



## Lunch Menu

April 2nd, 2024

### Drinks

**Aperol Spritz** 11  
Aperol | prosecco | soda water | orange slice

**Bloody Mary** 11  
Skyy Vodka | house made bloody mary mix | mixed pickles

**The Bitter Austrian** 16  
Amontillado sherry | Mattei Cap Corse Blanc vermouth | capaletti | orange

**New Creation** 5  
**Old Time Root Beer**  
0% ABV

**New Creation** 5  
**Strawberry Habenero Soda**  
0% ABV

**Housemade Lemonade** 5

### First Course

**Tillamook Cheddar Spread** 14  
tomato jam | pickled red onion | crostini

**Deviled Eggs** 2/\$5  
bacon | chives | house pickle 5/\$10

### Entrees

**Local Lettuce & Blueberries** 12  
bibb | radicchio | Mindoro blue cheese | almonds | raspberry vinaigrette

**Seared Salmon Salad** 17  
romaine | cucumbers | tomatoes | red onion | Grana Padano | champagne vinaigrette

**Tempura Fried Softshell Crab** 18  
marinated tomatoes | sweet peas | corn | sweet potato | butterbeans | preserved lemon gremolata

**Blackened Chicken Quarter** 16  
parsnip puree | summer squash | cippolini onions | piquillo peppers

**Motor BLT** 15  
lettuce | tomato | bacon | aioli | Texas Toast

**Carolina Heritage Pork Loin** 16  
Carolina gold rice | cabbage | andouille | hock jus | BBQ sauce

**Wild Caught S.C. Shrimp** 17  
Congaree Milling Co. grits | roasted tomatoes | bacon | Old Bay butter

**Sweet Potato Grain Bowl** 14  
farro | arugula | oats | walnuts | avocados | golden raisins | honey | Low Country yogurt

### Sweet Treats

**Chocolate Peanut Butter Bar** 9

**Vanilla Bean Creme Brûlée** 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%

### Southern Range Lemon Basil

Shandy | 4.5%

### 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

---