



## Brunch Menu

January 18<sup>th</sup> 2026

### Drinks

**Mimosa** 7  
orange juice

**Bloody Mary** 13  
house bloody mix | smoked bacon

**The Perfect Pear** 13  
Tito's vodka | Dolin Blanc vermouth | Paxxito | Supasowa | St. George spiced pear | tamarind chili bite

**Simmer Solstice** 16  
Drumshanbo orange citrus gin | Cappeletti | Solear Barbadoillo dry sherry | allspice syrup | bolivar bitters

**Pe-Can My Interest** 16  
Butter pecan-washed Makers Mark | Plantation OFTD | maple | demerara

### Non-Alcoholic

**Orange Crush** 10  
DHOS orange | lemon | lime | vanilla syrup

**Rolling With the Punches** 10  
pomegranate | orange | lemon lime soda | apple cider | maraschino cherry

**New Creations Co. Root 42** 5  
Craft Root Beer

**New Creations Co. Krumkake** 5  
Butter Pecan Cream soda

### First Course

**Ashe Co. Cheddar Spread** 13  
tomato jam | local pickles | small SUGAR sourdough crostini

**Deviled Eggs** 2/\$6 5/\$12  
house pickles | Montreal candied bacon | chives | paprika

**Pecan Banana Bread** 7

### Entrees

**Local Mixed Greens** 17  
Marsh hen Mill piccolo farro | sweet potatoes | apples | feta | pecans | craisins | pepper-maple-balsamic vinaigrette

**Blackened Salmon Salad\*** 20  
pickled red onions | crispy shallots | cucumbers | carrots | pine nuts | furikake | honey-sriracha lime dressing

**Vegetarian Quiche** 17  
Congaree Milling Co. grits | spinach | broccoli | white cheddar | ramp mascarpone

**M.S.C. Breakfast Bowl** 16  
Congaree Milling Co. grits | scallions | Ashe Co. cheddar | smoked bacon | biscuit | scrambled eggs

**Apple-Pecan French Toast** 18  
house apple butter | pecan granola | whipped cream | scrambled eggs | smoked bacon

**Brunch Plate** 19  
belgian waffles | nutella | bananas | scrambled eggs | sugar creek farms sausage | anna potatoes

**Cheesy Beef Chimichanga** 20  
guajillo queso | carolina gold rice | grape tomatoes | bell peppers | red onions | pico de gallo | crema | cilantro

**M.S.C. Smoked Bacon Burger\*** 23  
jalapeno cream cheese | garlic aioli | crispy shallots | potato salad

**Coconut Shrimp Bahn Mi** 22  
cabbage | jalapeño | carrots | cilantro | mayonnaise | chili glaze | potato salad

**Fish & Grits\*** 22  
Congaree Milling Co. grits | blackened salmon | blue lump crab | spinach | lemon pepper dashi velouté | sweet onions | haricot verts | scallions

### Sweet Treats

**Vanilla Bean Crème Brûlée** 11

**Chocolate Peanut Butter Bar** 11  
sea salt caramel | whipped cream

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

| Beers                                                             |  |
|-------------------------------------------------------------------|--|
| Docs Hard Cranberry cider<br>Cider   5.5%                         |  |
| Primal Brewery Hard Seltzer<br>Cucumber-Lemon Hard Seltzer   5%   |  |
| Southern Growl Peach for the Stars<br>Fruited Sour   7.2%         |  |
| Burial Beer Co. Innertube<br>American Light/Lager   3.5%          |  |
| Columbia Craft FrostBite<br>Helles   4.8%                         |  |
| Primal Brewing Blueberry Wit<br>Blueberry Whitbier   5.8%         |  |
| Edmund’s Oast Something Cold<br>Blonde/Golden Ale   5%            |  |
| Edmund’s Oast Cereal for Dinner<br>Vanilla-Almond Blonde Ale   5% |  |
| Sierra Nevada Hazy Little Thing<br>Hazy IPA   6.7%                |  |
| New Sarum Hurley Park<br>Blood Orange Wheat   6%                  |  |
| Hazelwood Charismatic Megafauna<br>Double NE IPA   8.1%           |  |
| Olde Mecklenburg Brewery Fat Boy<br>Baltic Porter   8.3%          |  |
| Savage Craft Galaxy Banger<br>NE IPA   7.5%                       |  |
| Hazelwood Neuroscience<br>Hazy IPA   6.5%                         |  |
| Primal Brewery Amber Waves<br>Amber Lager   4.4%                  |  |
| Westbrook A Very Fine Milk Stout<br>Milk Stout   5.8%             |  |
| Sierra Nevada Trail Pass<br>N/A Hazy IPA   <0.5%                  |  |

| Whites                                              |    |
|-----------------------------------------------------|----|
| Lyma Vinho Verde DOC, Portugal                      | 10 |
| Banfi La Pettegola Vermentino, 2023                 | 10 |
| Franciscan Chardonnay, Monterey, 2022               | 12 |
| San Simeon Chardonnay, Monterey, 2022               | 12 |
| Tinto Rey Estate Verdejo, Dundee Hills, 2020        | 14 |
| Château Coussin, Côtes de Provence Rosé             | 14 |
| Whitehaven, Sauvignon Blanc, New Zealand            | 14 |
| Eroica Reisling, Columbia Valley, 2022              | 14 |
| Massican Pinot Grigio, Napa, CA 2023                | 15 |
| Reds                                                |    |
| Skyfall Merlot, North Coast, 2021                   | 9  |
| Triacca Vino Nobile di Montepulciano 'Santavenere'  | 9  |
| The Predator Old Vine Zinfandel, Sonoma, 2017       | 12 |
| Vecchia Torre Salice Salentino, Puglia, 2019        | 12 |
| Bodegas Tridente Entresuelos, Tempranillo, 2022     | 12 |
| UpsideDown 'The Carbonic' Mourvedre, Yakima         | 14 |
| Camp Cabernet Sauvignon, North Coast, 2023          | 15 |
| Planet Oregon Pinot Noir, Willamette Valley, 2022   | 15 |
| Prisoner Wine Co. Saldo Red Blend, California, 2021 | 16 |
| Black Stallion Cabernet Sauvignon, Napa, 2022       | 20 |
| Sparkling                                           |    |
| Torresella Prosecco DOC, Italy                      | 9  |
| Mont Rubi L'Ancestral Sparkling Rose                | 12 |
| Domaine Amelie & Charles Sparr Crémant, Alsace      | 13 |
| Nicolas Feuillatte Champagne Brut                   | 18 |