



Brunch Menu

June 7th 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
Sweet Cherry Scone vanilla glaze	8

A La Carte Proteins

C.A.B. Flat Iron Steak* charred scallion compound butter	22
Seared Pork Loin* cherry BBQ	17
Blue Claw Crab Cake house remoulade	18
Crispy Fried Catfish lemon-caper mayo	15
Crispy Pork Belly	14

Sides

Belgian Waffle	6
Fried Plantains cilantro-lime mayo crispy shallots	6
Mushroom-Leek Farroto	6
Local Asparagus Panzanella	6
Rasher of Smoked Bacon	8

Entrees

Local Mixed Greens Bradford Farm's cantaloupe feta basil sourdough bread crumbs shaved red onions pumpkin seeds white wine vinaigrette	17
Seared Salmon Salad* Caesar dressing roasted sweet corn smoked bacon brioche croutons shallots shaved Grana Padano	20
Brioche French Toast blackberry cream cheese spiced candied pecans lemon macerated berries scrambled eggs smoked bacon	18
Wild Caught Shrimp Congaree Milling Co. grits yellow squash zucchini grape tomatoes mushrooms andouille shallots white wine cream micro greens	20
Breakfast Bowl Congaree Milling Co. grits cheddar biscuit smoked bacon scrambled eggs scallions	16
M.S.C. Smoked Bacon Burger* mango-jalapeno jam cheddar fried shallots honey mustard crispy potato pave	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 Gnom

Mexican Lager | 5%

Burial Beer Co. Innertube

Lager/American Light | 3.5%

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