



## Brunch Menu

June 28<sup>th</sup> 2026

### Drinks

<b>Mimosa</b> orange juice	7
<b>Bloody Mary</b> house bloody mix   smoked bacon	13
<b>Rum-bunctious</b> Appleton Estate rum   Chinola passionfruit   Select Aperitivo   lemon   vanilla syrup	16
<b>Figs &amp; Pigs</b> WhistlePig Rye   fig syrup   apple cider   black walnut bitters   balsamic	16
<b>Havana Bramble</b> Espolon reposado   blackberry   dry curaçao   lime   agave   fire water bitters   smoked Hawaiian black sea salt	16

### Non-Alcoholic

<b>Sour Cherry Soda</b> house cherry syrup   citruc acid   soda	
<b>Orange Crush</b> DHOS orange   lemon   lime   vanilla	
<b>TÖST N/A Sparkling</b>	
<b>New Creations Co. Krumkake</b> Butter Pecan Cream soda	
<b>New Creations Co. Root 42</b> Craft Root Beer	

### First Course

<b>Ashe Co. Cheddar Spread</b> tomato jam   local pickles   smallSUGAR sourdough crostini	14
<b>Deviled Eggs</b> house pickles   Montreal candied bacon   chives   paprika	2/\$6 5/\$12

### Sweet Treats

<b>Cinnamon Rolls</b>	8
<b>Vanilla Bean Creme Brulee</b>	11
<b>Chocolate Peanut Butter Bar</b> sea salt caramel   whipped cream	11

### A La Carte Proteins

<b>C.A.B. Flat Iron Steak*</b> cowboy butter	22
<b>Crispy Fried Catfish</b> spicy bonito tartar	18
<b>Mushroom Cipollini Meatloaf</b> white gravy	18
<b>Char Sui Spiced Pork Loin</b> char sui glaze	17
<b>Seared Duck Breast</b> Filipino adobo glaze	24

### Sides

<b>Roasted Garlic Mash</b>	6
<b>Sugar Snap Peas</b>	6
<b>Sweet Corn Elote</b>	6
<b>Carrot Risotto</b>	6
<b>Anna Potatoes</b>	8

### Entrees

<b>Local Mixed Greens</b> peaches   S.C. feta   sweet potato   candied pecans   sliced cucumber   red wine vinaigrette	17
<b>Seared Salmon Salad*</b> olives   heirloom tomatoes   red onions   Grana Padano   sourdough breadcrumbs   parmesan vinaigrette	20
<b>Brioche French Toast</b> peach compote   honey   whipped fetal streusel   candied pecan crumble   scrambled eggs   smoked bacon	18
<b>Breakfast Bowl</b> Congaree Milling Co. grits   cheddar   biscuit   smoked bacon   scrambled eggs   scallions	16
<b>Wild Caught Shrimp</b> Congaree Milling Co. grits   summer squash   zucchini   onions   bell peppers   brown sugar   coconut milk   yellow curry	21
<b>M.S.C. Mediterranean Burger*</b> house tzatziki   local lettuce   tomato   pickled red onions   S.C. feta   anna potatoes	21

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

NO SUBSTITUTIONS

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## Beers

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### Westbrook Key Lime Pie Gose

Key Lime Pie Gose | 4%

### Primal Brewery Peach

Witbier | 5.8%

### Stardust Cellars Country Peach

Fermented Peach Mead | 5%

### Primal Brewery Jose Gnomia

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%

### Noda Brewing Carolina Quencher

Topical Wheat Ale | 4.85.2%

### 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%

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## Whites

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Campo Al Mare Vermentino, 2023 10

Franciscan Chardonnay, California, 2023 12

Massican Pinot Grigio, Napa Valley, 2024 12

Chateau Lamothe Bordeaux Blanc, FR, 2023 13

San Simeon Chardonnay, Monterey, CA 2023 14

Eroica Riesling, Columbia Valley 14

AIX Coteaux d'Aix-en-Provence Rose 2025 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 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, WA 2023 14

Planet Oregon Pinot Noir, Willamette, 2023 15

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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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