



Brunch Menu

October 2nd – 4th 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
Pumpkin Espresso-tini Skyy vodka RumChata pumpkin syrup Indah espresso Borghetti	16
Havana Bramble Volcan reposado blackberry 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 Gallett cinnamon glaze	11

A La Carte Proteins

Seared Flat Iron Steak* black garlic compound butter	19
House Made Meatloaf Carolina Gold tomato sauce	16
Blackened Trout horseradish cream	17

Sides

Furikake Pasta Salad pickled carrots daikon radish red onions	6
Seared Broccolini curry aioli crispy shallots	6
Sweet Chili Cucumber Salad celery onions	6
Roasted Mushrooms & Tomatoes	6

Entrees

Local Mixed Greens puffed sorghum daikon radish N.C. apples local feta shaved carrots yuzu citrus vinaigrette	14
Seared Salmon Grain Bowl* Marsh Hen Mill piccolo farro sweet potato cucumber local arugula feta yogurt-honey dressing	20
Brioche French Toast pumpkin puree diced N.C. apples candied pecans scrambled eggs smoked bacon	18
Breakfast Bowl Congaree Milling Co. grits cheddar house made biscuit smoked bacon scrambled eggs scallions	16
Sausage, Egg & Cheese Peculiar Pig maple sausage house pimento cheese scrambled eggs English muffin sweet pepper jam Congaree Milling Co. grits	17
Wild Caught Shrimp Congaree Milling Co. grits black garlic cream sauce broccolini bell peppers chili flake sweet onions	20
Shakshuka bell peppers fried egg avocado sweet onions cilantro brioche toast	16
M.S.C. Cheeseburger* cheddar local lettuces tomato onions harissa aioli crispy shallots cremini mushrooms shoestring fries Sub Blackbean Patty	20

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

NO SUBSTITUTIONS

Beers

Doc’s Hard Pear Cider
Hard Cider | 5%

Austin Eastcider’s Prickly Pear
Hard Cider | 5%

Edmund’s Oast Popsicle
Fruited Sour | 6%

Bierkeller Brewing Co. Kølumbianer
Kölsch | 4.8%

Primal Brewery Jose Gnomia
Mexican Lager | 5%

Burial Beer Co. Innertube
Lager/American Light | 3.5%

Edmund’s Oast Something Cold
Blonde/Golden Ale | 5%

Primal ‘What Would Dolly Do’
Blackberry Blonde Ale | 6.5%

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%

Abita Brewing Co. Geaux Nuts
American Brown Ale | 5.2%

Holy City Pluff Mud Porter
Porter | 5.5%

Sierra Nevada Trail Pass
N/A Hazy IPA | <0.5%

Whites

Campo Al Mare Vermentino, 202310

Franciscan Chardonnay, California, 202312

Massican Pinot Grigio, Napa Valley, 202415

Chateau Lamothe Bordeaux Blanc, FR, 202313

San Simeon Chardonnay, Monterey, CA 202314

Eroica Riesling, Columbia Valley14

Chateau Coussin Rose Sainte Victoire, 202514

Whitehaven Sauvignon Blanc, Marlborough, NZ15

Reds

Skyfall Merlot, North Coast, 20219

La Quercia, Montepulciano, Italy, 20239

Bodegas Tridente Entresuelos, Tempranillo, 202212

Rosenblum Cellars Zinfandel, CA, 202312

Camp Cabernet Sauvignon, North Coast, WA 202314

Planet Oregon Pinot Noir, Willamette, 202315

Prisoner Wine Co. Saldo Red Blend, California, 202116

Black Stallion Cabernet Sauvignon, Napa, 202220

Sparkling

Toresella Prosecco, D.O.C. Italy9

Candoni Moscato D'Italia, Italy12

Maurice Bonnamy Cremant de Loire Brut13

Albet I Noya Petit Albet Brut Rose, Catalunya15

Nicolas Feuillatte Brut Champagne, France18