



Lunch Menu

October 3rd, 2024

Drinks

Bloody Mary 11
 Skyy Vodka | house made bloody mary mix | pickles

Chareau Spritz 14
 aloe liqueur | elderflower liqueur | trinity bitters | soda | prosecco

Fizzical Punch 16
 Citrus Seedlip | Mynyons Paw Paw | pineapple syrup | Fizzics Fruit Punch Hard seltzer

Smoke & Sunset 16
 Illegal mezcal | Carpano rouge | Campari | grapefruit | lime | peppercorn syrup

Non-Alcoholic

Calm & Collected 11
 Jalisco NA spirit | chamomile tea | honey | pomegranate | salt | star anise

House Chicha Morada 8
 purple corn | pineapple | green apples | cinnamon | star anise | clove

New Creation Craft Soda 5
 Georgia Peach
 Root 42

First Course

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

Tillamook Cheddar Spread 12
 tomato jam | local pickles | crostini

Roasted Red Beet Gazpacho 8
 pepitas | yogurt

Entrees

Local Romaine Salad 15
 pine nuts | croutons | Grana Padano | hard boiled egg | house caesar dressing
 Add Grilled Chicken \$8

Seared Salmon Salad* 19
 blistered tomatoes | pickled red onions | roasted sweet corn | cilantro lime vinaigrette

MSC "Animal Style" Burger 20
 yellow mustard | pickles | shredded lettuce | caramelized onions | Tillamook cheddar | pommes frites

Grilled Buffalo Chicken Wrap 16
 local romaine | avocado | blue cheese | cucumber-tomato salad

Stuffed Portobello Mushroom 16
 Carolina Gold risotto | pine nuts | tomatoes | breadcrumbs | bell pepper | Grana Padano | mirepoix | ricotta

Grilled Pork Flat Iron Bánh Mì 16
 sweet & sour sauce | carrots | red onions | cucumber | basil | aioli | collard greens

S.C. Wild Caught Shrimp 19
 Congaree Milling Co. grits | sopresatta | shishito peppers | onion | tomatoes | cream | scallions

Motor Fish & Chips 19
 cornmeal breaded catfish | toasted brioche | lemon | tartar sauce | pommes frites

Sweet Treats

Chocolate Peanut Butter Bar 11

Vanilla Bean Creme Brûlée 11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beers

Doc's Pumpkin Cider

Seasonal Cider | 6.0%

Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Savage Craft Carolina Light

All American Lager | 4.8%

Amor Artis Springs Golf Lager

Lager | 4.8%

Edmund's Oast Something Cold

Blonde Ale | 5%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Munkle Brewing Co. Haust Bier

Festbier | 5.8%

NODA L'il Slurp

Juicy IPA | 6%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

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 American Gold | <0.5%

Whites

Château Pilet, Bordeaux Blanc, 2020 12

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

San Simeon Chardonnay, Monterey, 2022 12

Eroica Riesling, Columbia Valley, 2022 14

Les Hauts Plateaux Rose, France, 2023 15

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

Harvey & Harriet White Blend, California, 2022 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 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, 2017 12

Camp Cabernet Sauvignon, North Coast, 2022 14

Saldo By Prisoner Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa, 2021 20

Sparkling

Torresella Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut, France 11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Naveran Cava Brut, Penedés, Spain, 2021 12

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Brut Champagne 18

Robert Hall Sparkling Grenache Blanc, 2021 20

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
