



Branch Menu

April 28th, 2024

Drinks

Mimosa	7
Aperol Spritz Aperol prosecco soda water orange slice	11
Bloody Mary Skyy Vodka housemade bloody mary mix mixed pickles	11
Purple Planet Empress Gin Lillet blanc St. Germaine elderflower lemon cane sugar brut rose	15
Lever Farm's Strawberry Lemonade	5
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 & Strawberry local mixed greens cucumbers cherry tomatoes carrot bacon Mindoro blue cheese boiled egg local berry vinaigrette dressing	12
Smoked Salmon Board Applewood house- hot smoked Salmon kimchi cucumbers tomato jam cream cheese crostini	17
B.E.C. Burger bacon fried farm egg Tillamook cheddar house aioli potato roll crispy potatoes	18
Blackened Catfish butterbean succotash corn bell peppers brown butter	18
Buttermilk Biscuits & Gravy andouille sausage gravy scrambled eggs crispy potatoes	14
Joyce Farm's Chicken Breast sweet potato puree vegetable medley cherry tomatoes sambal lime glaze	16
Carolina Heritage Pork Loin herb rubbed brown rice pilaf broccolini mushroom-cream 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 Hickory Bluff strawberries coulis chocolate hazelnut spread toasted hazelnuts powdered sugar scrambled eggs bacon	15
Curried S.C. Wild Caught Shrimp Congaree Milling Co. white grits bell peppers onions green curry coconut milk cilantro	17
Avocado Grain Bowl farro carrots radishes asparagus boiled egg black eye peas oats mixed nuts golden raisins honey Low Country Creamery yogurt	16
Sweet Treats	
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 fresh fruit	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%

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

Sugar Creek

Path to Enlightenment

West Coast IPA | 7.0%

Columbia Craft Brewing Co.

Lager

Lager | 4.8%

Original Sin McIntosh

Unfiltered Cider | 6.0%

Munkle Brewing Gully Washer Wit

Belgian Wheat Ale | 5.2%

Burial Beer Co. Shadowclock

Pilsner | 5.0%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Pangea Black Thaiger

Lemongrass & Ginger Wheat Ale | 4.5%

13 Stripes Jeremiah O'Brien

Irish Dry Stout | 4.5%

New Groove Aria

Blackberry & Peach Sour | 5.0%

Peak Drift NEIPA

IPA | 5.4%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

Whites

Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022 9

Chateau Ste. Michelle Indian Wells Rose, Columbia Valley, 2022 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

Chateau De Fontenille, Bordeaux Blanc, France, 2022 12

San Simeon Chardonnay, Monterey, 2021 10

Banfi Centine Pinot Grigio, Tuscany 2021 10

Schlossgut Diel de Diel Riesling Blend, Germany, 2021 14

Eroica Reisling, Columbia Valley, 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

Catena Vista Flores Malbec, Argentina, 2021 11

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Adesso Cagnina di Romagna, Refosco, Italy, 2021 15

Caymus Suisun The Walking Fool Red Blend, 2022 16

Entresuelos Tempranillo, Spain, 2018 12

Domaine de Verquière Côtes du Rhône Rouge, 2021 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
