



Lunch Menu

April 19th, 2024

Drinks

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

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

Bay of Bengal 16
Plymouth gin | St. Germain | Cointreau | lime | orange | angostura & orange bitters | simple

Good Morning, Tijuana 14
Espolon tequila blanco | orange & pineapple | jalapeno | grenadine | agave

New Creation 5
Old Time Root Beer
0% ABV

New Creation 5
Strawberry Habenero Soda
0% ABV

Lever Farm's Strawberry Lemonade 5

First Course

Tillamook Cheddar Spread 14
bacon jam | pickled red onion | crostini

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

Entrees

Local Lettuce & Blueberries 12
local mixed greens | cucumbers | cherry tomatoes | carrot | bacon | Mindoro blue cheese | boiled egg | green goddess house dressing

Seared Blackened Salmon Salad 17
mixed greens & arugula | carrots | tomatoes | red onion | cucumber | burrata | orange-mint-basil-vinaigrette

B.L.T. 15
bibb lettuce | green tomato | bacon | garlic-herb aioli | Texas toast | crispy potato medley

Pan Fried Chicken Breast 16
Carolina Gold white rice | summer squash | asparagus | cherry tomatoes | red onion | caper beurre blanc

Carolina Heritage Pork Loin 16
Rosemary rubbed | Carolina Gold rice pilaf | mushroom-cream sauce

S.C. Shrimp Scampi 17
House fettucine | white wine | garlic | herbs | shallot butter

Grain Bowl 17
farro | carrots | radishes | green beans | avocado | boiled egg | black eye peas | oats | mixed nuts | golden raisins | honey | Low Country Creamery 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%

Columbia Craft Brewing Co.

Lager

Lager | 4.8%

Original Sin McIntosh

Unfiltered Cider | 6.0%

Pangea Brewing Co.

Chupacabrew

Puerto Rican Inspired Lager | 4.2%

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%

13 Stripes Jeremiah O'Brien

Irish Dry Stout | 4.5%

New Groove Aria

Blackberry & Peach Sour | 5.0%

Peak Drift NEIPA

IPA | 5.4%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

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

Schlossgut Diel de Diel Riesling Blend, Germany, 2021 14

Chateau Pilet Bordeaux Blanc, France, 2021 12

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

Sant Evasio Moscato d'Asti, Italy, 2022 15

San Simeon Chardonnay, Monterey, 2021 10

Banfi Centine Pinot Grigio, Tuscany 2021 10

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

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

Piper Sonoma Brut Rosé 12

Biutiful Brut 15

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
