



Lunch Menu

July 26th 2024

Drinks

Bloody Mary 12

Skyy Vodka or cucumber gin |
house made bloody mary mix |
mixed pickles
*Spicy pickle version add \$2

Chateau Spritz 12

aloe liqueur | elderflower liqueur |
trinity bitters | soda | proscoco

Blueberry Daiquiri 15

Plantation Rum | crème de mûre |
spiced pear liqueur | lime | blueberry
syrup | Jamaican No. 1 bitters

Purple Planet 16

Connipion gin | elderflower liqueur
| Violette | Brut rose

Non-Alcoholic

New Creation Craft Soda 5

Strawberry Habanero
Root Beer
Georgia Peach

The Nimbus 11

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

First Course

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

Tillamook Cheddar Spread 12 tomato jam | local pickles | crostini

Entrees

Roasted Beet & Arugula Salad 15 pistachios | sliced shallots | S.C. feta | honey-grapefruit vinaigrette

Seared Salmon Salad* 19 local greens | tomato | sweet corn | pepitas | tortilla | cilantro vinaigrette

Korean Fried Chicken Thigh 18

Carolina Gold rice | summer squash |
carrots | leeks | cauliflower | house
kimchi | Thai basil

BBQ Bacon & Cheddar Patty Melt 20

heirloom tomato | local lettuce | brioche
toast | crispy potatoes

M.S.C. Reuben 16

sauerkraut | swiss cheese | rye bread |
dijonnaise | crispy potatoes

Chorizo Quesadilla 16

Tillamook cheddar | grape tomatoes | red
onion | cilantro | lime | papas fritas

Blackened N.C. Mountain Trout 19

seared cabbage | heirloom tomato
salad | sweet potato raw fries

S.C. Wild Caught Shrimp 17

Congaree Milling Co. white grits | crispy
ham | shishito peppers | tomatoes |
cream | scallions

Ancient Grain Bowl 16

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

Sweet Treats

Chocolate Peanut Butter Bars 11

Vanilla Bean 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 | 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 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

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

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

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
