



Branch Menu

July 7th 2024

Drinks

- Mimosa** 7
orange juice
- Bloody Mary** 11
Skyy Vodka | housemade bloody mary mix | mixed pickles
- So...ju like Sangria?** 14
yogurt soju | peach-honey puree | lemon | orange juice | sparkling sake | soda

Non-Alcoholic

- The Nimbus** 10
Seedlip Citrus | blackberry | lime | honey | tiki bitters
- New Creation Craft Soda** 5
Strawberry Habanero
Root Beer
0% ABV

First Course

- House Made Gumbo** 10
Carolina Gold rice | chicken | pepper | onions
- Overnight Oats** 9
blueberries | blackberries | honey
- Deviled Eggs** 2/\$5
bacon | chives | local pickles 5/\$10

Side Dishes

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

Entrees

- Grilled S.C. Peach Salad** 13
local mixed greens | blueberries | blue cheese crumbles | basil | balsmaic-honey vinaigrette
- Seared Salmon Salad** 17
local greens | grape tomatoes | red onions | boiled egg | Grana Padano | lemon vinaigrette
- Crispy Chicken Biscuit** 16
bacon | scrambled eggs | Tillamook cheddar cheese | pepper-maple glaze | roasted red potatoes
- Southern English Breakfast** 16
scrambled eggs | blackened grape tomatoes | sugar creek jalapeno sausage | toast | baked sea is. red peas
- Sugar Creek Farm's Pork Flat Iron** 16
Dutch Fork pumpkin curry | rice & peas | basil | cilantro | tamarind
- Brioche French Toast** 15
peach coulis | pistachio butter | Chantilly cream | scrambled eggs | smoked bacon
- M.S.C. Breakfast Bowl** 15
Congaree Milling Co. grits | scrambled eggs | bacon | Tillamook cheddar | roasted garlic aioli | green onion | buttermilk biscuit
- Southern Ho-Cakes & Lox** 18
herbed cream cheese | capers | red onions | cucumbers | chives | scrambled eggs
- S.C. Wild Caught Shrimp** 19
Congaree Milling Co. white grit cake | banana peppers | red onion | andouille | cream | shellfish jus |
- Sweet Treats**
- Chocolate Peanut Butter Bar** 10
sea salt caramel | chantilly cream
- Vanilla Bean Creme Brûlée** 10
vanilla bean custard | caramelized sugar crust

*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%

Heist Brewing Fizzics Fruit Punch

Hard Seltzer | 4.8%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

Columbia Craft Brewing Co.

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%

Hazelwood Brewing Neuroscience

Hazy IPA | 6.5%

Peak Drift NEIPA

IPA | 5.4%

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

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

Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022 9

Château Pilet, Bordeaux Blanc, 2020 10

San Simeon Chardonnay, Monterey, 2021 12

Franciscan Chardonnay, Monterey, 2022 12

Ecco Domani Pinot Grigio, Delle Venezie Italy 12

Eroica Reisling, Columbia Valley, 2022 14

Schlossgut Diel de Diel Riesling Blend, Germany, 2021 14

Sant Evasio Moscato d'Asti, Italy, 2022 15

Les Hauts Plateaux Rose, Les Alpes De Provence, 2020 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

Broadside Cabernet Sauvignon, Paso Robles, 2021 12

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 18

Sparkling

Maurice Bonnamy Cremant Brut 11

Lubanzi Rosé Bubbles, South Africa 14

Biutiful Brut 15

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
