



Lunch Menu

November 29th 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	
Yukon Cornelius	16
Sky Vodka chocolate mint pistachio syrup Baileys branca menthe	
On Hallow's End	16
Aveno Amaro Fot-li sweet vermouth pumpkin Dornfelder reduction chai tea	

Non-Alcoholic

Phony Negroni	10
Chicha Morada	10
purple corn pineapple green apples cinnamon star anise clove	
Calm & Collected	11
Jalisco NA spirit chamomile tea honey pomegranate salt star anise	
New Creations Craft Soda	5
Root 42	
Devil's Foot Beverage Co.	5
Sparkling Cran-Lime	

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	17
chicken salad toasted pecans apples golden raisins goat cheese citrus vinaigrette	
Seared Salmon Salad*	19
Marsh Hen Mill piccolo farro local arugula red curry hummus red onions chili oil	
Chickpea Curry	16
seared sweet squash tomatoes spinach cilantro sweet potato shoestrings	
Bacon-Swiss Burger	19
bacon grilled onions swiss pickles chipotle aioli lettuce Ciabatta bun roasted red potatoes	
Blackened N.C. Mountain Trout	19
smoked tomato bisque creme fraiche haircot verts sourdough breadcrumbs grana padano	
Chicken Thigh Quesidilla	17
Pecorino romano Tillamook cheddar smoked bacon roasted squash red onion red potatoes	
S.C. Wild Caught Shrimp	19
andouille tomato cream snap peas shishito peppers sweet onions	
Sweet Treats	
Vanilla Bean Creme Brulee	11
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%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

New Sarum Yaddy Light

American Light | 4%

Columbia Craft Lager

Lager | 4%

Birdsong Spirit of Radio

Apricot Kolsch | 5.5%

Edmund's Oast Something Cold

Blonde Ale | 5%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Hazelwood Indo/Outdo

Hazy IPA | 7.5%

Holy City Pluff Mud Porter

American Porter | 5.5%

Founder's Breakfast Stout

Chocolate-Coffee Stout | 8.3%

Original Sin White Widow

N/A Cider | <0.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

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

Henri Bourgeois Sancerre Rose, France, 2023 17

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
