



Lunch Menu

January 9th, 2025

Drinks

Mimosa 7
orange juice

Bloody Mary 13
Skyy Vodka | house made
bloody mary mix | garnish tower

Camping at Dusk 14
Campari | Licor 43 | Chambord |
spiced cranberry | Lambrusco

On Hallow's End 16
Aveno Amaro | Fot-li sweet vermouth |
pumpkin Dornfelder reduction | chai tea

Non-Alcoholic

Phony Negroni 10

Lavender Lemonade 6

N/A Boulevardier 11
Spiritless Kentucky 74 | Martini & Rossi
N/A aperitif | pomegranate | orange
bitters

Original Sin White Widow
N/A Cider | <0.5%

First Course

Vegetable & Salmon Roll 12

Tillamook Cheddar Spread 12
bacon-pepper jam | local pickles |
crostini

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

Entrees

Local Mixed Greens Salad 14
chipotle corn | grilled poblano &
shallots | pineapple | grape
tomatoes | cotija | garlic-lime
vinaigrette
Add Chicken \$8
Add Shrimp \$2/per

Seared Salmon Salad* 19
pomegranate seeds | crispy leeks |
grilled red onion | cucumber |
ginger vinaigrette

Butternut Sweet Potato Bisque 16
coconut milk | Tillamook herb
grilled cheese | creme fraiche |
micro basil

Chopped Cheeseburger 20
grilled onions | peppers | hoagie
roll | cheddar | mustard aioli |
roasted potatoes

Grilled Chicken Sandwich 16
ciabatta bun | bacon | lettuce |
grilled red onions | sriracha lime
aioli | roasted potatoes

Blackened N.C. Trout 19
Carolina Gold rice | braised
cabbage | bradford farms field
peas | chives

S.C. Wild Caught Shrimp 19
Congaree milling co grits |
yellow curry | coconut milk |
leeks | snap peas | eggplant |
scallions

Sweet Treats

Chocolate Peanut Butter Bar 11

Vanilla Bean Crème Brûlée 11

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

Beers

Doc's Hard Apple Cider

Hard Cider | 5%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

New Sarum Yaddy Light

American Light | 4%

Protagonist Hank

Lager | 4.2%

Columbia Craft

Lager | 4.8%

Heist Druid Pills 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 | 6.5%

Holy City Pluff Mud Porter

Porter | 5.5%

Founder's Breakfast Stout

Chocolate Coffee Stout | 8.3%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

Whitehaven Sauvignon Blanc, NZ, 2021 9

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, WA 2022 14

Anne Pichon Sauvage Rose, France, 2022 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, 2022 10

Catena Vista Flores Malbec, Argentina, 2022 11

EntreSuelos Tempranillo, D.O. Ca Rioja, España 12

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Saldo by Prisoner, Red Blend, California, 2021 14

Domaine Thet Vin de France Rouge, 2020 16

Camp, Cabernet Sauvignon, North Coast, 2022 15

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

Sparkling

Torresella Prosecco DOC, Italy 9

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Maurice Bonnamy Cremant de Loire Brut, France 11

Tempus III Cava Brut, Spain 12

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Brut Champagne 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
