



Lunch Menu

November 1st 2024

Drinks

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

Non-Alcoholic

Phony Negroni	10
Calm & Collected	11
Jalisco NA spirit chamomile tea honey pomegranate salt star anise	
House Chicha Morada	8
purple corn pineapple green apples cinnamon star anise clove	
New Creations Craft Soda	8
Root 42	

First Course

Tillamook Cheddar Spread	12
bacon jam local pickles crostini	
Deviled Eggs	2/\$5
bacon chives local pickles	5/\$10

Entrees

Local Mixed Greens	14
sugar snap peas radish carrots cucumbers orange champagne vinaigrette	
Sesame Crusted Salmon*	19
arugula & romaine grape tomatoes pickled red onion crispy capers cucumbers tzatziki dressing flatbread	
Grain Bowl Stir-Fry	16
Marsh Hen Mill piccolo farro Carolina Gold rice boiled egg carrots baby corn sweet onions mushrooms green peas white sauce	
M.S.C. Steakhouse Burger	20
Tillamook cheddar cheese crispy fried onions chipotle aioli smoked bacon salt & vinegar chips	
Seared Pork Flat Iron	18
brussel sprouts bacon jam chili oil sweet potato puree	
Blackened Cajun Pasta	18
andouille shrimp sweet corn trinity breadcrumbs scallions	
Crispy N.C. Mountain Trout	19
Bradford Farms cabbage slaw marinated cucumbers lemon aioli salt & vinegar chips	
S.C. Wild Caught Shrimp	19
Congaree Milling Co. grits guanciale fire roasted tomatoes bell peppers cream basil scallions	

Sweet Treats

Vanilla Bean Crème Brûlée	11
Chocolate Peanut Butter Bar	11

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

Beers

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%

Amor Artis Springs Golf Lager

Lager | 4.5%

Holy City Pluff Mud Porter

American 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%

Whites

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

Reds

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

Evolution Red Blend, Oregon, 2021 14

Camp Cabernet Sauvignon, North Coast, 2022 15

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

Sparkling

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
