



Brunch Menu

August 14th - 16th 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
Unyuzual Summer Pierre Ferrand yuzu St. Germaine elderflower prosecco soda	16
Havana Bramble Espolon reposado blackberry curaçao lime agave fire water bitters Hawaiian black sea salt	16

Non-Alcoholic

Sour Cherry Soda house cherry syrup citruc acid soda	
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 house jam local pickles smallSUGAR sourdough crostini	14
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Sweet Treats

Muscadine Cobbler	12
Vanilla Bean Crème Brûlée (GF)	11
Chocolate Peanut Butter Bar sea salt caramel whipped cream	11

A La Carte Proteins

Montreal Spiced Prime Rib beef gravy	28
Pork Filipino Adobo soy broth	19
Curry Spiced Chicken Thighs Thai red curry coconut milk	19
Cornmeal Fried Catfish dashi tartar sauce	22
Local Maple Sausage	8

Sides

Mashed Potatoes beef gravy	8
Carolina Gold Rice	6
Belgian Waffle	8
Blistered Shishitos Carolina Gold BBQ sauce	8
Mac & Cheese	8

Entrees

Blackened Salmon Salad* shaved radish grilled bell peppers & red onion roma tomatoes cilantro- avocado buttermilk dressing fried shallots	20
Local Mixed Greens cucumber shaved carrots watermelon cantaloupe strawberry-cucumber vinaigrette puffed rice	17
Brioche French Toast cookies & cream crumble whipped cream cheese coco powder graham cracker scrambled eggs smoked bacon	18
Breakfast Bowl Congaree Milling Co. grits cheddar house made biscuit smoked bacon scrambled eggs scallions	16
Wild Caught Shrimp Congaree milling co. grits Italian sausage gravy shishito peppers blistered tomatoes scallions	20
M.S.C. Bacon Burger* swiss cheese grilled onions cremini mushrooms teriyaki aioli potato salad	21

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

Beers

Edmund’s Oast Popsicle

Fruited Sour | 6%

Austin Eastciders Brazilian Limeade

Lime Cider | 6.5%

Bierkeller Brewing Co. Kölumbianer

Kölsch | 4.8%

Primal Brewery Jose Gnomia

Mexican Lager | 5%

Abita Strawberry Lager

Fruited Lager | 4.2%

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 ‘What Would Dolly Do’

Blackberry Blonde Ale | 6.5%

Holy City Brewing Washout Wheat

Hefeweizen | 5.5%

NoDa Brewing Co. Li’l Slurp

Juicy IPA | 6%

Birdsong Higher Ground

West Coast 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%

Sierra Nevada Trail Pass

N/A Hazy IPA | <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

Chateau de Fontenille Entre-deux-Mers AOC, 2024

14

Eroica Riesling, Columbia Valley

14

Chateau Coussin Rose Sainte Victoire, 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

Ca’Bolani Prosecco D.O.C., Italy

9

Candoni Moscato, Italy

12

Maurice Bonnamy Cremant de Loire Brut

13

Nicolas Feuillatte Champagne Brut

18