



Brunch Menu

October 16th ~ 18th 2026

Drinks

Mimosa orange juice	7
Bloody Mary house bloody mix smoked bacon	13
Elijah Craig Old Fashioned coffee-maple syrup black walnut bitters orange brandied cherry	18
Pumpkin Espresso-tini Skyy vodka seasalt caramel pumpkin syrup Indah espresso Borghetti	16
Havana Bramble Pantalones tequila 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
Blackberry Shortcake whipped cream blackberry preserves house made biscuit	8

A La Carte Proteins

Cider Braised Pork Belly pork-habanero jus	17
Crispy Fried Catfish sweet thai chili	17
Swedish Meatballs beef gravy	17

Sides

Squash & Sweet Potato Hash smoked bacon sweet onions crushed pecans	6
Honey Roasted Carrots rosemary maple whipped feta fried shallots	6
Carolina Gold Rice	6

Entrees

Local Mixed Greens sweet onions bell peppers black beans tortilla strips cotija blistered tomatoes roasted corn lime-cumin vinaigrette	14
Seared Salmon Power Bowl* Carolina Gold rice roasted easter radish carrots cucumbers scallions avocado furikake roasted jalapeño aioli	20
Brioche French Toast whipped pumpkin cream meringue cinnamon streusel salted caramel scrambled eggs smoked bacon	18
Breakfast Bowl Congaree Milling Co. grits cheddar house made biscuit smoked bacon scrambled eggs scallions	16
Brunch Quesadilla flour tortilla scrambled eggs maple sausage sweet onions bell peppers queso chihuahua cheddar cheese roasted pepper aioli	17
M.S.C. Cheeseburger* local lettuces sliced tomato onion smoked bacon cheddar avocado truffle-garlic aioli shoestring fries	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. Kölumbianer
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 Brewery Wildflower
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, 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

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 12

Rosenblum Cellars Zinfandel, CA, 2023 12

Camp Cabernet Sauvignon, North Coast, WA 14

Planet Oregon Pinot Noir, Willamette, 2023 15

SALDO by Prisoner Wine Company, Red Blend 15

Black Stallion Cabernet Sauvignon, Napa 20

Sparkling

Toresella Prosecco, D.O.C. Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Albet I Noya Petit Albet Brut Rose, Catalunya 15

Nicolas Feuillatte Brut Champagne, France 18