



## Branch Menu

November 17th 2024

### Drinks

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

### Non-Alcoholic

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

### First Course

<b>Tillamook Cheddar Spread</b> bacon jam   local pickles   smallSUGAR sourdough crostini	12
<b>Deviled Eggs</b> bacon   chives   local pickles	2/\$5 5/\$10
<b>Biscuit &amp; Cajun Gravy</b>	10
<b>Sticky Fried Pork Ribs</b> hoisin sweet & sour sauce	10

### Entrees

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

\*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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### 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%

### 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%

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## Whites

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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

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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, 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

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## Sparkling

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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

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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