



Lunch Menu

November 20th 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

M.S.C. Margarita 14
Gran Marnier | Espolon | Agave | Lime
| Salt

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
pepper jam | local pickles | crostini

Deviled Eggs 2/\$5
bacon | chives | local pickles 5/\$10

Entrees

Local Mixed Greens Salad 14
arugula | boiled egg | blue cheese |
smoked bacon | pumpkin seeds | red
onion | Lusty Monk honey mustard

Seared Salmon Salad* 19
brioche croutons | romaine |
pinenuts | feta | tomatoes | broccoli
lemon vinaigrette

Sesame Glazed Roasted Carrots 16
red curry garlic hummus | arugula
farro salad | shallots | benne seeds |
chives

Meatball Sub 19
ground pork & beef | marinara |
provolone | Grana Padano |
smallSUGAR baquette | mixed
greens salad

M.S.C. Rueben 19
house corned beef | saurkraut |
swiss | 1000 Island | rye bread |
sweet potato frites

Seared N.C. Mountain Trout 19
charred hericot verts | scallions |
mushrooms | lemon garlic | Carolina
Gold rice | EVOO | micro basil

Nashville Fried Chicken 17
ciabatta bun | house pickles |
Bradford cabbage slaw | Duke's mayo
| sweet potato frites

S.C. Wild Caught Shrimp 19
Congaree Milling Co. grits | sweet
corn | andouille | holy trinity | cream |
blackening | scallions

Sweet Treats

Clementine Cake 12

Chocolate Peanut Butter Bar 12

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

Beers

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%

Birdsong Spirit of Radio

Apricot Kolsch | 5.5%

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%

Whites

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

Reds

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

Sparkling

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
