



## Lunch Menu

June 10<sup>th</sup> 2026

### Drinks

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

### Non-Alcoholic

<b>Sour Cherry Soda</b> cherry   citric acid   soda	
<b>Juniper &amp; Tonic</b> schisandra berries   juniper   tonic water	
<b>Orange Crush</b> DHOS orange   lemon   lime   vanilla syrup	
<b>TÖST N/A Sparkling</b>	
<b>Giesen 0% Red Blend, NZ</b>	
<b>Giesen 0% Sparkling Brut, NZ</b>	
<b>Phony Negroni</b>	
<b>New Creations Co. Krumkake</b> Butter Pecan Cream soda	
<b>New Creations Co. Root 42</b> Root Beer	

### First Course

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

### Entrees

<b>Local Mixed Greens</b> S.C. peaches   pecans   shaved fennel   crispy shallots   blistered tomatoes   local feta   sweet peach vinaigrette	17
<b>Seared Salmon Salad*</b> sliced carrots   pumpkin seeds   blackberries   white cucumbers   blue cheese   roasted shallot vinaigrette	20
<b>General Tso's Crispy Tofu</b> Carolina Gold rice   yellow squash   zucchini   mushrooms   scallions	16
<b>Crispy Pork Belly Roll</b> sweet soy glaze   Duke's mayo   Bradford Fam's cabbage   sliced carrots   fried plantains & cilantro- lime aioli   crispy shallots	19
<b>Fennel Rubbed Pork Loin</b> Carolina Gold rice   sea island red peas   Bradford Farm's braised collard greens   smoked bacon   sweet cherry BBQ	19
<b>Crispy Catfish Sandwich</b> local lettuces   tomato   onion   lemon-caper mayo   ciabatta bun   potato pave	20
<b>Wild Caught Shrimp</b> Congaree Milling Co. grits   leek bechamel   blue crab   holy trinity   sweet corn   basil	21
<b>M.S.C. Smoked Bacon Burger*</b> swiss cheese   portobello mushroom   caramelized cipollini onions   steakhouse aioli   crispy potato pave	21

### Sweet Treats

<b>Vanilla Bean Crème Brûlée</b>	11
<b>Chocolate Peanut Butter Bar</b>	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%

### 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, CA 2023 14

Mirabeau Forever Summer Rose, Provence, FR, 2025 14

Eroica Riesling, Columbia Valley 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, 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

---

## 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

---

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

---