



BREAKFAST MENU

Specialties

Chef Station \$14.99

Made to Order Omelet with your Choice of Potato or Grits

PI Breakfast \$10.99

Two Eggs and your Choice of Bacon, Sausage, or Ham served with Thick Cut Toast

Eggs Benedict \$13.99

Two Poached Eggs, your Choice of Bacon, Sausage, or Ham served on an English Muffin with Cajun Hollandaise Sauce, and side of Home Fries or Grits

PI Breakfast Sandwich \$ 9.99

Two Eggs, your Choice of Bacon, Chicken Sausage, or Ham on White and Wheat Toast, and a side of Home Fries

Steak and Eggs \$24.99

10 oz. Ribeye and Two Eggs served with Home Fries, or Grits, Thick Cut Toast, and Jam

Biscuits & Country Gravy \$11.99

Homemade Cheddar Biscuits with Savory Lamb Sausage Gravy

Sweet Treats

Pancake Stack \$7.99

Plain or your choice of Blueberries or Chocolate Chips

French Toast \$7.99

Belgium Waffle \$7.99

Lighter Options & Side Orders

Fresh Fruit Salad \$5.99

Yogurt \$3.49

Granola \$2.99

Grits \$3.99

Home Fries \$3.99

One Egg \$1.49

Thick toast & Jam \$2.49

Gluten free toast \$4.49

Tomato Slices \$2.59

Bacon or Ham \$4.99

Chicken Sausage \$4.99

Spicy Ailoli \$2.49



DINNER MENU

Starters

Breadbasket \$12

Homemade Cheese Biscuits & Cornbread served with Cinnamon Honey Butter

Fried Green Tomatoes \$14

Three Fresh Sliced, Cornmeal-Breaded Green Tomatoes served with House Made Pimento Cheese and Spicy Ranch

Deviled Eggs \$15

Five Southern-Style Deviled Eggs topped with Candied Bacon and Paprika

Charcuterie \$36

Chef's Selection of Assorted Meats and Cheeses, Whole Grain Mustard, Seasonal Jams and Crackers

Mussels \$18

Mussels in a Smoked Tomato, Garlic, and White Wine Sauce served with Toast Points

Herb-Seared Lamb Chops \$25

Two Herb Lamb Chops with Tabbouleh, Pickled Vegetables topped with a Mint and Collard Greens Chimichurri

Caramel Pork Belly \$16

Smoked and Braised Pork Belly over Carolina Gold Rice with Toasted Benne Seeds and Pickled Vegetables

Crab Dip \$23

Creamy Crab Dip served With Tortilla Chips

Salads

Baby Iceberg Salad \$14

Tomato, Bacon, Red Onion, Bleu Cheese Crumbles and Buttermilk Herb Dressing

Mixed Green Salad \$15

Mixed Greens with Tomato, Cucumber, Fresh Herbs and Apple Cider Vinaigrette

Grapefruit & Kale Salad \$15

Baby Kale with Candied Walnuts, Goat Cheese, Avocado, Pickled Onions and Citrus Vinaigrette

Additions

6 oz. Steak \$15

7 oz. Chicken Breast \$10

6 oz. Salmon \$12

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



DINNER MENU

Entrée

*Ribeye \$65

14 oz. Ribeye served with Broccolini, Cippolini Onions, Herb-Roasted Mushrooms, Buttermilk Herb Whipped Potatoes and a Red Wine Demi-Glaze

*Seared Duck Breast \$48

Duck Breast with Plum Sauce, Roasted Brussel Sprouts with Bacon and Confit Fingerling Potatoes

*Bourbon Soy Glazed Pork Ribs \$38

House-Smoked Pork Ribs with Vegetable Fried Rice and a Spicy Cucumber Salad

*8595 Burger \$25

8 oz. House Patty with House made Pickles, Lettuce, Tomato, & Onions on a Toasted Potato Bun with House-Cut Fries

8595 Fried Chicken \$30

Half Fried Chicken served with Mac & Cheese and Smoked Turkey Collard Greens

*Faroe Island Salmon \$40

Seared 7 oz. Salmon with Wild Mushroom Risotto & Tomato Basil Salad

*Smoked Beef Short Rib \$45

8 oz. Smoked Beef Rib with Carrots, Cippolini Onions served over Whipped Potatoes topped with Red Wine Demi-Glaze

*Shrimp and Grits \$35

Georgia Shrimp with Jimmy Red Grits, Wild Mushrooms, Grape Tomatoes, Bell Peppers, Andouille Sausage & Creamy Creole Sauce

Fried Catfish \$30

Fried Catfish served with Jimmy Red Grits, Wild Mushrooms and Creamy Creole Sauce

