



Brunch Menu

September 18th - 20th 2026

Drinks

Mimosa orange juice	7
Bloody Mary house bloody mix smoked bacon	13
Rum-buncious Appleton Estates rum Chinola passionfruit Select Aperitivo lemon vanilla syrup	16
New Be-Gin-ings Botanist gin Chambord lime cane sugar rhubarb bitters prosecco	16
Havana Bramble Espolon reposado raspberry curaçao lime agave fire water bitters Hawaiian black sea salt	16

Non-Alcoholic

Orange Crush orange vanilla syrup citrus	
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

Vanilla Bean Crème Brûlée	11
Chocolate Peanut Butter Bar sea salt caramel whipped cream	11
N.C. Mountain Apple Scone cinnamon glaze	11

A La Carte Proteins

Flat Iron Steak charred scallion butter	20
Seared Pork Belly lime crema pickled red onions	19
Beer Battered Cod tartar sauce	18
Black Bean Patty mushroom-onion gravy	14
Maple Sausage Patty	10

Sides

Belgian Waffles (2)	6
Charred Cream Squash shallots garlic herbs sriracha	6
Cavatappi Pasta Salad pickled red onion tomatoes cucumber	6
Carolina Gold Rice red curry coconut milk	6
Dill Pickle Potato Salad	6

Entrees

Local Caprese Salad heirloom tomatoes balsamic glaze fresh basil blackberries bufala mozzarella olive oil	14
Seared Salmon Salad* cherry tomatoes pickled red onion brioche croutons Grana Padano caesar dressing	20
French Onion Quiche Congaree Milling Co. grits gruyere roasted mushrooms red wine caramelized onions beef tallow aioli	16
Brioche French Toast peanut butter mousse macerated strawberries graham cracker shards 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 calabrian dashi cream diced red onion chopped broccolini blistered tomato bacon	20
M.S.C. Meatball Sub Grana Padano provolone amaroso rolls shoestring fries	20

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

NO SUBSTITUTIONS

Beers
Edmund’s Oast Popsicle Fruited Sour 6%
Doc’s Hard Pear Cider Hard Cider 5%
Bierkeller Brewing Co. Kölumbianer Kölsch 4.8%
Primal Brewery Jose Gnomia 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 Wheat Ale 5.2%
Holy City Washout Wheat Wheat 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

Franciscan Chardonnay, California, 2023

Massican Pinot Grigio, Napa Valley, 2024

Chateau Lamothe Bordeaux Blanc, FR, 2023

San Simeon Chardonnay, Monterey, CA 2023

Eroica Riesling, Columbia Valley

Chateau Coussin Rose Sainte Victoire, 2025

Whitehaven Sauvignon Blanc, Marlborough, NZ

Reds

Skyfall Merlot, North Coast, 2021

La Quercia, Montepulciano, Italy, 2023

Bodegas Tridente Entresuelos, Tempranillo, 2022

Rosenblum Cellars Zinfandel, CA, 2023

Camp Cabernet Sauvignon, North Coast, WA 2023

Planet Oregon Pinot Noir, Willamette, 2023

Prisoner Wine Co. Saldo Red Blend, California, 2021

Black Stallion Cabernet Sauvignon, Napa, 2022

Sparkling

Covalli Prosecco Brut, D.O.C. Italy

Maurice Bonnamy Cremant de Loire Brut

Albet I Noya Petit Albet Brut Rose, Catalunya

Cantina Sant'Evasio Moscato d'Asti DOCG, 375mL

Nicolas Feuillatte Brut Champagne, France