



Brunch Menu

May 31st 2026

Drinks

Mimosa orange juice	7
Bloody Mary house bloody mix smoked bacon	13
Rum-bunctious Appleton Estate rum Chinola passionfruit Select Aperitivo lemon vanilla syrup	16
Figs & Pigs WhistlePig 6 Year Rye apple cider fig syrup balsamic vinegar walnut bitters	16
Havana Bramble Espolon reposado blackberry dry curaçao lime agave fire water bitters 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

Vanilla Bean Creme Brulee	11
Chocolate Peanut Butter Bar sea salt caramel whipped cream	11
Blueberry Scones lemon glaze	8

A La Carte Proteins

Montreal Rubbed Prime Rib* au jus	36
Cheshire Pork Rack sunflower seed romesco	26
House Meatloaf cipollini onion gravy	16
Nashville Chicken Katsu honey house pickles	15
Blackened Catfish tartar sauce	15
Andouille Sausage	8
Sides	
Low Country Succotash	6
Sweet Cornbread salted maple butter	6
Sweet Potato Hash	6
Purée de pommes de terre cipollini onion gravy	6
Seared Broccolini caesar sourdough bread crumbs	6
Entrees	
Local Mixed Greens candied pecans peaches shallots shaved fennel goat cheese mango vinaigrette	17
Seared Salmon Salad* cucumbers tomatoes smoked bacon blue cheese buffalo-buttermilk dressing	20
Brioche French Toast strawberry cream cheese graham cracker crumbs scrambled eggs smoked bacon	18
Crispy Pork Belly Sandwich heirloom tomato Paul's lettuce pepper medley mayo brioche toast tortilla chips	19
Breakfast Bowl Congaree Milling Co. grits cheddar biscuit smoked bacon scrambled eggs scallions	16
M.S.C. Smoked Bacon Burger* Ashe Co. cheddar lettuce Montreal ketchup mustard aioli tortilla chips	21

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

NO SUBSTITUTIONS

Beers

Westbrook Key Lime Pie Gose

Key Lime Pie Gose | 4%

Stardust Cellars Country Peach

Fermented Peach Mead | 5%

Primal Brewery Jose Gnomia

Mexican Lager | 5%

Bierkeller Brewing Co. Kellerbier

Unfiltered Franconian Lager | 5.2%

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%

Edmund's Oast Sun Kissed

Tart Wheat Ale | 6.3%

NoDa Brewing Co. Li'l Slurp

Juicy IPA | 6%

Birdsong Brewing Higher Ground

IPA | 7%

Sierra Nevada Hazy Little Thing

NE IPA | 6.7%

Primal 'Lots-of-Hops-Agus'

West Coast IPA | 7%

Primal Brewery Amber Waves

Amber Lager | 4.4%

Holy City Pluff Mud Porter

Porter | 5.5%

Left Hand Brewing Co. P&B

Peanut Butter Milk Stout | 6.2%

Sierra Nevada Trail Pass

N/A Hazy IPA | <0.5%

Ceebo Brew Co. The Amber

N/A Mexican Style Amber w/lime | <0.5%

Whites

Campo Al Mare Vermentino, 2023 10

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

Franciscan Chardonnay, California, 2023 12

Massican Pinot Grigio, Napa Valley, 2024 12

Chateau Lamothe Bordeaux Blanc, FR, 2023 13

San Simeon, Chardonnay, Monterey, 2023 14

Eroica Reisling, Columbia Valley, 2022 14

Forever Summer Rose, France, 2025 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 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

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

Black Stallion Cabernet Sauvignon, Napa, 2022 20

Sparkling

Torresella Prosecco DOC, Italy 9

Candoni, Moscato, Italy 12

Maurice Bonnamy Cremant de Loire Brut 13

Zardetto Prosecco DOC Rose, Millesimato, 2024 15

Nicolas Feuillatte Champagne Brut 18