



Lunch Menu

October 29th 2025

Drinks

Mimosa	7
Bloody Mary	13
Skyy Vodka house made bloody mix	
No Sleep 'til Chai	16
Tito's vodka chai syrup Indah espresso	
London Bee	16
Beefeater gin earl grey tea infusion honey lemon	
The Golden Hour	16
Espolon blanco Pierre Ferrand dry curaao pumpkin syrup lime	

Non-Alcoholic

Purple Chicha Spritz	10
purple corn N.C. apples oranges star anise cinnamon	
Orange Crush	10
DHOS orange lemon lime vanilla syrup	
Boba Tea	10
freshly brewed tea lemon cane syrup assorted fruit boba	
Phony Negroni	10
New Creations Co. Kr�mkake	
Butter Pecan Cream Soda	
New Creations Co. Root 42	
Old Time Root Beer	

First Course

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

Entrees

Local Mixed Greens	14
roasted squash pecans sweet potatoes arugula sorghum grilled shallots balsamic-muscadine vinaigrette	
Blackened Salmon Salad*	19
green olives cotija pickled red onions cucumbers tomatoes sourdough breadcrumbs lemon-tarragon vinaigrette	
Sweet Potato Bisque	16
cr�me fra�che curried chickpeas micro arugula grilled flatbread	
Grilled Chicken Sandwich	17
potato bun szechuan BBQ sauce avocado crispy shallots pommes frites	
M.S.C. BBQ Bacon Burger*	20
house BBQ sauce smoked bacon white cheddar garlic aioli roasted potatoes	
Grilled Pork Loin	17
blistered shishitos onions chili sea island red peas tortilla crisps cotija	
Wild Caught Shrimp	19
Congaree Milling Co. grits sweet onion bell peppers garlic boulliabaisse cream fennel pollen	
Crispy Beer Battered Catfish	19
Bradford Farm's slaw dashi tartar lemon roasted potatoes	
Sweet Treats	
Vanilla Bean Cr�me Br�l�e	11
Chocolate Peanut Butter Bars	11

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

Beers

Docs Hard Raspberry cider
Cider | 5.5%

Primal Brewery Spa Water
Cucumber-Lemon Hard Seltzer | 5%

Southern Growl Peach for the Stars
Fruited Sour | 7.2%

Columbia Craft Frost Bite
Helles | 4.8%

Primal Brewing Blueberry Wit
Blueberry Whitbier | 5.8%

Edmund’s Oast Something Cold
Blonde Ale | 5%

Sierra Nevada Hazy Little Thing
Hazy IPA | 6.7%

New Sarum Hurley Park
Blood Orange Wheat | 6%

Hazelwood Charismatic Megafauna
Double NE IPA | 8.1%

Savage Craft Galaxy Banger
NE IPA | 7.5%

Hazelwood Neuroscience
Hazy IPA | 6.5%

Holy City Pluff Mud
Porter | 5.5%

Sierra Nevada Trail Pass
N/A Hazy IPA | <0.5%

Devil’s Foot Beverage Co.
N/A Sparkling Cranberry-Lime | <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
Whitehaven, Sauvignon Blanc, New Zealand	14
Eroica Riesling, Columbia Valley, WA 2022	14
Mirabeau Forever Summer Rose, Contignac FR	14
Cordero di Montezemolo Langhe Arneis, 2024	15
Sant’Evasio Moscato d’Asti, 375ml	15

Reds

Skyfall Merlot, North Coast, 2021	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
Broadbent Cabernet Sauvignon, North Coast	15
Catena Vista Flores Malbec, Mendoza, 2022	15
Les Cousins L’Inconscient, Spain, 2022	15
Prisoner Wine Co. Saldo Red Blend, California, 2021	16
Black Stallion, Cabernet Sauvignon, Napa, 2021	20

Sparkling

Torresella Prosecco DOC, Italy	9
Maurice Bonnamy Cremant de Loire Brut, France	11
Venturini Baldini Montelocco, Lambrusco Rosso	11
Lubanzi Sparkling Rose, South Africa	12
Nicolas Feuillatte Champagne Brut	18

Non-Alcoholic

TÖST Sparkling White Tea, Ginger & Cranberry	9
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