



Lunch Menu

July 10th 2024

Drinks

Bloody Mary 11

Skyy Vodka or cucumber gin | house made bloody mary mix | mixed pickles

Bay of Bengal 14

Bombay Sapphire Gin | elderflower liqueur | Cointreau | lime | orange | angostura & orange bitters

Purple Planet 14

Connption gin | elderflower liqueur | Violette | Brut rose

New Creation Craft Soda 5

Strawberry Habanero
Root Beer
0% ABV

The Nimbus 11

Seedlip citrus | muddled blackberry | honey | lime | ginger ale
0% ABV

First Course

Deviled Eggs 2/\$5 bacon | chives | local pickles 5/\$10

Tillamook Cheddar Spread 15 curry chicken salad | tomato jam | local pickles | crostini

Entrees

Roasted S.C. Beet Salad 15 local mixed greens | feta | blackberries | pepitas | orange-ginger vinaigrette

Seared Salmon Salad* 18 local greens | grape tomatoes | red onions | pecans | crispy brussels sprouts | brown sugar-balsamic vinaigrette

Blackened Chicken Thigh Sandwich 16 brioche toast | lettuce | tomato | onion | bacon | Duke's mayo | sweet potato chips

Sugar Creek Farm's Beef Quesadilla 16 Carolina Gold red rice | Tillamook cheddar | tomatoes | red onion | jalapeno | avocado

M.S.C. Rueben 17 house brined corned beef | swiss cheese | rye bread | saurkraut | million island dressing | sweet potato chips

Marsh Hen Mill Piccolo Farro Stir Fry 16 carrots | sriracha honey | sweet peas | onions | marinated soy egg | house white sauce | scallions

N.C. Mountain Trout 18 Congaree Milling Co. white grits | trinity | gumbo jus | scallions

S.C. Wild Caught Shrimp Po Boy 17 tomato | shredded lettuce | Cajun remoulade | cole slaw | sweet potato chips

Sweet Treats

Local S.C. Peach Cobbler 13

Lemon Plum Bar 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%

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 12

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

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

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
