



Easter Brunch

April 5th 2026

Drinks

Mimosa orange juice	7
Bloody Mary house bloody mix smoked bacon	13
Dolin Out A Good Time Thyme infused Dolin blanc citric acid Topo Chico	16
Figs & Pigs WhistlePig 6 Year Rye apple cider fig syrup balsamic vinegar walnut bitters	16
Havana Bramble Espolon reposado blackberry dry curaçao lime habanero agave smoked Hawaiian black sea salt	16

Non-Alcoholic

Sour Cherry Soda house cherry syrup citruc acid soda	
Orange Crush DHOS orange lemon lime vanilla	
TÖST N/A Sparkling	
New Creations Co. Krumkake Butter Pecan Cream soda	
New Creations Co. Root 42 Craft Root Beer	

First Course

Ashe Co. Cheddar Spread tomato jam local pickles smallSUGAR sourdough crostini	14
Deviled Eggs house pickles Montreal candied bacon chives paprika	2/\$6 5/\$12

Sweet Treats

Petite Fours Flight carrot strawberry espresso	11
Vanilla Bean Creme Brulee	11
Chocolate Peanut Butter Bar sea salt caramel whipped cream	11

A La Carte Proteins

Montreal Rubbed Prime Rib* Espagnole sauce	26
Dijon Roasted Pork Loin* rosemary cream sauce	17
Caramelized Onion Meatloaf gochujang ketchup crispy onions	16
Seared Ham Steak bourbon-pineapple glaze	15
Crispy Fried Catfish 1000 island dressing	15
Salmon Patty Old Bay aioli	15

Sides

Mac & Cheese	6
Braised Collard Greens	6
Local Carrots & Piccolo Farro miso honey butter	6
Pommes Puree Espagnole sauce	6
Haricots Verts mushroom gravy crispy onions	6

Entrees

Local Mixed Greens blistered tomatoes red onion cotija arugula crispy tortilla tomatillo vinaigrette	17
Blackened Salmon Salad* cucumber olives grilled cipollini onions Grana Padano sundried tomato vinaigrette	20
Brioche French Toast strawberries whipped cream scrambled eggs smoked bacon	18
M.S.C. Breakfast Bowl Congaree Milling Co. grits cheddar biscuit smoked bacon scallions	16
Wild Caught Shrimp Congaree Milling Co. grits chorizo poblano peppers red onions creamy tomato broth cotija scallions	20

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

NO SUBSTITUTIONS

Beers

Primal Brewery Hard Seltzer

Cucumber-Lemon Hard Seltzer | 5%

Stardust Cellars Country Peach

Peach Mead | 5%

Westbrook Brewing Key Lime Pi

Key Lime Pie Sour | 5%

Primal Brewery Lawn Boy

American Lager | 5%

Bierkeller Kolumbianer Kölsch

Kölsch | 4.8%

Edmund's Oast Something Cold

Blonde/Golden Ale | 5%

Olde Mecklenburg Hornets Nest

Hefeweizen | 5.3%

Noda Brewing Carolina Quencher

Topical Wheat Ale | 4.85.2%

Holy City Pluff Mud Porter

Porter | 5.5%

NoDa Brewing Co. L'il Slurp

Juicy IPA | 6%

Sierra Nevada Hazy Little Thing

Hazy IPA | 6.7%

Primal 'Lots-of-Hops-Agus'

West Coast IPA | 7%

Birdsong Brewing Higher Ground

IPA | 4.4%

Birdsong Brewing State of Grace

Red Ale | 7.0%

Primal Brewery Amber Waves

Amber Lager | 4.4%

Munkle Brewing Co. Silver Shoes Stout

Belgian Style Stout | 6.1%

Sierra Nevada Trail Pass

N/A Hazy IPA | <0.5%

Untitled Arts FLVR! NA

Italian Style Pilsner | <0.5%

Whites

Campo Al Mare Vermentino, 2023 10

Château de Fontenille, Entre-deux-Mers, 2024 12

Franciscan Chardonnay, California, 2023 12

San Simeon, Chardonnay, Monterey, 2023 14

Eroica Reisling, Columbia Valley, 2022 14

Domaine Coussin Rose, Cotes De Provence, 2025 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 15

Sant'Evasio Moscato d'Asti, DOCG, Piedmont,
357mL 15

Reds

Skyfall Merlot, North Coast, 2021 9

La Quercia, Montepulciano, Italy, 2023 9

Bodegas Tridente Entresuelos, Tempranillo, 2022 12

Rosenblum Cellars Zinfandel, CA, 2023 12

Camp Cabernet Sauvignon, North Coast, 2023 15

Planet Oregon Pinot Noir, Willamette, 2023 15

Mozzolino Terraze Pinot Nero, Provincia Di Pavia 16

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

Black Stallion Cabernet Sauvignon, Napa, 2022 20

Sparkling

Zonin Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18