



## Lunch Menu

May 15th 2024

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### Drinks

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

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

**Dirty Strawberry Daiquiri** 11  
Plantation rum | lime | cane sugar

**Beersicle** 14  
Jameson | stout syrup | banana liqueur | soda

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

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

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### First Course

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**Housemade Pimento Cheese** 12  
tomato jam | pickled red onions | crostini

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### Entrees

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**Local Lettuce & Strawberry** 12  
local mixed greens | grape tomato | cucumber | carrot | goat cheese | local mixed berry vinaigrette

**Seared Salmon Salad** 17  
Paul's lettuce | fingerling potatoes | red onion | tomatoes | asparagus | herb vinaigrette

**Avocado Grain Bowl** 16  
farro | carrots | asparagus | radishes | boiled egg | black eye peas | oats | mixed nuts | golden raisins | honey

**House Corned Beef Melt** 15  
swiss cheese | sauerkraut | russian dressing | pumpernickle | crispy potatoes

**Italian Roll** 15  
mortadella | sopressata | prosciutto | provolone | romaine | shaved red onion | tomato | Italian vinaigrette | hoagie roll | crispy potatoes

**Seared Chicken Thighs** 16  
piccolo farro | leeks | carrots | turmeric cauliflower | General Tsao's sauce | benne seeds

**Seared Catfish** 18  
haricot vert | onions | celery root | rutabaga | chimichurri

**Carolina Heritage Pork Loin** 16  
Carolina gold rice | Haitian epis | broccolini | mango vinaigrette

**S.C. Wild Caught Shrimp & Grits** 17  
Congaree Milling Co. white corn grits | chorizo | trinity | roasted tomatoes

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### Sweet Treats

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**Chocolate Peanut Butter Bar** 10

**Vanilla Bean Creme Brûlée** 10

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

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## Beers

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### 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 | 4.5%

### 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 x Four Roses

#### Oakspire

Bourbon Barrel Ale | 9%

### Peak Drift NEIPA

IPA | 5.4%

### Untitled Arts

N/A American IPA | <0.5%

### Untitled Arts

N/A Italian Style Pilsner | <0.5%

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## Whites

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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 Pilet, Bordeaux Blanc, France, 2020 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

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## Reds

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Broadside Cabernet Sauvignon, Paso Robles, 2021 12

Planet Oregon Pinot Noir, Willamette, 2022 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

Saldo by Prisoner, Red Blend, Napa Valley, 2021 16

Entresuelos Tempranillo, Spain, 2018 12

Domaine de Verquièrre Côtes du Rhône Rouge, 2021 12

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## Sparkling

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Torresella Prosecco 9

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Almacita Brut Rosé 12

Biutiful Brut 15

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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