



## Lunch Menu

November 14th 2024

### Drinks

**Mimosa** 7  
orange juice

**Bloody Mary** 11  
Skyy Vodka | house made bloody mary mix | pickles

**Rainwater Collins** 14  
Broadbent rainwater madeira | lemoncello | coconut rum | tonic

**The Brujerita** 18  
Castillo anejo | Calirosa anejo | Gran Marnier | allspice dram | coffee tequila | melon liquor | pumpkin dornfelder reduction | lime

### 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 Salad** 14  
N.C. mountain apples | pecans | local goat cheese | granola | maple balsamic vinaigrette

**Seared Salmon Salad\*** 19  
roasted pink eye peas | za'atar | mixed greens | blistered tomatoes | cucumbers | lemon-thyme vinaigrette

**Vegetarian Rice Bowl** 16  
Carolina Gold rice | black garlic soy | scallions | button mushrooms | tofu | broccolini | benne seeds | boiled egg

**Sticky Fried Pork Ribs** 18  
sweet & sour hoisin | scallions | crushed peanuts | roasted brussel sprout salad

**M.S.C. French Dip** 20  
house corned beef | caramelized onions | provolone | baguette | cajun chips

**Seared N.C. Mountain Trout** 19  
herb couscous | sweet peas | charred red onions | creamy lemon velouté | micro greens

**Grilled Chicken Club** 16  
smoked bacon | lettuce | tomatoes | brioche toast | piquillo aioli | cajun chips

**S.C. Wild Caught Shrimp** 19  
Congaree Milling Co. grits | chorizo | celery | bell peppers | sweet onions | blackened seasoning | cream | 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

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## Beers

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### Doc's Pumpkin Cider

Seasonal Hard Cider | 6%

### Blake's Cider Mill Donut

Cinnamon Sugar Cider | 6%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

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### Amor Artis Springs Golf Lager

Lager | 4.5%

### 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%

### Holy City Pluff Mud Porter

American Porter | 5.5%

### 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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Henri Bourgeois Sancerre Rose, France, 2023

17

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

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

The Predator Old Vine Zinfandel, Sonoma, 2017

12

EntreSuelos Tempranillo, Spain, 2021

12

Castello di Querceto Chianti Classico, 2022

13

Evolution Red Blend, Oregon, 2021

14

Camp Cabernet Sauvignon, North Coast, 2022

15

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

Lubanzi Rose Bubbles, South Africa

12

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy

11

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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