



Branch Menu

January 19th 2025

Drinks

Mimosa	7
Bloody Mary Skyy Vodka house bloody mary mix garnish tower	13
Persephone's Mule Tito's Vodka pomegranate molasses syrup Chambord lime ginger beer	16
On Hollow's End Averna Amaro Fot Li sweet vermouth pumpkin Dornfelder reduction citrus chai	16

Non-Alcoholic

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

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
Biscuits & Gravy piri piri sausage gravy scallions	10
Broccoli Cheddar Soup	8

Entrees

Local Mixed Greens Salad fiji apples goat cheese grilled shallots smoked almonds white balsamic vinaigrette	14
Seared Salmon Salad* romaine brioche croutons grana padano shaved red onions boiled egg Caesar dressing	19
Carmelized Banana Oatmeal brown sugar cinnamon coconut milk maple-caramel apples strawberries toasted hazelnuts	14
Seared Coulotte Steak shallot fried rice scrambled eggs soy glazed broccoli	22
Crispy Leek & Bacon Burger fried leeks herb cheese spread bacon Lusty Monk WGM aioli pickled red onions roasted potatoes	20
Tiramisu French Toast espresso chocolate ganache mascarpone whip coco powder wafers scrambled eggs smoked bacon	17
Motor Breakfast Plate scrambled eggs smoked bacon grits buttermilk biscuit sausage gravy blistered tomatoes	17
Crispy N.C. Mountain Trout cornmeal dusted Trout Bradford Farm's coleslaw yukon potatoes giardiniera preserved lemon tartar sauce	18
M.S.C. Breakfast Bowl Congaree Milling Co. white grits Japanese yellow curry potatoes carrots smoked bratwurst grilled peppers	16
S.C. Wild Caught Shrimp Congaree Milling Co. grits piquillo cream sweet corn poblano peppers andouille red onion cream garlic 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
Smoked Bratwurst	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%

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

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 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
