



Lunch Menu

May 1st 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	
Strawberry Daiquiri	14
Planteray 3 Stars white rum local strawberry puree lime cane sugar	

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

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

Entrees

Local Mixed Greens	14
honey-lemon yogurt blueberries marcona almonds strawberries brioche croutons shallots citrus vinaigrette	
Seared Salmon Salad*	19
roasted corn grilled peppers seared red onions feta avocado-lime crema curry vinaigrette	
M.S.C. Burger*	20
green tomato jam pimento cheese smoked bacon grilled red onions roasted potatoes	
Chickpea Stir Fry	16
KFC sauce squash red onions bell peppers carolina gold rice scallions benne seeds	
Cheshire Farm's Pork Loin*	17
rosemary-sweet potato puree grilled Monetta Farm's asparagus strawberry-onion glaze	
Grilled Chicken Melt	16
rye bread pumpkin seed pesto mascarpone roasted potatoes	
Wild Caught S.C. Shrimp	19
Congaree milling co grits black garlic soy cipollini onions broccoli snap peas scallions	
Blackened Catfish	19
Bradford farms field peas creole tomato broth bacon sweet corn bell peppers sweet onions summer squash	

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, 202312

Franciscan Chardonnay, Monterey, 202212

San Simeon Chardonnay, Monterey, 202212

Chateau Lamothe de Haux, Bordeaux Blanc,12

Eroica Riesling, Columbia Valley, WA 202214

Whitehaven Sauvignon Blanc, Marlborough, NZ14

Château Coussin Côtes de Provence Rosé15

Michele Chiarlo Nivole, Moscato D’Asti, 375 mL15

VIK ‘La Piu Belle’ Rose, Millahue 202217

Reds

Skyfall Merlot, Washington, 20199

Morisfarms Mandriolo, Maremma Toscana, 202111

Fico Grande, Sangiovese Romagna DOC 202312

EntreSuelos Tempranillo, D.O. Ca Rioja, España12

The Predator Old Vine Zinfandel, Sonoma, 201712

Mon Frère Pinot Noir, California, 202212

Camp Cabernet Sauvignon, North Coast, 202315

Prisoner Wine Co. Saldo Red Blend, California, 202116

Black Stallion, Cabernet Sauvignon, Napa, 202120

Sparkling

Torresella Prosecco DOC, Veneto, Italy9

Maurice Bonnamy Cremant de Loire Brut, France11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy11

Lubanzi Rose Bubbles, South Africa12

Nicolas Feuillatte Champagne Brut18

Non-Alcoholic

TÖST Sparkling White Tea, Ginger & Cranberry9

Giesen 0% Dealcoholized Red Blend, NZ12

Giesen 0% Dealcoholized Sparkling Brut, NZ12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT