



Branch Menu

November 16th 2024

Drinks

Mimosa orange juice	7
Bloody Mary Skyy Vodka house bloody mary mix mixed pickles	11
Rainwater Collins Broadbent Madeira limoncello coconut rum tonic cane syrup	16
Camping at Dusk spiced cranberry Chambord Licor 43 Campari lemon Lambrusco	16
The Brujerita Castillo anejo Calirosa anejo Gran Marnier allspice dram coffee tequila melon liquor pumpkin dornfelder reduction lime \$18	16

Non-Alcoholic

Calm & Collected Seedlip Jalisco chamomile tea honey pomegranate salt star anise	10
Chicha Morada purple corn pineapple green apples cinnamon star anise clove	10
Phony Negroni	10
New Creations Craft Soda Root 42	6

First Course

Tillamook Cheddar Spread bacon jam local pickles small SUGAR sourdough crostini	12
Deviled Eggs bacon chives local pickles	2/\$5 5/\$10
Sticky Fried Pork Ribs hoisin sweet & sour sauce	10

Entrees

Local Mixed Greens Salad mixed greens local arugula boiled egg blue cheese Lusty Munk honey mustard	14
Seared Salmon Salad* roasted pink eye peas za'atar mixed greens blistered tomatoes cucumbers lemon-thyme vinaigrette	19
Verde Chicken Chilaquiles red onions cilantro radish peach serrano cotija blue corn chips	16
Vegetarian Pot Pie mushrooms Mirepoix potatoes haricot verts cream puff pastry	16
M.S.C. French Dip house corned beef caramelized onions provolone baguette au jus cajun chips cabbage slaw	20
M.S.C. Breakfast Bowl Congaree Milling Co. grits Tillamook cheddar buttermilk biscuit bacon scrambled eggs scallions	15
Brioche French Toast dolce de leche toast coconut slivered almonds scrambled eggs smoked bacon	17
Southern Breakfast corned beef hash grits scrambled eggs blackened tomatoes brioche toast	18
Crispy Fried Fish & Grits Congaree Milling Co. grits andouille holy Trinity cream blackening seasoning tomatoes scallions	19
Side Dishes	
Congaree Milling Co. Grits Add Cheese 1.50	6
Scrambled Eggs Add Cheese 1.50	5
Buttermilk Biscuit	3.5
Smoked Bacon	7

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

Beers

Doc's Pumpkin Cider

Seasonal Hard Cider | 6%

Blake's Cider Mill Donut

Cinnamon-Sugar Cider | 6.5%

Birdsong Spirit of Radio

Apricot Kolsch | 5.5%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Columbia Craft Brewing Co.

Lager | 4.8%

Amor Artis Springs Golf Lager

American Lager | 4.5%

Holy City Pluff Mud Porter

Porter | 5.5%

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%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Founder's Breakfast Stout

Stout | 8.3%

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, CA 2023 12

Franciscan Chardonnay, Monterey, CA 2022 12

San Simeon Chardonnay, Monterey, CA 2022 12

Eroica Riesling, Columbia Valley, 2022 14

Harvey & Harriet White Blend, California, 2022 14

Anne Pichon Sauvage Rose, France, 2022 15

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 15

Henri Bourgeois Sancerre Rose, France, 2023 17

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

EntreSuelos Tempranillo, D.O. Ca Rioja, España 12

Castello di Querceto Chianti Classico, 2022 12

Evolution Red Blend, Oregon, 2021 14

Camp Cabernet Sauvignon, North Coast, 2022 15

Black Stallion Cabernet Sauvignon, 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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
