



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

STARTERS

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, tomatoes, red pepper, salsa verde and City Roots microgreens (add 2 poached eggs \$1.25)

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

Caesar Salad \$8.00

Fresh romaine lettuce, parmesan cheese, croutons and Caesar dressing with a slice of lemon

KIDS

Burger & Fries \$6.50

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

Grilled Cheese & Fries \$6

Kids Confetti Waffles \$6.50

Kids Fruit Cup \$4

(Raspberries, Blueberries, Pineapple)

SIDES

Side of grits \$4

Two scrambled eggs \$1.25

Side of fries small \$3/ large \$5

Three slices bacon \$4

One biscuit of hope with butter \$1.50

ENTREES

House 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

Texas toast served with sweet pecan butter, macerated raspberries, whipped cream and brown butter pears

Chicken & Waffle \$13

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

Brisket Eggs Benedict* \$13

House biscuit topped with in house smoked brisket, pepper jack cheese, 2 poached eggs, tasso gravy with City Roots microgreens

Huevos Rancheros* \$12

Fried fingerling potatoes, topped with chorizo, coffee spiced black beans, two eggs fried with house sriracha and 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

Bocelli Pinot Grigio [Italy]

\$8 glass \$29 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

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 flavors]	\$20
25 cut wings	[up to 3 flavors]	\$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)