



Brunch Menu
May 3rd 2026

Drinks

Mimosa	7
orange juice	
Bloody Mary	13
Skyy Vodka house bloody mix smoked bacon	
Garden Party	14
Carpano Antica Chinola passionfruit prosecco soda	
Figs & Pigs	16
WhistlePig 6 Year Rye apple cider fig syrup balsamic vinegar walnut bitters	
Havana Bramble	16
Espolon reposado blackberry dry curaçao lime habanero agave smoked Hawaiian black sea salt	

Non-Alcoholic

Sour Cherry Soda	
cherries Sūpāsawā soda water	
Juniper & Tonic	
schisandra berry juniper berry soda Jack Rudy tonic	
Orange Crush	
DHOS orange lemon lime vanilla syrup	
TÖST N/A Sparkling	
Giesen 0% Red Blend, NZ	
Giesen 0% Sparkling Brut	
Phony Negroni	
New Creations Co. Krumkake	
Butter Pecan Cream soda	
New Creations Co. Root 42	
Root Beer	

First Course

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

Entrees

Local Mixed Greens	17
Marsh Hen Mill piccolo farro feta cheese red onion green apple toasted cashews white wine-lemon vinaigrette	
Blackened Salmon Salad*	20
Mediterranean seed mix alfalfa sprouts sliced cucumber tomatoes pickled red onions feta cheese sunflower seed pesto dressing	
Southwestern Quiche	16
Congaree Milling Co. grits cumin clove peppers onions sweet corn queso chihuahua lime crema	
M.S.C. Breakfast Bowl	16
Congaree Milling Co. grits cheddar biscuit smoked bacon scrambled eggs micro arugula	
Brioche French Toast	18
graham cracker strawberry compote fresh blueberries cheesecake whip scrambled eggs smoked bacon	
M.S.C. Brunch Plate	16
Congaree Milling Co. grits scrambled eggs mushrooms buttermilk biscuit chorizo gravy	
Crispy Duck Wings	19
sweet gochujang glaze cabbage slaw scallions puffed rice sesame seeds brioche toast	
Pork Loin Bahn Mi	16
cabbage slaw carrots sweet onion fish sauce pineapple tamari basil aioli jalapeno Cuban roll tortilla chips	
Seared N.C. Mountain Trout	20
basmati rice n'duja sausage squash zucchini eggplant heirloom tomato vodka sauce micro greens	
M.S.C. Smoked Bacon Burger*	21
crispy shallots shredded cheddar guajillo BBQ sauce ciabatta bun tortilla chips	
Wild Caught Shrimp	20
Congaree Milling Co. grits cream garlic honey jalapeno sundried tomatoes sweet onions smoked bacon	

Sweet Treats

Chocolate Peanut Butter Bar	11
Vanilla Bean Crème Brûlée	11
Strawberry Chocolate Mousse	11

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

Beers

Westbrook Key Lime Pie Gose

Key Lime Pie Gose | 4%

Burial Beer Co. Innertube

Lager | 3.5%

Primal Brewery Jose Gnomia

Mexican Lager | 5%

Bierkeller Brewing Co. Kolumbianer

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%

Edmund's Oast Sun Kissed

Tart Wheat Ale | 6.3%

Sierra Nevada Hazy Little Thing

NE IPA | 6%

NoDa Brewing Co. Li'l Slurp

Juicy IPA | 6%

Birdsong Brewing Higher Ground

IPA | 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

Kettmeir Pinot Grigio, Alto Adige, 2024 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

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

Orin Swift "Bloodlines" Cabernet Sauvignon,, 2024 20

Sparkling

Torresella Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18