



Branch Menu

December 8th 2024

Drinks

Mimosa	7
orange juice	
Bloody Mary	13
Skyy Vodka house bloody mary mix garnish tower	
Camping at Dusk	16
Campari Licor 43 Chambord spiced cranberry Lambrusco	
On Hollow's End	16
Averna Amaro Fot Li sweet vermouth pumpkin Dornfelder reduction citrus chai	
Yukon Cornelius	16
Skyy Vodka chocolate-mint syrup Bailey's Fernet Branca Menthe pistachios nutmeg	

Non-Alcoholic

N/A Boulevardier	10
Spiritless Kentucky 74 Martini & Rossi N/A aperitif pomegranate orange bitters	
Chicha Morada	10
purple corn pineapple green apples cinnamon star anise clove	
Phony Negroni	10
Devil's Foot Beverage Co.	5
Sparkling Cran-Lime	

First Course

Tillamook Cheddar Spread	12
pepper jam local pickles smallSUGAR sourdough crostini	
Deviled Eggs	2/\$5
bacon chives local pickles	5/\$10
Biscuits & Smokey Sausage Gravy	8.5
Curried Vegetable Soup	8
squash red onion mushrooms kale	

Entrees

Local Mixed Greens Salad	14
local feta olives pine nuts red onion cherry tomatoes balsamic vinaigrette	
Blackened Salmon Salad*	19
crispy wontons carrot cucumber green onions cabbage soy-ginger vinaigrette	
Pork Rojo Chilaquiles	16
guajillo braised rojo pork pickled peach serrano peppers blue corn tortilla chips cotija cilantro	
Sweet Chili Vegetable Stir Fry	16
Carolina Gold rice squash zucchini mushrooms snap peas red onions benne seeds	
Motor Burger	20
house pimento cheese smoked bacon tomato jam roasted potatoes	
M.S.C. Breakfast Bowl	15
Congaree Milling Co. grits Tillamook cheddar smoked bacon scrambled eggs scallions	
Crispy N.C. Mountain Trout	19
house slaw roasted potatoes dashi tartar	
PB&J Brioche French Toast	17
peanut butter cream red wine gastrique brown butter graham cracker scrambled eggs smoked bacon	
Southern Breakfast	18
andouille sausage bacon fat braised cabbage scrambled eggs field peas buttermilk biscuit	
S.C. Wild Caught Shrimp & Grits	19
Congaree Milling Co. white grits prosciutto sundried tomato cream shaved shallots micro basil	
Side Dishes	
Congaree Milling Co. Grits	6
Add Cheese 1.50	
Scrambled Eggs	5
Add Cheese 1.50	
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 Hard Apple Cider

Seasonal Hard Cider | 6%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

New Sarum Yaddy Light

American Light | 4%

Columbia Craft Lager

Lager | 4%

Birdsong Spirit of Radio

Apricot Kolsch | 5.5%

Edmund's Oast Something Cold

Blonde Ale | 5%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Hazelwood Indo/Outdo

IPA | 7.5%

Birdsong Brewing Hazy Sexy Cool

NE Style IPA | 6.8%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Holy City Pluff Mud Porter

Porter | 5.5%

Founder's Breakfast Stout

Chocolate-Coffee Stout | 8.3%

Original Sin White Widow

N/A Cider | 0%

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

Anne Pichon Sauvage Rose, France, 2022 15

Whitehaven Sauvignon Blanc, NZ, 2023 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

Camp Cabernet Sauvignon, North Coast, 2022 15

Saldo by Prisoner, Red Blend, California, 2021 16

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

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Brut Champagne 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
