



Lunch Menu

June 3rd 2026

Drinks

- Mimosa** 7
orange juice
- Bloody Mary** 13
Skyy Vodka | house bloody mix | smoked bacon
- Havana Bramble** 16
Espolon reposado | blackberry | dry curaçao | lime | habanero agave | smoked Hawaiian black sea salt
- Figs & Pigs** 16
WhistlePig 6 Year Rye | apple cider | fig syrup | balsamic vinegar | walnut bitters

Non-Alcoholic

- Sour Cherry Soda**
cherry | citric acid | soda
- Juniper & Tonic**
schisandra berries | juniper | tonic water
- Orange Crush**
DHOS orange | lemon | lime | vanilla syrup
- Strawberry Lemonade**
local strawberries | house lemonade
- 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
house pickles | Montreal candied bacon | chives | paprika 5/\$12

Entrees

- Local Mixed Greens** 17
Bradford Farm's cantaloupe | feta | bail | sourdough bread crumbs | shaved red onions | pumpkin seeds | white wine vinaigrette
- Seared Salmon Salad*** 20
caesar | roasted corn | smoked bacon | brioche croutons | shallots | Grana Padano
- Tomato Bisque** 16
brioche grilled cheese | crema
- Fried Wild Caught Shrimp** 19
buffalo buttermilk ranch | montreal ketchup | cornbread | lemon | slaw
- House Made Meatloaf** 19
cipollini gravy | Carolina Gold rice | broccolini | sweet potato
- Crispy Pork Belly Sandwich** 19
heirloom tomato | Paul's lettuce | pepper medley mayo | brioche toast | tortilla chips
- Shaved Pork Sandwich** 20
sunflower romesco | arugula | swiss cheese | caramelized red onions | tortilla chips
- Blackened Catfish** 20
sea island red peas | holy trinity | sweet corn | garlic | okra | tartar sauce
- M.S.C. Smoked Bacon Burger*** 21
mango-jalapeno jam | cheddar | fried shallots | honey mustard | tortilla chips

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 Gnomia
Mexican Lager | 5%

Bierkeller Brewing Co.
Kellerbier | 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

Massican Pinot Grigio, California, 2024 14

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

Zardetto Prosecco DOC Rose, Millesimato, 2024 15

Nicolas Feuillatte Champagne Brut 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
