



Branch Menu

May 11th 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
Mom’s Special Drink Hendricks Oasium chateau italicus mirabeau sparkling rose soda lemon cucumber jalapeno	16
Pool Party titos blue curacao peach hipnotiq lime absinthe wash	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

House Made Cinnamon Roll	4
Ashe Co. Cheddar Spread Bacon jam local pickles smallSUGAR sourdough crostini	12
Deviled Eggs bacon house pickles chives	2/\$5 5/\$10

A La Carte Carvings

Chicken Marsala Meatloaf mushroom wine sauce	20
Roasted Turkey Breast adobo BBQ sauce	17
Smoked N.Y. Strip Roast smoked onion espagnole	24
Garlic Dijon Pork Loin white wine veloute	17
Brown Sugar Black Forrest Ham spiced pineapple chutney	16
Seared Porchetta pumpkin seed pesto	22

Sides

Macaroni & Cheese	8
Braised Collards	7
Mashed Potatoes smoked onion espagnole	6
Seared Broccolini mornay shallots	6
Sweet Potato Souffle coconut pecan crumble	6
Cornbread	4
Biscuit & Gravy tasso ham gravy	7

Entrees

Local Mixed Greens Monetta Farm’s asparagus strawberries shallots marcona almonds rhubarb- champagne vinaigrette	14
Seared Salmon Salad* brioche croutons shaved red onions pistachios local feta garlic-lime vinaigrette	19
M.S.C. Breakfast Bowl Congaree Milling Co. grits Ashe Co. cheddar smoked bacon buttermilk biscuit scrambled eggs roasted shishito aioli scallions	18
Seared Bread Pudding blueberries apples caramel pecans whipped cream scrambled eggs bacon	17
Cornmeal Fried Trout Congaree Milling Co. Grits holy trinity tasso ham gravy	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%

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