



# LUNCH

**SERVING HOURS**  
Monday-Friday  
11:30a-3:00p

## SALAD

SEASONAL MIX GREENS | 11

### ADD ON'S

Seasonal Berries  
Pickled Onions  
Tomatoes  
Red Pepper Strips  
House-made Croutons\*

Goat Cheese  
Candied Pecans  
Avocado

House-made Croutons\* **GF**

### ADD PROTEINS

Grilled Chicken | 4  
Grilled Shrimp | 5

### CHOICE OF DRESSING

Rosemary Red Wine Vinaigrette  
Lemon Oil Dressing  
Orange & Italian Herb Vinaigrette

## SOUP

BREWHOUSE BEEF CHILI

Cup | 5 | Bowl | 7

SHE CRAB

Cup | 7 | Bowl | 9

ROASTED TOMATO & BASIL

Cup | 5 | Bowl | 6

Croutons Available **GF**

## HANDHELDS

**BREWHOUSE BLT** | Pulled Pork Bacon, Crispy Lettuce, Fresh Green Tomato & TCB House-made Cranberry Mayo. Served on a Spent Grain Bun\* | 8

### HOUSE-MADE CHICKEN SALAD

**SANDWICH** | Crispy Lettuce, Tomato Jam & a Scoop of Our House-made Chicken Salad. Served with Your Choice of Bread | 8

### SOUTHERN GRILLED CHEESE AND

**TOMATO SANDWICH** | House-made Pimento Cheese Melted Between Your Choice of Bread with a Slice of Red Tomato | 7

### BREAD

Sour Do\*  
Old World Semolina Wheat\*  
Croissant

Bagel\*  
Wrap  
English Muffin

## COMBO

PICK ANY 2 FROM  
1/2 Handheld, 1/2 Salad,  
Cup of Soup | 9

**SIDES** Grits | 3  
Fried Potato Skins | 3  
Fried Green Tomatoes | 5

**PULLED PORK TACOS** | 3 Soft Tacos, Lettuce, Cheddar Cheese, Mango Salsa, Sour Cream | 12

**ANGUS BURGER** | House-made Pimento Cheese, Fried Green Tomato, Pickled Onions, Pulled Pork Bacon, Spent Grain Bun\* | 14

**CHICKEN FRIED STEAK** | Country Gravy and Buttermilk Biscuit | 12

## KIDS MENU

Hot Dog & Fried Potato Skins | 6  
12 Years Old and Under

## PUP CUP

DOG BOWL

Turkey Patty & Rice | 6

SPENT-GRAIN  
DOG TREATS | 5

## DESSERT

AFFOGATO AL CAFFE

Scoop of Vanilla Ice Cream Topped with a Shot of Hot Espresso | 5

**GF** Gluten Free \*Fresh Baked Products Provided by Benjamin's Bagels

## TEA

### HOT TEA

|        | 12 oz. | 16 oz. | 20 oz. |
|--------|--------|--------|--------|
| 1 Bag  | 2.00   | 2.00   |        |
| 2 Bags |        | 3.00   | 3.00   |

### CHAI LATTE

|  | 12 oz. | 16 oz. | 20 oz. |
|--|--------|--------|--------|
|  | 4.25   | 4.75   | 5.25   |

Add Espresso Shot +.75

### CHEF'S HOUSE-MADE HONEY LEMON GINGER TEA

|  | 12 oz. | 16 oz. | 20 oz. |
|--|--------|--------|--------|
|  | 2.50   | 2.75   | 3.00   |

## COLD DRINKS

|                      | 12 oz. | 16 oz. | 20 oz. |
|----------------------|--------|--------|--------|
| Sweet or Unsweet Tea | 2.50   | 2.75   | 3.00   |

Poured 12 oz. Orange or Apple Juice | 2.50  
Bottled Water | 2.25  
Coca Cola® Products | 1.50

12 oz. | 2.25  
Whole, 2%, Soy  
or Almond

## MILK

## COFFEE

### HOT ICED COLD BREW

|           | 12 oz. | 16 oz. | 20 oz. |
|-----------|--------|--------|--------|
| HOT       | 2.75   | 3.25   | 3.75   |
| ICED      | 3.00   | 3.50   | 4.00   |
| COLD BREW | 3.50   | 4.00   | 4.50   |

### ESPRESSO

|            | Single      | Double      | Triple      |
|------------|-------------|-------------|-------------|
| Americano  | 1.50        | 2.25        | 3.00        |
| Cappuccino | 12 oz. 3.00 | 16 oz. 3.50 | 20 oz. 4.00 |
|            | 3.75        | 4.25        |             |

French Press 4.75

### LATTES

|  | 12 oz. | 16 oz. | 20 oz. |
|--|--------|--------|--------|
|  | 3.75   | 4.25   | 4.50   |

Add Flavor +.75

**FLAVORS** Vanilla, Hazelnut, Caramel, Brown Sugar Cinnamon

**SUGAR FREE FLAVORS** Vanilla, Hazelnut, Caramel, Brown Sugar Cinnamon

## HOT CHOCOLATE

12 oz. Milk | 3.50

## CHOCOLATE MILK

12 oz. Milk | 3.00

## REFRESHERS

Non-Alcoholic, 14 oz. | 4

**Strawberry Lavender Lemonade**  
Lemon Juice, Simple Syrup, Sliced Strawberry, Lavender Syrup, Club Soda

### Caribbean Cooler

Cranberry, Coconut Syrup, Lime Juice, Simple Syrup, Orange Juice, Club Soda

### Carolina Tea

Chef's Honey Lemon Ginger Tea, Lemon Juice, Simple Syrup

Food allergies? Please inform your server. We will be happy to discuss any necessary changes.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness. PRICES ARE SUBJECT TO CHANGE.

Adrian Sawczuk, Co-Founder | Veteran-Owned Business  
Dara Liberatore-Sawczuk, Co-Founder/GM | Female-Owned Business

Patrick Gibson, Brewmaster  
Carlton Hennigan, Chef  
Elena Salcido, Coffee Roaster