



Branch Menu

May 12th, 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
New Creation Craft Soda Old Time Root Beer Strawberry Habanero 0% ABV	5

First Course

Tillamook Cheddar Spread bacon jam house pickles 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 Add sausage gravy 1.5	3.5
Smoked Bacon	7.5

Entrees

Local Lettuce & Strawberry local mixed greens grape tomato cucumber carrot goat cheese local berry vinaigrette	12
Seared Salmon Salad Paul's lettuce fingerling potatoes red onion tomatoes asparagus herb vinaigrette	17
B.E.C. Sandwich bacon fried farm egg Tillamook cheddar house aioli potato roll crispy potatoes	15
Pan Seared Catfish Carolina gold rice farro watercress onion coconut gravy	18
Buttermilk Biscuits & Gravy Congaree Milling Co. white grits sausage gravy scrambled eggs	14
House Corn Beef Hash scrambled eggs aji amarillo potatoes pickled carrots fresh herbs	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 strawberry SC blueberries chantilly cream scrambled eggs bacon	15
S.C. Wild Caught Shrimp Congaree Milling Co. white grits asparagus S.C. squash leeks white wine	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	10
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%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

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%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Hazelwood Brewing Neuroscience

Hazy IPA | 6.5%

New Belgium Four Roses

Oakspire

Bourbon Barrel Ale | 4.5%

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

Massican "Emilia Bianca" White Blend, California, 2022 15

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

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 18

Sparkling

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Almacita Brut Rosé 12

Biutiful Brut 15

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
