



Lunch Menu

May 3rd, 2024

Drinks

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

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

Blood Orange Mimosa 9

New Creation 5
Old Time Root Beer
0% ABV

New Creation 5
Strawberry Habenero Soda
0% ABV

House-Made Lemonade 5

First Course

Smoked Salmon Rillet 12
Board
tomato jam | house pickles | crostini

Housemade Pimento Cheese 12
tomato jam | crostini

Entrees

Local Lettuce & Strawberry 12
local mixed greens | grape tomato | cucumber | carrot | bacon | Mindoro blue cheese | local berry vinaigrette

Seared Salmon Salad 17
fingerling potatoes | red onion | tomatoes | asparagus | arugula | herb vinaigrette

Blackened Catfish 18
Monetta asparagus | romesco | basil | mango salsa

Seared Chicken Breast 16
sweet potato puree | vegetable medley | | sambal lime glaze

Tillamook Double Cheeseburger 17
caramelized onions | house aioli | potato roll | house chips

Italian Roll 15
mortadella | sopressata | prosciutto | provolone | romaine | shaved red onion | tomato | Italian vinaigrette | potato roll | house chips

Carolina Heritage Pork Flat Iron 16
herb rubbed | Carolina Gold rice | butterbeans | broccolini | oyster mushroom cream

Curried S.C. Wild Caught Shrimp 17
Congaree Milling Co. white grits | bell peppers | onion | red curry coconut broth

Avocado Grain Bowl 16
farro | carrots | radishes | asparagus | 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%

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

Sugar Creek

Path to Enlightenment

West Coast IPA | 7.0%

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
