



Lunch Menu

August 8th 2025

Drinks

Mimosa orange juice	7
M.S.C. Bloody Mary house made bloody mix garnish tower smoked bacon	13
Twice Stung Courvoisier lime hibiscus syrup Bärenjäger hibiscus bitters	16
To Hellas & Back* Greek yogurt washed Kastravodka Italicus Skinos Mastiha cane syrup egg white absinthe rinse	16

Non-Alcoholic

Jam & Spritz TÖST N/A sparkling strawberry apple cider lemon juice	10
N/A Bees Knees DHÖS orange lemon honey syrup	10
It's A Fugazi Phony Negroni Geisen 0% sparkling splash soda orange	10
NON Collins Seedlip agave lime cane syrup cherry bitters	10
Phony Negroni	10
S.C. Peach Lemonade	5
New Creations Craft Soda Root 42	5

First Course

Ashe Co. Cheddar Spread tomato jam local pickles smallSUGAR sourdough crostini	12
Deviled Eggs Montreal candied bacon scallions paprika house pickles	2/\$5 5/\$10

Entrees

Local Mixed Greens toasted pecans blueberries daikon radish cucumbers shallots Grana Podano roasted peach vinaigrette	14
Blackened Salmon Salad* grilled peppers seared red onion sweet corn carrots wonton crisps cotija kimchi dressing	19
Braised Short Rib Hash Yukon Gold potatoes cipollini onions bell peppers espagnole cotija scallions	17
Grain Bowl Stir Fry bell peppers sweet onions carrots broccolini sweet soy glaze scallions	16
M.S.C. Bacon Jam Burger* smoked bacon jam swiss cheese american cheese caramelized onions Montreal aioli roasted potatoes	20
Orange Chicken Katsu toasted bun furikake slaw house aioli roasted potatoes	16
Blackened Catfish Congaree Milling Co. grits sweet corn butterbeans roasted okra tomatoes Old Bay bonito broth	19
Wild Caught Shrimp yellow curried rice cauliflower eggplant coconut milk grape tomato scallions	19
Sweet Treats	
Vanilla Bean Crème Brûlée	11
Chocolate Peanut Butter Bar	11

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beers
Doc’s Hard Peach Cider Cider 5.5%
SNAFU Garnet & Black Sour Fruited Sour 5.0%
Southern Growl Tropical Sauce Fruited Sour 7.2%
Columbia Craft Frost Bite Helles 4.8%
Primal Brewery Lawn Boy American Light 5%
Sierra Nevada Hazy Little Thing Hazy IPA 6.7%
Primal Brewery Blueberry Wit Whitbier 5.8%
Munkle Brewing Co. Gully Washer Whitbier 5.2%
Edmund’s Oast Something Cold Blonde Ale 5.0%
Savage Craft Galaxy Banger NE Hazy IPA 6.5%
21st Amendment Hell or High Watermelon Watermelon Wheat 5.6%
Hazelwood Brewing Co. Unscannable West Coast IPA 7.3%
Hazelwood Charismatic Megafauna Double Dry Hop DIPA 8.0%
Steel Hands Pecan Brown Pecan Brown Ale 5.5%
Holy City Pluff Mud Porter 5.5%
Devil’s Foot Beverage Co. Sparkling Cranberry-Lime <0.5%
Sierra Nevada Trail Pass N/A Hazy IPA <0.5%

Whites
Lenuzza Ribolla Gialla, Friuli 2023 11
Massican Pinot Grigio, Napa, CA 2023 15
Chateau Lamothe de Haux, Bordeaux Blanc 12
Franciscan Chardonnay, Monterey, 2022 12
Saracina Chardonnay, Mendocino, CA 2023 14
Catena White Clay Semillon Chenin Blanc, 2022 14
Whitehaven, Sauvignon Blanc, New Zealand 14
Eroica Riesling, Columbia Valley, WA 2022 14
Mirabeau Forever Summer Rose, Contignac FR 14
Cantina Sant’Evasio Moscato d’Asti DOCG, 375mL 15
Reds
Skyfall Merlot, Washington, 2019 9
EntreSuelos Tempranillo, D.O. Ca Rioja, España 12
The Predator Old Vine Zinfandel, Sonoma, 2017 12
Planet Oregon Pinot Noir, Willamette Valley, 2022 15
Camp Cabernet Sauvignon, North Coast, 2023 15
Catena Vista Flores Malbec, Mendoza, 2022 15
Les Cousins L’Inconscient, Spain, 2022 15
Prisoner Wine Co. Saldo Red Blend, California, 2021 16
Podere Grattamacco Bolgheri Rosso, Italy 2021 18
Black Stallion, Cabernet Sauvignon, Napa, 2021 20
Sparkling
Torresella Prosecco DOC, Veneto, Italy 9
Maurice Bonnamy Cremant de Loire Brut, France 11
Venturini Baldini Montelocco, Lambrusco Rosso 11
Lubanzi Sparkling Rose, South Africa 12
Isaac Fernandez Seleccion Biutiful Cava, Spain 14
Nicolas Feuillatte Champagne Brut 18
Non-Alcoholic
TÖST Sparkling White Tea, Ginger & Cranberry 9
Giesen 0% Dealcoholized Sparkling Brut, NZ 12