



Lunch Menu

February 18th 2025

Drinks

Mimosa	7
orange juice	
Bloody Mary	13
Skyy Vodka house made bloody mary mix garnish tower	
Aperol Spritz	12
Aperol Prosecco soda water orange	
Brandy (You're a Fine Girl)	16
E&J Brandy pear brandy amaretto Fiery Amaro Umeshu cranberry lemon	

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 TOST N/A sparkling	
Phony Negroni	10
House Made Chicha Morada	10
New Creations Co. Craft Soda	5
Root 42	

First Course

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

Entrees

Local Mixed Greens Salad	14
pickled red onions drunken goat cheese grape tomatoes cucumbers pine nuts lemon thyme vinaigrette	
Blackened Salmon Salad*	19
sourdough bread crumbs Grana Padano boiled egg sundried tomato caesar dressing	
M.S.C. Bacon Patty Melt	20
grilled onions garlic chive aioli Tillamook cheddar Swiss cheese sweet potato chips brioche bun	
Chicken Tocino Sandwich	16
pineapple relish miso aioli farm fresh fried egg house potato salad ciabatta bun	
Smokey Braised Chuck Roast	18
cippolini onions caramelized carrots English peas pommes puree	
Panko Crusted Zucchini Katsu	16
Carolina Gold rice onions Thai red curry bell pepper ginger roasted parsnips	
N.C. Mountain Trout	19
tomato broth shaved brussels sprouts creamy Carolina Gold rice	
S.C. Wild Caught Shrimp	19
Congaree Milling Co. grits black garlic haricot verts cippolini onions white wine mushrooms	

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 Grown Tropical Sauce

Fruited Sour | 7.2%

Heist Brewing Druid Pilsner

Pilsner | 6%

Columbia Craft

Lager | 4.8%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Edmund's Oast Something Cold

Blonde Ale | 5%

21st Amendment Hell or High Twilight

Fruited Wheat | 5.6%

Savage Craft Galaxy Banger

Hazy IPA | 6.5%

NoDa Brewing Co. L'il Slurp

NE IPA | 6%

Holy City Pluff Mud Porter

Porter | 5.5%

Original Sin White Widow

N/A Cider | <0.5%

Devil's Foot Beverage Co.

Sparkling Cran-Lime | <0.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

San Simeon Chardonnay, Monterey, 2022 12

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

Chateau Lamothe de Haux, Bordeaux Blanc, 12

Whitehaven Sauvignon Blanc, NZ, 2021 14

Eroica Riesling, Columbia Valley, WA 2022 14

Château Coussin Côtes de Provence Rosé 15

Domaine Papagiannakos Savatiano, Old Vines 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 15

Reds

Skyfall Merlot, Washington, 2019 9

Coffele Valpolicella, Soave, 2022 9

Catena Vista Flores Malbec, Argentina, 2022 11

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

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Murdoch Hill Adelaide Red Blend 14

Planet Oregon Pinot Noir, Willamette Valley, 2022 15

Camp Cabernet Sauvignon, North Coast, 2023 15

Prisoner Wine Co. Saldo Red Blend, California, 2021 16

Black Stallion, Cabernet Sauvignon, Napa, 2021 20

Sparkling

Torresella Prosecco DOC, Veneto, Italy 9

Maurice Bonnamy Cremant de Loire Brut, France 11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Lubanzi Rose Bubbles, South Africa 12

Non-Alcoholic

Giesen 0% Red Blend, Dealcoholized, NZ 12

Giesen 0% Sparkling Brut, Dealcoholized, NZ 12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
