



Branch Menu

January 5th 2025

Drinks

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

Non-Alcoholic

N/A Boulevardier Spiritless Kentucky 74 Martini & Rossi N/A aperitif pomegranate orange bitters	10
Phony Negroni	10
House Made Chicha Morada	10
New Creations Co. Craft Soda Root 42	5
Jam & Spritz strawberry jam apple cider blood orange Tost NA sparkling	10

First Course

Tillamook Cheddar Spread pepper-bacon jam local pickles smallSUGAR sourdough crostini	12
Deviled Eggs bacon chives dill local pickles	2/\$5 5/\$10

Entrees

Local Mixed Greens Salad Marsh Hen Mill piccolo farro pepitas cucumbers blistered tomatoes charred cippolini onions guajillo dressing	14
Seared Salmon Salad* roasted poblano roasted corn shaved shallots toasted pistachios ginger-cardamom vinaigrette	19
Shrimp Salad Roll brioche garlic aioli sweet onions chives lemon local romaine crispy leeks field peas	19
Beet Borscht crème fraîche piccolo farro & arugula salad honey crisp apple cucumber sandwich garlic-ricotta cream cheese	16
Smoked Bacon Burger Tillamook cheddar local lettuce pickled red onions honey-sriracha aioli roasted potatoes	20
Brioche French Toast blueberry compote cinnamon streusel maple butter scrambled eggs smoked bacon	17
Motor Breakfast Plate smoked bacon scrambled eggs buttermilk biscuit roasted mushrooms home fries	15
Blackened N.C. Mountain Trout elote creamed corn blistered tomatoes bell peppers red onions cotija cilantro bay leaf oil	18
M.S.C. Breakfast Bowl Congaree Milling Co. white grits crispy pork belly blistered tomatoes Tillamook cheddar scrambled eggs scallions	16
C.A.B. Hanger Steak & Eggs russet potatoes red onions scrambled eggs roasted garlic bechamel	24
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 Hard Apple Cider

Seasonal Hard Cider | 6%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Southern Grown Tropical Sauce

Fruited Sour | 7.2%

Columbia Craft Lager

Lager | 4%

Heist Druid Pills South

Pilsner | 4.5%

Protagonist Hank Lager

Lager | 4.2%

Edmund's Oast Something Cold

Blonde Ale | 5%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

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

Whitehaven Sauvignon Blanc, NZ, 2023 14

Eroica Riesling, Columbia Valley, 2022 14

Anne Pichon Sauvage Rose, France, 2022 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, 2022 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
