



## Lunch Menu

October 30th, 2024

### Drinks

- |   |           |
|---|-----------|
| <b>Bloody Mary</b>  | <b>11</b> |
| Skyy Vodka   house made bloody mary mix   pickles                                     |           |
| <b>Rainwater Collins</b>  | <b>14</b> |
| Broadbent rainwater madeira   lemoncello   coconut rum   tonic                        |           |
| <b>Fizzical Punch</b>   | <b>16</b> |
| Citrus Seedlip   Munyons Paw Paw   pineapple syrup   Fizzics Fruit Punch Hard seltzer |           |
| <b>Purple Planet</b>  | <b>16</b> |
| Conniction Kinship gin   creme de violette   st. germaine   lemon   brut rose         |           |

### Non-Alcoholic

- |   |           |
|---|-----------|
| <b>Phony Negroni</b>  | <b>10</b> |
| <b>Calm &amp; Collected</b>   | <b>11</b> |
| Jalisco NA spirit   chamomile tea   honey   pomegranate   salt   star anise |           |
| <b>House Chicha Morada</b>  | <b>8</b>  |
| purple corn   pineapple   green apples   cinnamon   star anise   clove      |           |

### First Course

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|---------------------------------------|---------------|
| <b>Tillamook Cheddar Spread</b>       | <b>12</b>     |
| pepper jam   local pickles   crostini |               |
| <b>Deviled Eggs</b>                   | <b>2/\$5</b>  |
| bacon   chives   local pickles        | <b>5/\$10</b> |

### Entrees

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|---|-----------|
| <b>Local Mixed Greens Salad</b>   | <b>14</b> |
| sugar snap peas   shaved radish   carrots   cucumbers   orange champagne vinaigrette  |           |
| <b>Seared Salmon Salad*</b>   | <b>19</b> |
| roasted pineapple   grilled red onions   pumpkin seeds   cotija   pinenuts   cilantro lime vinaigrette                      |           |
| <b>Stir Fried Grain Bowl</b>  | <b>16</b> |
| piccolo farro   Carolina Gold rice   boiled egg   carrots   baby corn   sweet onions   mushrooms   green peas   white sauce |           |
| <b>M.S.C. Bacon Burger</b>  | <b>18</b> |
| caramelized onion medley   cheddar   special sauce   bacon   lettuce   roasted potatoes                                     |           |
| <b>Seared Pork Flat Iron</b>  | <b>17</b> |
| brussel sprouts   bacon jam   chili oil   sweet potato puree  |           |
| <b>Papparadelle &amp; Meatballs</b>   | <b>18</b> |
| beef veloute   mushrooms   sourdough breadcrumbs   chives   Grana Padano  |           |
| <b>Cornmeal Fried Mountain Trout</b>  | <b>19</b> |
| Bradford Farms cabbage slaw   avocado crema   lemon   roasted potatoes  |           |
| <b>S.C. Wild Caught Shrimp</b>  | <b>19</b> |
| Congaree Milling Co. grits   coconut red curry   sugar snap peas   shishito peppers   leeks   cilantro                      |           |
| <b>Sweet Treats</b>   |           |
| <b>Vanilla Bean Crème Brûlée</b>  | <b>11</b> |
| <b>Mountain Apple Cobbler</b>   | <b>11</b> |
| <b>Chocolate Peanut Butter Bar</b>  | <b>11</b> |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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## Beers

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### Doc's Pumpkin Cider

Seasonal Cider | 6%

### Blake's Cider Mill Donut

Cinnamon Sugar Cider | 6%

### Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

### Columbia Craft Lager

Lager | 4.8%

### Columbia Craft Carolinian

Blonde Ale | 4.7%

### Holy City Pluff Mud

Porter | 5.5%

### Edmund's Oast Something Cold

Blonde Ale | 5%

### Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

### Munkle Brewing Co. Haust Bier

Festbier | 5.8%

### Savage Craft Galaxy Banger

Hazy IPA | 7.5%

### Hazelwood Brewing Indo/Outdo

India Pale Ale | 7.2%

### Heist Brewery Brunch Junkie

Coffee-Oatmeal Stout | 7.5%

### Untitled Arts

N/A American IPA | <0.5%

### Untitled Arts

N/A American Gold | <0.5%

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## Whites

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Les Hauts Plateaux Rose, France, 2023 9

Château Pilet, Bordeaux Blanc, 2020 12

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

San Simeon Chardonnay, Monterey, 2022 12

Eroica Riesling, Columbia Valley, 2022 14

Harvey & Harriet White Blend, California, 2022 14

Anne Pichon Sauvage Rose, France, 2022 15

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 15

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## Reds

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Skyfall Merlot, Washington, 2019 9

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Planet Oregon Pinot Noir, Willamette, 2021 10

Catena Vista Flores Malbec, Argentina, 2021 11

The Predator Old Vine Zinfandel, Sonoma, 2017 12

EntreSuelos Tempranillo, Spain, 2021 12

Camp Cabernet Sauvignon, North Coast, 2022 15

Saldo By Prisoner Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

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## Sparkling

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Torresella Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut, France 11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Lubanzi Sparkling Rose, Swartland, South Africa 12

Naveran Cava Brut, Penedés, Spain, 2021 12

Nicolas Feuillatte Brut Champagne 18

Robert Hall Sparkling Grenache Blanc, 2021 20

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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