



Lunch Menu

May 13th 2025

Drinks

Mimosa	7
orange juice	
Mom's Special Drink	16
Hendrix Oasium gin Charreau Italicus m lemon Mirabeau rose cucumber jalapeno	
My Friend Lavender	14
Connption Kinship Gin lime lavender syrup cardamom bitters ginger beer fresh mint	
Second Opinion	16
Montelobos mezcal lemon honey fresh ginger	

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
smoked bacon jam local pickles smallSUGAR sourdough crostini	
Deviled Eggs	2/\$5
pickles smoked bacon chives	5/\$10

Entrees

Local Mixed Greens	14
local feta grilled red onions sweet corn cucumbers won ton crisps spring onion vinaigrette	
Seared Salmon Salad*	19
cornbread croutons Grana Padano fried shallots deviled egg salad dressing	
M.S.C. Smoked Bacon Burger*	20
havarti shishito ailoi shredded lettuce house potato chips	
Grilled Vegetable Nachos	16
cheddar red onions bell peppers roasted corn rojo salsa lime crema	
Smoked Beef & Broccoli	20
shaved N.Y. strip roast Carolina Gold rice black garlic liquer crispy shallots scallions	
Shaved Pork Roll*	17
cheddar grilled peppers & onions black pepper aioli house potato chips	
Chicken Marsala Meatloaf*	18
rustic mashed potatoes grilled asparagus mushroom wine sauce	
Wild Caught S.C. Shrimp	19
Congaree Milling Co. grits tasso ham gravy sweet onions bell peppers celery scallions	
Cornmeal Fried Trout	19
heirloom tomato panzanella brioche croutons Italian vinaigrette pumpkin seed pesto	

Sweet Treats

Clementine Cake	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 Cherry-Lemon Sour 5.3%
Southern Growl Tropical Sauce Fruited Sour 7.2%
Columbia Craft Lager 4.8%
Sierra Nevada Summer Lager Summer Lager 5%
Birdsong Brewing ‘Good as Helles’ Helles-Lager 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 Juicy IPA <0.5%
Untitled Arts N/A American Gold <0.5%

Whites

Hahn Pinot Gris, California, 2023

Chateau Lamothe de Haux, Bordeaux Blanc

Franciscan Chardonnay, Monterey, 2022

Educated Guess Chardonnay, Sonoma Coast, 2023

Catena Semillion-Chenin Blend, Mendoza, 2023

Eroica Riesling, Columbia Valley, WA 2022

Whitehaven Sauvignon Blanc, Marlborough, NZ

Harvey & Harriet White Blend, CA, 2022

Tormaresca Calafuria Rosé, Puglia, Italy 2023

Michele Chiarlo Nivole, Moscato D'Asti, 375 mL

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
Abbona Papà Celso Dolcetto, Dogliani, 2020	15
Prisoner Wine Co. Saldo Red Blend, California, 2021	16
Black Stallion, Cabernet Sauvignon, Napa, 2021	20

Sparkling

Torresella Prosecco DOC, Veneto, Italy

Maurice Bonnamy Cremant de Loire Brut, France

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy

Lubanzi Rose Bubbles, South Africa

Nicolas Feuillatte Champagne Brut

Non-Alcoholic

TÖST Sparkling White Tea, Ginger & Cranberry

Giesen 0% Dealcoholized Red Blend, NZ

Giesen 0% Dealcoholized Sparkling Brut, NZ