with melted swiss, cole slaw, pickled mustard seeds & brown mustard **14.50**

PO' BOY fried oysters, fried shrimp or fried flounder on a toasted hoagie with lettuce, tomato & house-made tartar sauce **16.75**

THE PEACHY BLEU grilled chicken on a toasted bun with melted bleu cheese, LCP peach chutney, tomato & mixed greens **14.50**

CRAB CAKE SANDWICH seared crab cake topped with tartar sauce & cole slaw - served on a toasted roll **16.25**

FRIED SEAFOOD PLATE fried oysters, fried shrimp & fried flounder, cocktail & tartar sauces served with cole slaw & chips **18.00**

THE OOOEY GOOEY grilled pimento cheese, bacon & LCP garlic pepper jelly - choice of bread **13.50**

CLASSIC CLUB double layer club with house-roasted turkey, thinly sliced ham, bacon, cheddar, mayo, lettuce & tomato - choice of bread **14.00**

COLD SALAD SANDWICH house-made pimento cheese, chicken or egg salad with lettuce & tomato - choice of bread **13.00**

BLT crisp bacon, lettuce & tomato with mayo - choice of bread **12.25** with fried egg***13.25** bread choices - white, wheat, rye, sourdough

SIDES

Burgers, Grilled Dogs & Sandwiches are served with your choice of side...
house-made fries or chips, broccoli raisin salad, cole slaw, orzo salad, potato salad, lentil salad
additional sides **4**

SALADS

SALAD SAMPLER our house-made salads - egg, chicken & pimento cheese - served with hand-cut tortilla chips over mixed greens **15.50**

BIG FAT FRENCH SALAD chopped romaine dressed with lemon dijon vinaigrette and tossed with warm red potatoes, bacon, goat cheese, tomatoes & green onions **13.50** with grilled chicken **16.75**

COBB SALAD mixed greens topped with roasted turkey, sliced avocado, campari tomatoes, crisp bacon, hardboiled eggs & crumbled bleu cheese **16.00**

LOBECO CHICKEN SALAD grilled chicken breast over mixed greens, lemon dijon vinaigrette, crumbled goat cheese, LCP beet chow chow, dilly beans & hardboiled egg - served with hand-cut tortilla chips **16.50**

CAESAR SALAD chopped romaine dressed with caesar, white marinated anchovies, hardboiled egg, croutons, shaved reggiano, LCP green olives & drizzle of aged balsamic **12.50**

with tomato pie **14.50** with grilled or fried chicken **15.75**

with grilled beef tenderloin **18.00***

with fried shrimp, fried oysters, grilled salmon or crab cake **18.00**

MARKET SALAD mixed greens, chopped bacon, hardboiled egg, LCP green olives, shredded cheddar, purple onions, tomatoes & cucumbers - served with hand-cut tortilla chips **12.50**

with tomato pie **14.50** with grilled or fried chicken **15.75**

with grilled beef tenderloin **18.00***

with fried shrimp, fried oysters, grilled salmon or crab cake **18.00**

CHOICE OF HOUSE-MADE DRESSINGS

lemon dijon, bleu, balsamic, ranch, buttermilk garlic, french vinaigrette, honey mustard

DESSERT

Please ask server for today's selection