



## Lunch Menu

July 3rd 2026

### Drinks

<b>Mimosa</b> orange juice	7
<b>Bloody Mary</b> Skyy Vodka   house bloody mix   smoked bacon	13
<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   habanero agave   smoked Hawaiian black sea salt	16
<b>Rum-bunctious</b> Appleton Estate rum   Chinola passionfruit   Select Aperitivo   lemon   vanilla syrup	16

### Non-Alcoholic

<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>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   small SUGAR sourdough crostini	13
<b>Deviled Eggs</b> house pickles   Montreal candied bacon   chives   paprika	2/\$6 5/\$12

### Entrees

<b>Local Mixed Greens</b> shaved red onion   cucumbers   S.C. peaches   sunflower seeds   goat cheese   lime-thyme vinaigrette	17
<b>Blackened Salmon Salad*</b> local feta   roasted sweet potato   cherry tomatoes   piquillo peppers   agave-whole grain mustard	20
<b>Grilled Vegetable Souvlaki</b> roasted eggplants   summer squash   zucchini   garlic confit   crispy shallots   toasted pine nuts   house tzatziki   toasted flatbread	17
<b>Cipollini &amp; Mushroom Meatloaf</b> sweet carrot farroto   zucchini & summer squash   white gravy	19
<b>Duck Breast Adobo*</b> Filipino adobo glaze   Carolina Gold rice   snap peas   garlic	28
<b>Blackened Catfish Sandwich</b> bonito tartar sauce   tomato   local lettuces   shaved red onion   brioche toast   tortilla chips	19
<b>Wild Caught Shrimp</b> Congaree Milling Co. grits   cream   tomato paste   cumin   chipotle powder   oregano   wilted spinach   sweet corn   micro greens	21
<b>M.S.C. Burger*</b> pickled jalapenos & carrots   cilantro- garlic aioli   cucumbers   american cheese   anna potatoes	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%

### Primal Brewing Peach

Witbier | 5.8%

### 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%

### 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

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

---

## 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

---