



Lunch Menu

March 12th 2025

Drinks

Mimosa	7
orange juice	
Bloody Mary	13
Skyy Vodka house made bloody mary mix garnish tower	
Aperol Spritz	12
Aperol Prosecco soda orange	
Bellini	12
Giffard Crème de Pêche lemon prosecco	

Non-Alcoholic

Jam & Spritz	11
strawberry jam apple cider blood orange TÖST N/A sparkling	
Rose Water Collins	11
rose 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
shallot jam local pickles small SUGAR sourdough crostini	
Deviled Eggs	2/\$5 5/\$10
bacon chives local pickles	
Tortilla Chips & Queso Blanco	6

Entrees

Local Mixed Greens Salad	14
pistachios shallots cucumbers radish drunken goat cheese orange vinaigrette Add Grilled Chicken \$8	
Blackened Salmon Salad*	19
grilled pineapple wonton carrots grilled red onions honey-gochujang dressing	
M.S.C. Bacon Burger*	20
smoked bacon jam Tillamook cheddar garlic aioli house BBQ crispy onions roasted potatoes	
S.C. Wild Caught Shrimp	19
Congaree Milling Co. grits Cajun sausage gravy sweet onions bell peppers scallions	
Hawaiian Pork Chop*	18
Carolina Gold rice teriyaki glaze pineapple red onions bell peppers scallions	
Pulled Pork Tostada	16
Mexican creamed corn pickled jalapenos cotija pico de gallo lime crema	
Grilled Chicken Shawarma	17
lettuce tomato pickled red onion tzatziki roasted garlic hummus corn tortilla chips	
Blackened N.C. Mountain Trout	20
Congaree Milling Co. grits piquillo pepper cream sauce broccolini blue crab	
Vegetarian Bolognese	17
rigatoni mushrooms mirepoix Grana Padano basil sourdough bread crumbs Add Grilled Chicken \$8 Add Grilled Shrimp \$2/ea.	

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%

Protagonist Beer - Hank

American Light | 4.2%

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

Cinquante Cinq, Sauvignon Blanc, France, 2021 11

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

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 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 Brut Champagne, Split 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
