



Brunch Menu

April 6th 2025

Drinks

Blushing Mimosa blood orange juice	7
Bloody Mary Skyy Vodka house bloody mary mix smoked bacon garnish tower	13
2 For Good Measure Del Maguey Vida mezcal Siempre Sotol sweet vermouth Bianco Blanco Luxardo Bitter Rosso Giffard Piment d'Espelette cranberry bitters	14
My Friend Lavender Mule Connption Kinship Gin lavender syrup lime orange bitters ginger beer	14
Rum the Jewels Brugal Dry Rum Chartreuse Carpano Antica Benedictine cherry gem	16

Non-Alcoholic

N/A Bees Knees DHÖS GIN FREE N/A orange liqueur lemon lime honey	10
Blossom Collins orange blossom water cane sugar lemon tonic	10
Jam & Spritz TÖST N/A sparkling strawberry jam apple cider citrus	10
House Made Chicha Morada	10
Phony Negroni	10
New Creations Co. Craft Soda Root 42	5

First Course

Tillamook Cheddar Spread smoked bacon jam local pickles small SUGAR sourdough crostini	12
Deviled Eggs bacon chives dill local pickles	2/\$5 5/\$10
Biscuits & Gravy	8
Cinnamon Roll	8

Entrees

Local Mixed Greens Salad strawberries asparagus toasted hazelnuts shallots goat cheese molasses-balsamic vinaigrette	14
Za'atar Rubbed Salmon Salad* pumpkin seeds shredded carrots golden raisins feta picked red onions Moroccan spiced vinaigrette	19
Motor Supply Bahn Mi sweet chili kewpie mayo smoked bean curd cilantro red onions carrots sweet potato chips	16
Brunch Plate Sugar Creek Farm's kielbasa biscuit roasted mushrooms baked cannellini beans scrambled eggs	16
M.S.C. Breakfast Bowl Congaree Milling Co. grits Asheville cheddar smoked bacon scrambled eggs sundried tomato aioli scallions	16
S.E.C. Quesadilla chorizo scrambled eggs grilled onions & peppers cheddar cotija chips & pico de gallo	16
Brioche French Toast Dorr Farm's strawberries shortbread pistachio crumble whipped mascarpone scrambled eggs smoked bacon	17
Bacon Jam Burger* smoked bacon marmalade burger sauce grilled cipolini onions American cheese roasted potatoes	20
S.C. Wild Caught Shrimp Congaree Milling Co. Grits blistered shishitos roasted corn poblano peppers red onions tomato broth scallions	19
Blackened N.C. Mountain Trout Carolina Gold rice rojo mole house cornbread roasted sweet corn salsa cotija	20

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%

Hank-Protagonist Beer

American Light | 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%

Southern Grownl Right Dog Red

Irish Red Ale | 4.7%

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 Gold | <0.5%

Whites

Hahn Pinot Gris, California, 2023 12

San Simeon Chardonnay, Monterey, 2022 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

Michele Chiarlo Nivole, Moscato D'Asti, 375mL 15

VIK 'La Piu Belle' Rose, Millahue 2022 17

Reds

Skyfall Merlot, Washington, 2019 9

Morisfarms Mandriolo, Maremma Toscana, 2021 11

Fico Grande, Sangiovese Romagna DOC 2023 12

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
