



# BRUNCH

SATURDAY & SUNDAY 8AM - 3PM

## PLATES

### HUMMUS TOAST 11.75 V

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

BREWER'S CHOICE: LA CALA MEXICAN LAGER

### AVOCADO TOAST 11.75

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

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

### CREEK OMELETTE\* 14.75 GF

Ask your Barista/Bartender about the weekend's special omelette, served with breakfast potatoes

BREWER'S CHOICE: BREEZY BLONDE ALE

### SHRIMP AND GRITS 14.75 GF

3 jumbo shrimp tossed with Cajun seasoning, served over Adluh Mills grit cake topped with a southern Cajun remoulade sauce

BREWER'S CHOICE: LIBERATORE PILSNER

### CRAB CAKE BENEDICT 19

Two House-made crab cakes on top of a poached egg\* on a buttery, flakey croissant with hollandaise sauce

BREWER'S CHOICE: HARMONIC HEFEWEIZEN

### BREWMASTER'S BREAKFAST 12.75 GF

3 eggs\* your way and your choice of turkey patty, ham or bacon, served with breakfast potatoes or grits

BREWER'S CHOICE: BACKWATER BROWN ALE

## CLASSICS

### PANCAKE STACK 7.50

Stack of 3 pancakes; served with butter and maple syrup

BREWER'S CHOICE: BREEZY BLONDE ALE

### FRENCH TOAST 7.50

2 thick slices of sourdough, lightly dusted with powder sugar, served with butter and maple syrup

BREWER'S CHOICE: BEAM REACH IPA

## HANDHELDS

### AM QUESADILLA 10.50

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

BREWER'S CHOICE: BREEZY BLONDE ALE

### BREAKFAST SANDWICH 8.50

Hard fried egg\* with your choice of bacon (+1), ham, pulled pork or sausage with cheese on a bagel or sourdough bread

BREWER'S CHOICE: BREEZY BLONDE ALE

### BREAKFAST BURRITO 11.75

Scrambled eggs\*, cheddar cheese, onions, and breakfast potatoes in a burrito; salsa and sour cream served on the side

BREWER'S CHOICE: BEAM REACH IPA

### BLT 10.50

**Traditional** - smoked bacon on toasted sourdough, with spring mix and tomato

**Southern** - in-house smoked pulled pork on toasted sourdough, with spring mix and tomato

**Best of Both** - bacon & pulled pork +2

**BELT** - add a hard-fried egg\* +2

BREWER'S CHOICE: LIBERATORE PILSNER

### EYE-OPENING BURGER 17

8oz prime chuck and short rib beef\*, cheddar cheese, and a fried egg\* on a bun, served with a side salad (+1 avocado)

BREWER'S CHOICE: COASTLINES IPA

### CHICKEN SALAD SANDWICH 13.75

House-made chicken salad with lettuce and tomato, served on a croissant (may substitute with a wrap)

BREWER'S CHOICE: BREEZY BLONDE ALE

### CAROLINA REUBEN 17

Thinly sliced corned beef, Swiss cheese and cole slaw on toasted marble rye; served with creek fries

BREWER'S CHOICE: LIBERATORE PILSNER

# BAKED GOODS

## Coastal Pretzel 9.50

Croissant 4.25 Bagel with Butter 3.25 Bagel  
with Cream Cheese 4.25 Toast 3.25 Muffin  
5.25

## COFFEE

	16oz	20oz
HOT	3.50	4.00
ICED	3.75	4.25
COLD BREW	4.25	4.75
AMERICANO	3.75	4.25
CAPPUCCINO	4.50	5.00
LATTES	4.50	4.75

add a flavor +.75

ESPRESSO 1 SHOT 1.75  
2 SHOTS 2.50  
3 SHOTS 3.25

FRENCH PRESS 5.00 ONLY AVAILABLE UNTIL 3PM

POUR OVER 5.00 ONLY AVAILABLE UNTIL 11AM

### FLAVORS (\*ALSO AVAILABLE IN SUGAR FREE)

Vanilla\*, Hazelnut\*, Caramel\*, Brown Sugar  
Cinnamon\*, Coconut, Lavender, Mocha

## DOGS

PUP CUP 1.25 DOG BOWL 6.50  
DOG TREATS 5.25 ARGUS'S MALT LICKER 4.25

## WHAT'S ON TAP

Patrick Gibson, Brewmaster  
Josh Ashley, Chef

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

January 2024



## SIDES

Fruit Cup 4.25 Turkey Patties (2) 4.25

Bacon (3) 6.50 Corned Beef Hash 6.50

Breakfast Potatoes 4.25

## KIDS

PANCAKE 3.25 2 EGGS\* 3.00  
BURGER 7.50 GRILLED CHEESE 7.50 HOT DOG 7.50  
CHICKEN TENDERS 7.50

## COFFEE FLIGHTS

DRIP COFFEE FLIGHT | 6.50 COLD BREW FLIGHT | 7.50

with a Bag of TCB Coffee Beans | 20.00

Only Available Until 11am

## SIGNATURE DRINKS

"HOP"PY COLD BREW 16oz | 4.75 20oz | 5.25

Our house-made cold brew infused with citra hops

MALT-CHIATO 16oz | 5.00 20oz | 5.25

Sweetened upside-down latte infused with  
malt extract

NOTE: Available as iced as well

### MONTHLY FEATURED DRINK

Ask a bartender about our featured drink this month!

## COLD DRINKS AND REFRESHERS

### LEMONADE REFRESHER 6.50

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

### STRAWBERRY LAVENDER LEMONADE 6.50

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

### STRAWBERRY MINT 6.50

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

SWEET TEA/UNSWEET TEA 16oz 3.00 | 20oz 3.25

COCA-COLA PRODUCTS 3.50

MILK 3.25

Whole, Non-Fat, Oat (+.50), Almond(+.50)



\*Consuming raw or undercooked meats may increase your risk of foodborne illness

Prices are subject to change | Tidal Creek now offers ~3% cash discount; menu pricing is listed at full credit/debit card price. If you choose to pay with cash, you will  
receive ~3% discount off of the listed prices.

Please inform bartender of any food allergies