



## Lunch Menu

April 8<sup>th</sup> 2026

### Drinks

<b>Mimosa</b> orange juice	7
<b>Mûregarita</b> Espolon blanco   lime   cointreau   blackberry syrup	14
<b>Second Opinion</b> Montelobos mezcal   ginger   lemon   honey syrup	16
<b>M.S.C. Old Fashioned</b> Russel's Reserve   vanilla syrup   toasted almond bitters	16
<b>Sloe Reverb</b> Ataman vermut   spiced pear liquor   sloe gin   lemon   egg white	16
<b>Twisted Sister</b> Maker's Mark   St. Germaine   lemon   brown sugar syrup   cucumber	16

### Non-Alcoholic

<b>Sour Cherry Soda</b> cherry   citric acid   soda	
<b>Orange Crush</b> DHOS orange   lemon   lime   vanilla syrup	
<b>TÖST N/A Sparkling</b>	
<b>Giesen 0% Red Blend, NZ</b>	
<b>Giesen 0% Sauvignon Blanc Spritz</b>	
<b>Phony Negroni</b>	
<b>New Creations Co. Krumkake</b> Butter Pecan Cream soda	
<b>New Creations Co. Root 42</b> Root Beer	

### First Course

<b>Ashe Co. Cheddar Spread</b> house jam   local pickles   smallSUGAR sourdough crostini	13
<b>Deviled Eggs</b> house pickles   Montreal candied bacon   chives   paprika	2/\$6 5/\$12

### Entrees

<b>Local Mixed Greens</b> Dorr Farm's strawberries   pecans   mandarin oranges   drunken goat cheese   dried cranberries   shallots   balsamic vinaigrette	17
<b>Blackened Salmon Salad*</b> smoked bacon   boiled egg   Ashe Co. cheddar   red onions   croutons   cherry tomatoes   cucumbers   1000 island dressing	20
<b>Mushroom Risotto</b> Carolina Gold rice   mushroom medley   Grana Padano   micro basil	16
<b>Seared Ham Steak</b> house BBQ sauce   green beans   crispy onions   mac & cheese	18
<b>Crispy Catfish Sandwich</b> Old Bay aioli   Bradford Farm's slaw   sliced potato bread   house made potato salad	20
<b>M.S.C. Smoked Bacon Burger*</b> teriyaki glaze   pineapple red onion relish   chipotle rubbed bacon   Duke's mayo   potato salad	23
<b>Seared Pork Loin*</b> Lusty Monk honey mustard   seared broccolini   roasted potatoes	19
<b>Wild Caught Shrimp</b> Congaree Milling Co. grits   chorizo   poblano peppers   red onions   creamy tomato broth   cotija   scallions	20

### Sweet Treats

<b>Vanilla Bean Crème Brûlée</b>	11
<b>Chocolate Peanut Butter Bar</b>	11

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

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## Beers

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### 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%

### 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%

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## Whites

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Campo Al Mare Vermentino, 2023 10

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

Franciscan Chardonnay, California, 2023 12

Chateau Lamothe Bordeaux Blanc, FR, 2023 13

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

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## Reds

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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

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## Sparkling

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Zonin Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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