



Lunch Menu

March 3rd 2026

Drinks

Mimosa 7
orange juice

Mûregarita 14
Espolon blanco | lime |
cointreau | blackberry syrup

Second Opinion 16
Montelobos mezcal | ginger |
lemon | honey syrup

M.S.C. Old Fashioned 16
M.S.C. Russels Reserve | Avena |
rich demerara | ango bitters

Twisted Sister 16
Tito's vodka OR Maker's Mark
bourbon | lemon | St. Germaine
elderflower | honey syrup

Non-Alcoholic

Orange Crush
DHOS orange | lemon | lime | vanilla
syrup

After Hours
pineapple juice | chai | lemon | allspice
syrup

TÖST N/A Sparkling

Giesen 0% Red Blend, NZ

Giesen 0% Sauvignon Blanc Spritz

Phony Negroni

New Creations Co. Krumkake
Butter Pecan Cream soda

New Creations Co. Root 42
Root Beer

First Course

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

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

Entrees

Local Mixed Greens 17
honeycrisp apples | pecans | goat
cheese | dried cranberries | shaved
radish | balsamic vinaigrette

Blackened Salmon Salad* 20
grilled red onions | sweet corn | cow
peppers | fried croutons | scallions |
peanuts | gochujang buttermilk
dressing

Sweet Potato Grain Bowl 18
Marsh Hen Mill piccolo farro | turmeric
honey mustard | blistered tomatoes |
local feta | spinach | roasted artichoke |
fried shallots

Motor P.B.L.T. 18
brioche toast | lettuce | heirloom
tomatoes | pickled red onions | Duke's
mayo | house potato chips

Cornmeal Fried Catfish 18
Congaree Milling Co. grits | piri piri
sausage | cipolini onions | sweet corn |
butterbeans | bell peppers | cream

M.S.C. Mushroom & Onion Burger* 23
mushroom-onion gravy | white
cheddar | fried shallot | house chips

Chicken Quesadilla 18
confit zucchini | mozzarella | flour
tortilla | piquillo pepper bisque

Wild Caught Shrimp 20
rice noodles | gochujang coconut broth
| bell peppers | broccoli | red onions |
scallions

Sweet Treats

Vanilla Bean Crème Brûlée 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 Cranberry cider
Cider | 5.5%

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

Columbia Craft FrostBite
Helles | 4.8%

Prairie Artisan Rainbow Sherbet
Rainbow Sherbet Sour | 5.2%

Edmund's Oast Something Cold
Blonde/Golden Ale | 5%

Olde Mecklenburg Hornets Nest
Hefeweizen | 5.3%

Primal Lots-of-Hops-Agus
West Coast IPA | 7%

New Sarum Hurley Park
Blood Orange Wheat | 6%

Birdsong Brewing State of Grace
Red Ale | 4.4%

NoDa Brewing Co. L'il Slurp
Juicy IPA | 6%

Savage Craft Galaxy Banger
Hazy IPA | 7.5%

Olde Mecklenburg Brewery Fat Boy
Baltic Porter | 8.3%

Birdsong Brewing Higher Ground
IPA | 7.0%

Edmund's Oast Cereal After Dark
Toasted Coconut & Vanilla Stout | 5%

Westbrook A Very Fine Milk Stout
Milk Stout | 5.8%

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

Whites

Banfi La Pettegola Vermentino, 2023 10

Chateau Lamothe Bordeaux Blanc, 2024 12

Franciscan Chardonnay, California, 2023 12

Eroica Reisling, Columbia Valley, 2022 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 15

Mirabeau 'Forever Summer' Rose, Provence, France 15

Sant'Evasio Moscato d'Asti DOCG, 375mL 15

Reds

Skyfall Merlot, North Coast, 2021 9

Triacca Vino Nobile di Montepulciano 'Santavenere' 9

Bodegas Tridente Entresuelos, Tempranillo, 2022 12

Alexander Valley Vineyards Syrah, Sonoma, 2020 14

Camp Cabernet Sauvignon, North Coast, 2023 15

Planet Oregon Pinot Noir, Willamette, 2023 15

Prisoner Wine Co. Saldo Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa, 2022 20

Sparkling

Torresella Prosecco DOC, Italy 9

Gruet Methode Champenoise Brut Rosé 12

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
