



Branch Menu

May 25th, 2024

Drinks

Mimosa blood orange juice	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 Violette St. Germaine elderflower lemon cane sugar brut rose	15
New Creation Craft Soda Strawberry Habanero Root Beer 0% ABV	5

First Course

Tillamook Cheddar Spread bacon jam local pickles crostini	12
Deviled Eggs bacon chives local pickles	2/\$5 5/\$10

Side Dishes

Congaree Milling Co. Grits Add Cheese 1.50	6
Scrambled Eggs Add Cheese 1.50	6
Buttermilk Biscuit	3.5
Smoked Bacon	7.5

Entrees

Local Lettuce & Strawberry local mixed greens grape tomato carrot goat cheese local berry vinaigrette	12
Seared Salmon Salad* Paul's lettuce fingerling potatoes red onion tomatoes asparagus fried bread grana padano herb vinaigrette	17
B.E.C. Sandwich* smoked bacon fried farm egg Tillamook cheddar Duke's Mayo potato roll house chips	15
Pulled Pork Sandwich house slaw Duke's mayo chow chow house chips	15
Seared Blackened Catfish sweet potato puree Monetta asparagus dino kale bacon jam	18
Marsh Hen Mill Stir Fry farro carrots leeks kimchi pickles boiled egg sriracha honey tatsoi sea island red peas soy ginger glaze	16
Softshell B.L.T. Pauls Romaine SC tomatoes Duke's Mayo small SUGAR sourdough house chips	21
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 lemon glaze scrambled eggs smoked bacon	15
S.C. Wild Caught Shrimp Congaree Milling Co grits chorizo onions bell peppers lime étouffée	17
Sweet Treats	
Hazelnut Cream Brownie chocolate cream crushed hazelnuts	10
Vanilla Bean Creme Brûlée vanilla bean custard caramelized sugar crust	10

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

Beers

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Amor Artis Springs Golf Lager

Lager | 4.5%

Original Sin McIntosh

Unfiltered Cider | 6.0%

Munkle Brewing Gully Washer Wit

Belgian Wheat Ale | 5.2%

Edmund's Oast Something Cold

Blonde Ale | 5%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Hazelwood Brewing Neuroscience

Hazy IPA | 6.5%

Heist Brewery Brunch Junkie

Coffee Oatmeal Stout | 7.5%

Great Divide Strawberry Rhubarb

Sour | 6.2%

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

San Simeon Chardonnay, Monterey, 2021 10

Les Hauts Plateaux Rose, Les Alpes De Provence, 2020 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

Ecco Domani Pinot Grigio, Delle Venezie Italy 12

Franciscan Chardonnay, California 2021 12

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
