



## Lunch Menu

December 20th 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>Devil's Foot Beverage Co.</b>	5
Sparkling Cran-Lime	
<b>Uncle Scott's Root Beer</b>	5

### First Course

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

### Entrees

<b>Local Mixed Greens Salad</b>	14
honeycrisp apples   candied pecans   green raisins   goat cheese   strawberries   maple balsamic vinaigrette	
<b>Seared Salmon Salad*</b>	19
wonton chips   cucumber   shaved carrots   snap peas   toasted peanuts   ginger sesame vinaigrette	
<b>Chipotle Tomato Bisque</b>	16
local tomatoes   garlic   chipotle   cotija   tillamook   brioche   chives	
<b>Chorizo Patty Melt</b>	20
poblano peppers   caramelized red onions   cheddar   cotija   guajillo aioli   field peas   brioche toast	
<b>Fried N.C. Mountain Trout</b>	19
roasted potatoes   Bradford Farm's cabbage slaw   tartar sauce	
<b>Grilled Chicken Sandwich</b>	17
mango chutney   smoked bacon   lettuce   tomato   roasted potatoes	
<b>Black &amp; Blue Burger</b>	20
house BBQ   blue cheese aioli   grilled red onions   mushrooms   roasted potatoes	
<b>S.C. Wild Caught Shrimp</b>	19
Congaree Milling Co. white grits   sopressata   bell peppers   sweet onions   tomatoes   cream	
<b>Sweet Treats</b>	
<b>Chocolate Peanut Butter Bar</b>	11
<b>Vanilla Bean Crème Brûlée</b>	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 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%

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## Whites

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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

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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

Catena Vista Flores Malbec, Argentina, 2022 11

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

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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

Nicolas Feuillatte Brut Champagne 18

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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