



Lunch Menu

May 5th 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, NZ	
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 smallSUGAR sourdough crostini	
Deviled Eggs	2/\$6 5/\$12
house pickles Montreal candied bacon chives paprika	

Entrees

Local Mixed Greens	17
smoked bacon roasted broccoli dried cranberries shaved red onions local feta apple cider vinaigrette	
Blackened Salmon Salad*	20
crispy wontons chayote squash kimchi scallions fried shallots cucumbers carrots cotija yum yum dressing	
Crispy Korean Tofu Katsu	16
gochujang glaze sesame slaw cucumber salad	
Chorizo Nachos	18
pico de gallo jalapenos cilantro lime crema pickled red onions tortilla chips	
Hawaiian BBQ Flatbread	19
smoked pork loin pineapple BBQ sauce grilled red onions sweet corn bell peppers queso chihuahua cheddar cheese scallions	
Wild Caught Shrimp	19
Congaree Milling Co. grits garlic- honey jalapenos sundried tomatoes sweet onions cream smoked bacon	
Seared N.C. Mountain Trout	20
basmati rice n'duja sausage summer squash zucchini eggplant heirloom tomato house vodka sauce micro greens	
Chopped Cheese Sandwich	21
house ground beef bell peppers red onions cheddar & provolone sub roll tortilla chips	
Tempura Fried Softshell Crab	28
gochujang glaze sesame cabbage slaw cucumber salad	
Sweet Treats	
Vanilla Bean Crème Brûlée	11
Chocolate Peanut Butter Bar	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 Gnom
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

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

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
