



Lunch Menu

April 22nd 2025

Drinks

Mimosa	7
blood orange juice	
Aperol Spritz	12
Aperol Prosecco soda water orange	
Bloody Mary	13
Skyy Vodka house made bloody mary mix garnish tower	
Bunny Maria	16
Lalo Tequila Cointreau carrot juice lime juice agave habanero bitters tajin rim	
Barbie Girl	16
Drumshanbo Orange Gin Chartreuse lemon rhubarb-mint syrup rose water	

Non-Alcoholic

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

First Course

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

Entrees

Local Mixed Greens	14
candied pecans roasted beets goat cheese sliced shallots shaved radish Greek yogurt dressing	
Seared Salmon Salad	19
rye croutons grape tomatoes grilled red onion feta cucumber Italian vinaigrette	
Chicken Salad Sandwich	17
garlic aioli rye bread pickled red onion cucumber herbs greek yogurt roasted potatoes	
M.S.C. Prime Rib Roll*	20
grilled cipollini onion provolone au jus roasted potatoes	
Curried Rice Noodles	16
grilled bell peppers red onion zucchini scallions peanuts	
Italian Porchetta	18
sweet potato puree broccolini mac n' cheese rosemary gravy	
Wild Caught S.C. Shrimp	19
Congaree Milling Co. grits creamy mushroom gravy haricot verts sweet onion shiitake mushroom crispy shallots	
Merguaze Lamb Meatloaf	20
Carolina gold rice brown gravy grilled asparagus	
Cornmeal Fried Catfish	19
braised greens toasted brioche spicy tartar sauce	

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%

Cabarrus Brewing Co. Sour Drop

Sour Ale | 5.3%

Sierra Nevada Hop

Tropical IPA | 6.5%

Columbia Craft

Lager | 4.8%

Birdsong Brewing Co. 'Good as Helles'

Lager-Helles | 5.4%

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%

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%

Untitled Arts

N/A Juicy IPA | <0.5%

Whites

Catena Semillion-Chenin Blend, Mendoza, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

San Simeon Chardonnay, Monterey, 2022 12

Chateau Lamothe de Haux, Bordeaux Blanc, 12

Eroica Riesling, Columbia Valley, WA 2022 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 14

Château Coussin Côtes de Provence Rosé 15

Michele Chiarlo Nivole, Moscato D'Asti, 375 mL 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 Sparkling White Tea, Ginger & Cranberry 9

Giesen 0% Dealcoholized Red Blend, NZ 12

Giesen 0% Dealcoholized Sparkling Brut, NZ 12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
