

BRUNCH

SATURDAY AND SUNDAY

8AM - 3PM



WHAT'S ON TAP



Adrian Sawczuk, Co-Founder
Dara Liberatore-Sawczuk, Co-Founder
Argus, Brew Dog

Patrick Gibson, Brewmaster
Yon MacIntyre, Chef

AM QUESADILLA | 10

Scrambled eggs, cheddar cheese, onions; salsa and sour cream served on the side

BREWER'S CHOICE: BREEZY BLONDE ALE

AVOCADO TOAST | 11

Avocado spread on toasted sourdough, egg over medium and red tomato

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

BREAKFAST BURRITO | 11

Scrambled eggs, cheddar cheese, onions, served with breakfast potatoes; salsa and sour cream served on the side

BREWER'S CHOICE: BEAM REACH IPA

HUMMUS TOAST | 11

House-made hummus on toasted sourdough served with mixed greens, pomegranate vinaigrette, cucumber and goat cheese

BREWER'S CHOICE: TIDEWAYS PILSNER

BREAKFAST POWER BOWL | 14 GF/V

Yogurt and organic quinoa medley, topped with berries, toasted pecans and honey

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

BREAKFAST SANDWICH | 7

Hard fried egg with your choice of bacon, ham or sausage with cheese on a bagel or sourdough bread

BREWER'S CHOICE: BREEZY BLONDE ALE

CREEK OMELETTE | 14 GF

Ask your server for this weekend's selection, served with breakfast potatoes

BREWER'S CHOICE: BREEZY BLONDE ALE

WEEKEND QUICHE | 11

Ask your server for this weekend's selection served with a side salad

BREWER'S CHOICE: LIBERATOR PILSNER

COASTAL PRETZEL | 8

TCB beers' spent-grain baked on top of a pretzel with everything seasoning, served with whole grain mustard and TCB beer cheese

BREWER'S CHOICE: GRAND STRAND IPA

KIDS

WAFFLE | 5

PANCAKE | 5

2 EGGS | 4

PASTRIES

CROISSANT | 5

BAGEL W/ BUTTER | 4

W/ CREAM CHEESE | 5

MUFFIN | 5

VACATION CAKES | 9 V

Vanilla Belgian style waffle served with whipped cream and strawberry rhubarb

BREWER'S CHOICE: BEAM REACH IPA

EYE OPENING BURGER | 16

8oz prime chuck and short rib beef, cheddar cheese, avocado and a fried egg on a spent grain bun, served with side salad

BREWER'S CHOICE: GRAND STRAND IPA

STEAK AND EGGS | 20 GF

8 oz prime marinated Ribeye grilled to order with two eggs, served with breakfast potatoes

BREWER'S CHOICE: BACKWATER BROWN ALE

SHRIMP AND GRITS | 14 GF

3 jumbo Carolina shrimp tossed with Cajun seasonings, served over Adluh Mills yellow stone ground grit cake topped with a southern Cajun remoulade sauce

BREWER'S CHOICE: TIDEWAYS PILSNER

CRAB CAKE BENEDICT | 18

House-made crab cake on top of a poached egg on a buttery, flakey croissant with hollandaise sauce

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

CHICKEN SALAD SANDWICH | 11

Tidal Creek's famous chicken salad with lettuce and tomato served on a croissant (can substitute the croissant with a wrap)

BREWER'S CHOICE: BREEZY BLONDE ALE

CAROLINA REUBEN | 16

Rare corned beef thinly sliced, Swiss cheese and cole slaw on a grilled marble rye served with creek fries

BREWER'S CHOICE: LIBERATORE PILSNER

SIDES

THICK CUT BACON | 5 TURKEY PATTY | 5

CORNED BEEF HASH | 7 EGG | 2

BREAKFAST POTATOES | 5 FRESH FRUIT | 5

DOGS

PUP CUP | 1

DOG BOWL | 6

DOG TREATS | 5

ARGUS'S MALT LICKER | 4

COFFEE

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

	single	double	triple
ESPRESSO	1.50	2.25	3.00

	12oz	16oz	20oz
AMERICANO	3.00	3.50	4.00
CAPPUCCINO	3.75	4.25	

FRENCH PRESS 4.75

	12oz	16oz	20oz
LATTES	3.75	4.25	4.50

add a flavor +.75

FLAVORS (ALSO AVAILABLE IN SUGAR FREE)

Vanilla, Hazelnut, caramel, Brown Sugar
Cinnamon

HOT CHOCOLATE 12oz milk | 3.50
CHOCOLATE MILK 12oz milk | 3.00

HOT TEA

	12oz	16oz	20oz
1 BAG	2.00	2.00	
2 BAGS		3.00	3.00
CHAI LATTE	4.25	4.75	5.25

add espresso shot +.75

COLD DRINKS AND REFRESHERS

	12oz	16oz	20oz
SWEET OR UNSWEET TEA	2.50	2.75	3.00

LEMONADE REFRESHER | 4

Our house-made lemonade over ice topped with soda water with mint sprig to garnish

STRAWBERRY MINT | 4

Muddled mint leaves and strawberries with simple syrup over ice topped with soda water

STRAWBERRY LAVENDER LEMONADE | 4

Lavender mix over muddled strawberries over ice and topped with soda water

COCA COLA PRODUCTS | 1.50

MILK | 2.25

whole, 2%, soy or almond

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V- vegetarian GF- gluten free Consuming raw or undercooked meats may increase your risk of foodborne illness

Prices are subject to change

Please inform bartender of any food allergies