



Brunch Menu

May 4th 2025

Drinks

Mimosa orange juice	7
Bloody Mary Skyy Vodka house bloody mary mix smoked bacon garnish tower	13
Second Opinion Montelobos Mezcal lemon honey fresh ginger	14
My Friend Lavender Mule Connption Kinship Gin lavender syrup lime orange bitters ginger beer	14
Barbie Girl Mirabeau Rose Gin Genepy lemon rhubarb-mint syrup rose water	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
Phony Negroni	10

First Course

Ashe Co. Cheddar Spread tomato jam local pickles small SUGAR sourdough crostini	12
Deviled Eggs bacon house pickles chives	2/\$5 5/\$10

Entrees

Local Mixed Greens honey-lemon yogurt blueberries marcona almonds strawberries brioche croutons shallots citrus vinaigrette	14
Seared Salmon Salad* roasted corn grilled peppers seared red onions feta avocado-lime crema curry vinaigrette	19
M.S.C. Burger* bacon jam caramelized onions cheddar miso-garlic aioli roasted potatoes	20
M.S.C. Brunch Plate piri piri sausage sourdough toast scrambled eggs mushrooms tomatoes grits	16
Chickpea Stir Fry KFC sauce squash eggplant red onions bell peppers carolina gold rice scallions benne seeds	16
Crispy Pork Katsu carolina gold rice black garlic soy shaved cabbage scallions	17
M.S.C. Breakfast Bowl Congaree Milling Co. grits Ashe Co. cheddar smoked bacon buttermilk biscuit scrambled eggs honey- poblano aioli scallions	18
Brioche French Toast strawberry rhubarb coulis whipped cream local strawberries toasted oats marcona almonds scrambled eggs bacon	17
Wild Caught S.C. Shrimp Congaree milling co grits bacon piquillo peppers sweet onions tomato cream sauce snap peas	19
Blackened Catfish elote creamed corn peppers red onions squash cotija charred lime crema cilantro tortilla strips	19

*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%

Sour Drop

Sour Ale | 5.3%

Sierra Nevada Hop

Tropical IPA | 6.5%

Columbia Craft

Lager | 4.8%

Hank by Protagonist Beer

American Light | 4.2%

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%

Good as Helles

Tropical Heles | 5.4%

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 IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

Hahn Pinot Gris, California, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

San Simeon Chardonnay, Monterey, 2022 12

Catena Semillion-Chenin Blend, Mendoza, 2023 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

Reds

Skyfall Merlot, Washington, 2019 9

Morisfarms Mandriolo, Maremma Toscana, 2021 11

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

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Planet Oregon Pinot Noir, Willamette Valley, 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
