



Branch Menu

July 28th 2024

Drinks

Mimosa orange juice	7
Bloody Mary Skyy Vodka house bloody mary mix mixed pickles • spicy pickle version \$2	11
So...ju like Sangria? yogurt soju peach-honey puree lemon orange juice sparkling sake soda	14
Purple Planet Connption Gin Elderflower Liqueur Violette Brut rose	16
Espresso Martini Indah espresso titos vodka kahlua cane sugar pasubio vino amaro chocolate aztec bitters	16
The Nimbus Seedlip Citrus mixed berries lime honey tiki bitters 0%ABV	10
New Creation Craft Soda 0% ABV	5

First Course

Tillamook Cheddar Spread tomato jam local pickles crostini	15
Strawberry & Banana Parfait greek yogurt strawberry coulis pumpkin seed granola	6
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	6

Entrees

S.C. Roasted Beet Salad arugula brown butter pistachios golden raisins feta red onions maple-balsamic vinaigrette	15
Seared Salmon Salad local greens brown sugar soy glaze shaved carrots cucumbers shallots smoked almonds ginger-grapefruit vinaigrette	19
Steak & Eggs scrambled eggs pomme frites cippolini onions red eye gravy tomato compound butter	20
Southern Breakfast corned beef hash baked sea island red peas sourdough toast blackened grape tomatoes scrambled eggs	18
Chorizo Breakfast Quesadilla scrambled eggs potatoes tillamook cheddar tomatoes avocado crema	17
Brioche French Toast compressed plums plum coulis pecans chantilly cream scrambled eggs smoked bacon	17
M.S.C. Breakfast Bowl Congaree Milling Co. grits scrambled eggs bacon Tillamook cheddar roasted garlic aioli green onion buttermilk biscuit	15
Fish and Chips cornmeal breaded trout Bradford cabbage slaw house ranch pomme frites	18
S.C. Wild Caught Shrimp Congaree milling co grits peppers tomatoes onions okra	19
Sweet Treats	
Chocolate Peanut Butter Bars	11
Crème Brûlée	11

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

Beers

Original Sin McIntosh

Unfiltered Cider | 6.0%

Wild Heaven Punched Up

Fruited Sour | 5.0%

21st Amendment Raspberry Funk

Fruited Sour | 6.9%

Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Columbia Craft Brewing Co.

Lager | 4.8%

Amor Artis Springs Golf Lager

Lager | 4.8%

Edmund's Oast Something Cold

Blonde Ale | 5%

Munkle Brewing Gully Washer Wit

Belgian Wheat Ale | 5.2%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

NODA L'il Slurp

Juicy IPA | 6.0%

Hazelwood Brewing Indo/Outdo

IPA | 7.2%

Heist Brewery Brunch Junkie

Coffee-Oatmeal Stout | 7.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

Whites

Château Pilet, Bordeaux Blanc, 2020 12

Franciscan Chardonnay, Monterey, 2022 12

Luana Pinot Grigio, Friuli-Venezia Giulia, Italy 2021 12

San Simeon Chardonnay, Monterey, 2021 12

Eroica Riesling, Columbia Valley, 2022 14

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

Paso Verde White Blend, Paso Robles, 2020 15

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

Reds

Skyfall Merlot, Washington, 2019 9

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Planet Oregon Pinot Noir, Willamette, 2021 10

Catena Vista Flores Malbec, Argentina, 2021 11

The Predator Old Vine Zinfandel, Sonoma County, 2017 12

Entresuelos Tempranillo, Spain, 2018 12

Prelius Cabernet Sauvignon, Italy, 2021 12

Tezza Brolo delle Giare Valpolicella 14

Domaine du Grangeon Syrah, Coteaux de L'ardeche, 2019 14

Saldo By Prisoner Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

Sparkling

Maurice Bonnamy Cremant Brut 11

Lubanzi Rosé Bubbles, South Africa 14

Biutiful Cava Brut, Spain 15

Nicolas Feuillatte Brut Champagne 18

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
