



## Lunch Menu

December 11th 2024

### Drinks

<b>Mimosa</b>	7
orange juice	
<b>Bloody Mary</b>	13
Sky Vodka   house made bloody mary mix   garnish tower	
<b>Camping at Dusk</b>	14
Campari   Licor 43   Chambord   spiced cranberry   Lambrusco	
<b>Yukon Cornelius</b>	16
Sky Vodka   chocolate mint pistachio syrup   Baileys   bianca menthe	
<b>On Hallow's End</b>	16
Aveno Amaro   Fot-li sweet vermouth   pumpkin Dornfelder reduction   chai tea	

### Non-Alcoholic

<b>Phony Negroni</b>	10
<b>Chicha Morada</b>	10
purple corn   pineapple   green apples   cinnamon   star anise   clove	
<b>N/A Boulevardier</b>	11
Spiritless Kentucky 74   Martini & Rossi N/A aperitif   pomegranate   orange bitters	
<b>New Creations Craft Soda</b>	5
Root 42	
<b>Devil's Foot Beverage Co.</b>	5
Sparkling Cran-Lime	

### First Course

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

### Entrees

<b>Local Mixed Greens Salad</b>	14
local feta   olives   pine nuts   red onion   cherry tomatoes   balsamic vinaigrette	
<b>Pineapple Chicken Salad*</b>	17
crispy wontons   carrot   cucumber   green onions   cabbage   soy-ginger vinaigrette	
<b>Sweet Chili Vegetable Stir Fry</b>	16
Carolina Gold rice   squash   zucchini   mushrooms   snap peas   red onions   benne seeds   peanuts   scallions	
<b>Motor Burger</b>	20
house pimento cheese   smoked bacon   tomato jam   roasted potatoes	
<b>Pork Rojo Chilaquiles</b>	16
guajillo braised rojo pork   pepperoncini   pickled red onions   cheddar   blue corn tortilla chips   cotija   chives	
<b>Blackened N.C. Mountain Trout</b>	19
parsnip puree   grape tomatoes   haricot verts   button mushrooms	
<b>Grilled Chicken Quesadilla</b>	17
cheddar   bell peppers   caramelized onions   field peas	
<b>S.C. Wild Caught Shrimp</b>	19
Congaree Milling Co. white grits   soprasatta   spinach   sundried tomato   cream   shaved shallots   micro basil	
<b>Sweet Treats</b>	
<b>Crepe Brulee</b>	11
<b>Chocolate Peanut Butter Bar</b>	11

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

---

## Beers

---

### Doc's Hard Apple Cider

Seasonal Hard Cider | 6%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

### New Sarum Yaddy Light

American Light | 4%

### Birdsong Spirit of Radio

Apricot Kolsch | 5.5%

### Columbia Craft

Lager | 4.8%

### Heist Druid Pils South

Pilsner | 4.5%

### 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%

### 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

Whitehaven 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

Camp Cabernet Sauvignon, North Coast, 2022 15

Saldo by Prisoner, Red Blend, California 16

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

Nicolas Feuillatte Brut Champagne 18

---

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

---