



## Lunch Menu

July 23rd 2024

### Drinks

#### Bloody Mary 12

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

#### Bay of Bengal 15

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

#### Blueberry Daiquiri 15

Plantation Rum | Giffard Crème de Mûre St. George spiced pear | blueberry syrup | lime | Jamaican No. 1 bitters

#### Purple Planet 16

Conniction gin | elderflower liqueur | Violette | Brut rose

### Non-Alcoholic

#### New Creation Craft Soda 5

Strawberry Habanero  
Root Beer

#### The Nimbus 11

Seedlip citrus | muddled berries | honey | lime | ginger ale

### First Course

#### Watermelon Gazpacho 12

S.C. Feta | basil

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

#### Tillamook Cheddar Spread 12

tomato jam | local pickles | crostini

### Entrees

#### Roasted S.C. Fig & Arugula Salad 15

pistachios | golden raisins | shaved red onions | balsamic vinaigrette

#### Seared Salmon Salad\* 19

local greens | tomato | sweet corn | pepitas | tortilla | cilantro vinaigrette

#### Korean Fried Chicken Thigh 17

summer squash | haricot verts | broccoli | red onions | scallions | thai basil

#### BBQ Bacon & Cheddar Patty Melt 20

bacon jam | brioche toast | pomme frites

#### Grilled Ham & Swiss 16

house pickles | smallSUGAR sourdough | dijonnaise | pomme frites

#### Sausage & Mushroom Risotto 18

sage | Grana Padano | garlic | mustard greens

#### Pineapple Rubbed N.C. Trout 19

creamed corn | sweet onion | heirloom tomato salsa

#### S.C. Wild Caught Shrimp 17

Congaree Milling Co. white grits | bacon lardons | shishito peppers | tomatoes | cream | scallions

#### Ancient Grain Bowl 16

Marsh Hen Mill piccolo farro | granola | pumpkin seeds | boiled egg | avocado crema | honey sriracha

### Sweet Treats

#### Chocolate Peanut Butter Bars 11

#### Vanilla Bean Crème Brûlée 11

#### Plum-Pistachio Blondie 11

• 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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### Original Sin McIntosh

Unfiltered Cider | 6.0%

### Wild Heaven Punched Up

Fruited Sour | 5.0%

### Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

### 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%

### 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%

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## Whites

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Anne Pichon Sauvage Gris, Montagne, Rose 2022 10

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

Sant Evasio Moscato d'Asti, Italy, 2022 15

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

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## Reds

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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

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## Sparkling

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Maurice Bonnamy Cremant Brut 11

Lubanzi Rosé Bubbles, South Africa 14

Biutiful Cava Brut, Spain 15

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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