



Branch Menu

March 31th, 2024

Drinks

Mimosa	7
Aperol Spritz Aperol prosecco soda water orange slice	11
Bloody Mary Skyy Vodka housemade bloody mary mix mixed pickles	11
Margarita bell pepper & shishito mezcal orange curacao lime agave	14
Pineapple Daiquiri Papas pilar rye cask rum Hamilton Zombie blend charred pineapple syrup lime cinnamon	15
New Creation Craft Soda 0% ABV	5

First Course

Tillamook Cheddar Spread tomato jam pickled red onion crostini	12
Deviled Eggs bacon chives house pickle	2/\$5 5/\$10

Side Dishes

Congaree Milling Co. Grits	6
Scrambled Eggs Add Cheese 1.5	6
Buttermilk Biscuit	3.5
Smoked Bacon	7.5

Entrees

Local Lettuce & Blackberries bibb radicchio Mindoro blue cheese almonds raspberry vinaigrette	12
Seared Salmon Salad romaine carrots tomatoes red onion Grana Padano champagne vinaigrette	17
Tempura Fried Softshell Crab marinated tomatoes sauteed fingerling potatoes piquillo peppers butterbeans preserved lemon gremolata chipotle tomato bisque	18
B.E.C. Sandwich Tillamook cheddar fried egg smoked bacon potato roll crispy potatoes	16
Blackened Chicken celery root puree brussels sprouts cippolini onions piquillo peppers	16
Heritage Farms Pork Loin sweet potato puree haricot verts cabbage roasted corn hock jus BBQ sauce	16
M.S.C. Breakfast Bowl Congaree Milling Co. grits scrambled eggs bacon Tillamook cheddar roasted garlic aioli green onion buttermilk biscuit	15
Brioche French Toast cookies and cream cheese drizzle oreo crumbles chantilly cream powdered sugar scrambled eggs bacon	15
Wild Caught S.C. Shrimp Congaree milling co white grits roasted tomatoes sweet peas bacon Old Bay butter	17
Sweet Potato Grain Bowl farro arugula oats walnuts avocados golden raisins honey Low Country yogurt	14
Chocolate Peanut Butter Bar oreo crust peanut butter-graham cracker chocolate ganache whipped cream	9
Vanilla Bean Creme Brûlée vanilla bean custard caramelized sugar crust	10
Chocolate Covered Raspberry Cake yellow cake chocolate icing fresh raspberries	10

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

Beers

Frothy Beard ¡Ándale!

Jalapeno Citrus Pale Ale | 5.3%

Hopfly Brewing Co. Purpose

West Coast IPA | 6.0%

Sugar Creek

Path to Enlightenment

West Coast IPA | 7.0%

Southern Range Venus and Bacchus

Maple Imperial Stout | 9.5%

Original Sin McIntosh

Unfiltered Cider | 6.0%

Bevi Bene Brewing Co. Lazy Days

Summer Pilsner | 4.8%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Pangea Black Thaiger

Lemongrass & Ginger Wheat Ale | 4.5%

Columbia Craft Lager

Lager | 4.8%

New Groove Aria

Blackberry & Peach Sour | 5.0%

New Sarum Blood Orange Wheat

Wheat Ale | 6.0%

Peak Drift NEIPA

IPA | 5.4%

Frothy Beard The Tangalorian

Tangerine Sour | 5.0%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

Whites

Loimer Lois Gruner Veltliner, Austria. 2021 11

Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022 9

Domaine Gueguen Borgogne Rose, France, 2022 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

San Simeon Chardonnay, California, 2021 10

Banfi Centine Pinot Grigio, Tuscany 2021 10

Jordan Chardonnay, Sonoma, 2021 16

Dr Konstantin Frank Dry Riesling, New York 2022 14

Reds

Broadside Cabernet Sauvignon, Paso Robles, 2021 12

Planet Oregon Pinot Noir, Willamette, 2021 10

Skyfall Merlot, Washington, 2019 9

The Predator Old Vine Zinfandel, Sonoma County, 2017 12

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Prisoner Wine Co. Saldo Red Blend, Paso Robles, 2020 16

Entresuelos Tempranillo, Spain, 2018 12

Sparkling

Torresella Prosecco 9

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Almacita Brut Rosé 12

Biutiful Brut 15

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
