



Brunch Menu

September 4th - 6th 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
Sarti Pants Sarti Rosa liqueur banana liqueur chateau aloe lemon mint prosecco	16
Havana Bramble Espolon reposado blackberry curaçao lime agave fire water bitters Hawaiian black sea salt	16

Non-Alcoholic

Orange Crush orange vanilla syrup citrus	
Sour Cherry Soda	
Phony Negroni	
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
Deviled Eggs house pickles smoked bacon chives paprika	2/\$6 5/\$12

Sweet Treats

Lemon Blueberry Shortcake	8
Vanilla Bean Crème Brûlée	11
Chocolate Peanut Butter Bar sea salt caramel whipped cream	11

A La Carte Proteins

N.Y. Strip Steak Tips* honey black garlic butter	18
Southwestern Quiche bell peppers onions fontina cheese cotija	16
Tempura Fried Flounder thai sambal glaze	18
Local Maple Sausage	8

Sides

Anna Potatoes horseradish aioli	8
Carrots & Farro garlic miso butter	8
Congaree Milling Co. Grits	8
Belgian Waffle	8
BBQ Black Eyed Peas	8

Entrees

Blackened Salmon Salad* feta carrots pickled red onions blackberries cherry tomatoes brioche croutons blackberry vinaigrette	20
Local Mixed Greens grilled bell peppers & sweet onions roasted corn tortilla strips cotija lime-cumin vinaigrette	17
Brioche French Toast nutella whipped cream toasted pistachios chocolate chips cocoa powder scrambled eggs smoked bacon	18
Breakfast Bowl Congaree Milling Co. grits cheddar house made biscuit smoked bacon scrambled eggs scallions	16
Wild Caught Shrimp congarée milling co grits sweet peas blistered tomatoes sweet corn okra creamy tomato broth	20
M.S.C. Patty Melt* tomato jam pimento cheese lettuce bacon shoestring fries	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%
Doc’s Hard Apple Cider Hard Cider 5%
Austin Eastciders Brazilian Limeade Lime Cider 6.5%
Abita Strawberry Lager Fruited Lager 4.2%
Bierkeller Brewing Co. Kölumbianer Kölsch 4.8%
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 ‘What Would Dolly Do’ Blackberry Blonde Ale 6.5%
NoDa Brewing Co. Cheerwine Ale Fruited American Wheat 5.2%
Holy City Washout Wheat Hefeweizen 5.3%
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	15
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

Covalli Prosecco Brut, D.O.C. Italy	9
Maurice Bonnamy Cremant de Loire Brut	13
Albet I Noya Petit Albet Brut Rose, Catalunya	15
Cantina Sant’Evasio Moscato d’Asti DOCG, 375mL	15
Nicolas Feuillatte Brut Champagne, France	18