



Lunch Menu

July 31st 2024

Drinks

Bloody Mary 12

Skyy Vodka or Cucumber Gin | house bloody mary mix | 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

Conniption gin | elderflower liqueur | Violette | Brut rose

Non-Alcoholic

New Creation Craft Soda 5

Strawberry Habanero
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

House Cured Corn Beef Hash 6

Entrees

Roasted Beet & Arugula Salad 15

pistachios | sliced shallots | golden raisins | red onion | S.C. feta | maple-balsamic vinaigrette

Seared Salmon Salad* 19

local greens | shaved carrots | red onion | cucumbers | smoked almonds | ginger-grapefruit vinaigrette

Grilled Chicken Club 17

basil pesto dressing | red onion | smoked bacon | Tillamook cheddar | pomme frites

Mushroom & Swiss Burger 20

garlic aioli | onion jam | ciabatta bun | pomme frites

Pork Flat Iron 19

white acre peas | parsnip puree | corn tomato relish | guaijilo jus | cilantro

Grilled Beef & Broccoli Bowl 19

Carolina Gold rice | brown sugar soy glaze | honey siricha | scallions

M.S.C. Fish & Chips 19

Bradford Farm's cabbage slaw | lemon | tartar sauce | toast | pomme frites

S.C. Wild Caught Shrimp 17

Congaree Milling Co. white grits | roasted tomatoes | Peri Peri sausage | banana peppers | leeks | chive oil

Tomato & Chickpea Curry 16

banana peppers | onions | roasted tomatoes | butternut squash | coconut milk | basil | cilantro

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

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
