



Lunch Menu

January 14th, 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

N/A Boulevardier	11
Spiritless Kentucky 74 Martini & Rossi N/A aperitif pomegranate orange bitters	
Jam & Spritz	11
strawberry jam apple cider blood orange TÖST N/A sparkling	
Blossom Collins	11
orange blossom water lavender syrup lemon tonic	
Phony Negroni	10
House Made Chicha Morada	10
New Creations Co. Craft Soda	5
Root 42	

First Course

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
sliced almonds honey crisp apples roasted sweet potatoes goat cheese shallots pomegranate vinaigrette	
Seared Salmon Salad*	19
brioche croutons cotija shaved red onions boiled egg sundried garlic dressing	
Broccoli Cheddar Soup	16
yukon gold potatoes Tillamook cheddar sour cream brioche toast scallions	
French Dip Burger	20
smoked bacon gruyere caramelized onions roasted garlic aioli au jus potato wedges	
House Made Chicken Pot Pie	16
sweet peas mirepoix cream herbs puff pastry	
Blackened N.C. Mountain Trout	19
Congaree Milling Co. white grits miso-mushroom gravy micro arugula	
Coconut Bang Bang Shrimp	19
Carolina Gold rice caulilini roasted brussels sprouts scallions	
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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%

Southern Grawl Tropical Sauce

Fruited Sour | 7.2%

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%

Original Sin White Widow

N/A Cider | <0.5%

Devil's Foot Beverage Co.

N/A Sparkling Cran-Lime Seltzer | <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

Whitehaven Sauvignon Blanc, NZ, 2021 14

Eroica Riesling, Columbia Valley, WA 2022 14

Anne Pichon Sauvage Rose, France, 2022 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, 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

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
