



Brunch Menu

March 9th 2025

Drinks

Blushing Mimosa blood orange juice	7
Bloody Mary Tito's Vodka house bloody mary mix garnish tower	13
Rosie Cheeks Sipsmith strawberry gin Hendricks rose water strawberry-lavender syrup lemon Lubanzi bubbly rose	13
Persephone's Mule Tito's Vodka pomegranate molasses syrup Chambord lime ginger beer	16

Non-Alcoholic

Rose Water Collins rose water lavender syrup lemon tonic	10
Jam & Spritz strawberry jam apple cider citrus Tost NA sparkling	10
House Made Chicha Morada	10
Strawberry Lavender Lemonade	8
New Creations Co. Craft Soda Root 42	5

First Course

Tillamook Cheddar Spread shallot jam local pickles small SUGAR sourdough crostini	12
Biscuit & Gravy cajun gravy	8
Deviled Eggs bacon chives dill local pickles	2/\$5 5/\$10

Entrees

Local Mixed Greens Salad pistachios shallots cucumbers oranges radish drunken goat cheese orange vinaigrette Add Chicken \$8	14
Blackened Salmon Salad* pecans grilled cippolini onions grape tomatoes bread crumbs lemon-herb dressing	19
Vegetarian Bolognese rigatoni mushrooms mirepoix grana padano basil sourdough bread crumbs Add Chicken \$8 Add Shrimp \$2/ea.	17
S.C. Wild Caught Shrimp Congaree Milling Co. grits black garlic cream bok choy sweet onions scallions mushrooms	19
Pulled Pork Nachos house BBQ sauce pickled red onions Ashville cheddar pickled jalapenos cotija scallions	16
M.S.C. Bacon Burger* tomato jam pimento cheese roasted garlic aioli red potatoes	20
Brioche French Toast house granola almonds rum raisins whipped cream caramel scrambled eggs smoked bacon	17
M.S.C. Breakfast Bowl Congaree Milling Co. grits Tillamook cheddar hickory smoked bacon scrambled eggs chipotle aioli scallions	16
Blackened N.C. Trout mexican creamed corn cotija tomato salad micro cilantro	24

Side Dishes

Congaree Milling Co. Grits Add Cheese 1.50	6
Scrambled Eggs Add Cheese 1.50	6
Buttermilk Biscuit	3.5
Smoked Bacon	7

*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%

Southern Gröwl Kölsch

Kölsch | 4.9%

Protagonist Hank

Lager | 4.2%

Sierra Nevada Hop

Tropical IPA | 6.5%

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 | 7.5%

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

VIK 'La Piu Belle' Rose, Millahue 2022 17

Reds

Skyfall Merlot, Washington, 2019 9

Morisfarms Mandriolo, Maremma Toscana, 2021 11

Catena Vista Flores Malbec, Argentina, 2022 11

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

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Mon Frère Pinot Noir, California, 2022 12

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

Nicolas Feuillatte Champagne Brut 18

Non-Alcoholic

TÖST White Tea, Ginger & Cranberry Sparkling 9

Giesen 0% Dealcoholized Red Blend, NZ 12

Giesen 0% Dealcoholized Sparkling Brut, NZ 12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
