



Served from 10 am – 2 pm
(The kitchen will close at 2 pm and re-open at 2:30 pm)

STARTERS

Coffee Cake \$6

Macerated blueberries and raspberries in a housemade coffee cake with whipped cream, and Bee Trail Farms honey

Biscuit & Tasso Gravy \$3

Cajun smoked pork loaded with herbs and spices

2 Deviled Eggs \$1.25

Relish and smoked paprika filling topped with crispy tasso ham

Avocado Toast \$8.50

*Butter toasted thick cut rye bread with freshly sliced avocado, pickled red onion, watermelon radish, red fresno pepper and City Roots microgreens
(add 2 poached eggs \$1.00)*

SALADS

Farmstead \$8

Freshly Grown Farms mixed greens, carrot ribbons, red onions, smoked cheddar cheese, and tomatoes, with your choice of balsamic, ranch, or blue cheese dressing

Watermelon & Cucumber \$4

With honey lime vinaigrette, fresh mint and basil from Freshly Grown Farms

Heirloom Caprese Salad \$6

Heirloom tomatoes with creamy burrata and thai basil pesto topped with a balsamic glaze.

KIDS

Burger & Fries \$6.50

4oz angus beef patty with American cheese on a brioche bun

Grilled Cheese & Fries \$6

Kids French Toast* \$4

Housemade challah bread dipped in French toast batter, with maple syrup

Kids Confetti Pancakes \$3

Kids Fruit Cup \$4

(Raspberries, Blueberries, Watermelon)

SIDES

Side of grits \$4

Two scrambled eggs \$1

Side of fries small \$2.50/ large \$5

Three slices bacon \$4

One biscuit of hope with butter \$1.50

ENTREES

Burger* \$11

*Half pound angus beef patty seasoned with fresh herbs, salt, and fresh cracked pepper with chipotle aioli, lettuce, tomato, red onion, pickles, and American Cheese on toasted brioche bun
(add bacon \$1.75 – add egg \$.50)*

BBQ Sandwich \$9

Choice of smoked brisket with a house chipotle BBQ sauce or smoked pork with a house BBQ sauce served with coleslaw and pickles on a brioche bun

French Toast* \$10

Housemade challah bread, served with sweet pecan butter, macerated raspberries, whipped cream, brown butter pears and fresh thyme

Chicken & Waffle \$13

Fried blackened chicken atop a Belgium waffle, with housemade sriracha honey and fresh parsley

River Rat Salmon & Kale \$12

Slow braised local field greens in our own Twisted Lemon Wheat, bacon, tomato, red fresno pepper and pan seared Chilean salmon topped with a creamy avocado basil sauce and City Roots micro greens

Short Rib Eggs Benedict* \$13

House biscuit topped with My Morning Stout braised short ribs, pepper jack cheese, 2 poached eggs, tasso gravy with City Roots microgreens

Chilaquiles* \$10

Crispy fried tortillas, chicken in tomato sauce, two fried eggs with hoja santa, salsa verde, queso fresco, buttermilk lime crema, fresh cilantro

Huevos Rancheros* \$10

Fried fingerling potatoes, topped with chicken, coffee spiced black beans, two eggs fried with hoja santa, house sriracha, salsa verde

Burrito* \$10

Burrito stuffed with scrambled egg, cheddar, fingerling potatoes, sausage, topped with salsa, buttermilk lime crema, and fresh cilantro

River Rat Grit Bowl* \$10

Congaree Milling's Roasted red corn grits, topped with fried fingerling potatoes, two eggs, salsa verde, tasso gravy, and fresh cilantro

DRINKS

Coke®, Diet Coke®, Sprite® \$1.25

Coffee \$1.50

Gatorade® \$1.50

Ice Tea (sweet or unsweet) \$2.50



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TAPROOM NACHOS

Taproom Nachos \$10

Beer queso, salsa, black beans, jalapenos, buttermilk-lime-crema, cilantro
 (add pork, brisket, or chicken \$2)

SPARKLING

Mirabello Prosecco

[Italy]
 \$6.50 glass \$24 bottle

Mirabello Pinot Grigio-Rosé

[Italy]
 \$7 glass \$26 bottle

ROSÉ

Moulin de Gassac Guilhem Rosé

[France]
 \$7 glass \$26 bottle

WHITE

Urban Riesling

\$7 glass \$26 bottle

Cycles Chardonnay

[California]
 \$7 glass \$26 bottle

RED

Chateau De Jarnioux Beaujolais

[France-Beaujolais]
 \$26 bottle

Albert Bichot Vieilles Vignes de Pinot Nior

[France-Burgundy]
 \$8.50 glass \$30 bottle

Avatar Malbec [Argentina]

\$7.50 glass \$28 bottle

Broadside Paso Robles Red

\$7.50 glass \$28 bottle

Barnard Griffin Rob's 2014 Red Blend

[California Napa Valley]
 \$7.50 glass \$28 bottle

SMOKED WINGS

Our wings are smoked then fried to perfection

Ranch or Blue Cheese available upon request

Choice of:

House BBQ, Chipotle BBQ, House Rub, Buffalo-style,
 Sweet Thai Chili, Lemon Pepper, Teriyaki, Jamaican Jerk,
 HOT, or NAKED

- 7 cut wings [1 flavor] \$11
- 13 cut wings [up to 2 flavor] \$20
- 25 cut wings [up to 3 flavor] \$35

SPECIALTY DRINKS

McClure's Bloody Mary \$9

(Spicy)

Zing Zang Bloody Mary \$9

Mimosa \$6.50

Beermosa \$6.75

Frose \$9

Frozen Mixed Cocktail \$9

(Ask for what is currently being served)