Braised Portobello Mushroom \$25

Braised Portobello with Smoked Tomato Wild Rice Topped with Braising Liquid

Desserts

Peaches and Cream Cobbler with Ice Cream \$10

Served with Caramel and Ice Cream

Chocolate Fudge Cake \$10

Served with Ice Cream

Bourbon Glazed Pound Cake \$10

Served with Fresh Berries and Whipped Cream

Lemon Meringue \$10

Graham Cracker Crust, Lemon Custard and Toasted Meringue Topping

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



KIDS MENU

Entrée

Grilled Cheese

Chicken Tenders

Mini Sliders

Sides

Fries

Fresh Fruit

Mac & Cheese



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



SATURDAY & SUNDAY BRUNCH MENU

Entrée

Chef Station \$14.99

Made to Order Omelet with your Choice of Potato or Grits

Fried Green Tomatoes \$14

Three Fresh Sliced Cornmeal Breaded Green Tomatoes served with House Made Pimento Cheese and Spicy Ranch

Breakfast Biscuit Sandwich \$14

Fried Egg, Chicken Sausage, Smoked Bacon, White Cheddar Cheese, 8595 Sauce with a Choice of Grits, Breakfast Potatoes or Fresh Fruit

Shrimp & Grits \$28

Blackened Shrimp, Peppers, Onions, and Sausage with a Smoked Tomato Cream Sauce

Beef Short Rib Mac and Cheese \$28

Three Cheese Mac and Smoked Turkey Collard Greens topped with Smoked Short Rib

8595 Burger \$22

8 oz. House Patty with House Made Pickles, Bacon Jam, White Cheddar, Bib Lettuce and Tomato on a Toasted Potato Bun with House-Cut Fries

Mr. Partridge Breakfast \$18

Two Eggs any Style with a Choice of Grits or Home Fries, Smoked Bacon or Chicken Sausage

Chicken And Waffle \$32

Half a Chicken Tossed in a Smokey Hot Honey Sauce served on a Waffle

Southern Fried Chicken Salad \$22

Mixed Greens, Cucumbers, Red Onions, Fried Green Tomato, Deviled Eggs, and Buttermilk Ranch

Cobb Salad \$24

Mixed Greens and Iceberg, Corn, Carrots, Grape Tomatoes, Cucumbers, Bleu Cheese Crumbles, Mixed Cheddar Cheese and Broiled Egg served with Bleu Cheese Dressing



SATURDAY & SUNDAY BRUNCH MENU

Sweet Treats

Pancake Stack \$7.99

Plain or your choice of Blueberries or Chocolate Chips

French Toast \$7.99

Belgium Waffle \$7.99

Lighter Options & Side Orders

Fresh Fruit Salad \$5.99

Yogurt \$3.49

Granola \$2.99

Grits \$3.99

Home Fries \$3.99

One Egg \$1.49

Thick toast & Jam \$2.49

Gluten free toast \$4.49

Tomato Slices \$2.59

Bacon or Ham \$4.99

Chicken Sausage \$4.99

Spicy Ailoli \$2.49

SIX SOUTH

ROOFTOP BAR

SPRING MENU

2026

STARTERS

Deviled Eggs

Five Southern Style Deviled Eggs topped with Candied Bacon and Paprika • \$15

Charcuterie Board

Chef's Selection of Assorted Meats and Cheeses, Whole Grain Mustard, Seasonal Jams and Crostini • \$36

Crab Dip

Creamy Crab Dip with Old Bay served with Tortilla Chips • \$23

Herb-Seared Lamb Chops

Two Lamb Chops with Tabbouleh Salad, Pickled Vegetables, Mint and Collards Chimichurri • \$25

SALADS

Baby Iceberg Salad

Tomato, Bacon, Red Onions, Bleu Cheese Crumbles and Buttermilk Herb Dressing • \$14

Additions

6 oz. Steak

6 oz. Chicken Breast

7 oz. Salmon

ENTREES

Six South Sliders

3 Sliders with House Made Pickles, Bacon Jam, White Cheddar Cheese and House-Cut Fries • \$25

Faroe Island Salmon

Seared 7 oz. Salmon with Wild Mushroom Risotto and Tomato Basil Salad • \$40

Shrimp & Grits

Georgia Shrimp with Jimmy Red Grits, Wild Mushrooms, Grape Tomatoes, Bell Peppers, Andouille Sausage & Creamy Creole Sauce • \$35

Bar Steak

8oz. Steak with Broccolini, Cippolini Onions, Herb-Roasted Mushrooms, Buttermilk Herb Whipped Potatoes and Red Wine Demi • \$35

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