



## Dinner Menu

April 21st, 2024

### Cocktails

#### Purple Planet

Empress Gin | Lillet blanc | St. Germaine elderflower | lemon | cane sugar | brut rose

#### The Bitter Austrian

Amontillado Los Marcos Sherry | Cap Corse Quinquina | Cappelletti vino apertivo | grapefruit bitters | orange

#### Vesper Drop

Tito's vodka | Beefeater gin | Dolin blanc | Strega | blood orange | cane sugar

#### The Road Less Traveled

Novo Fogo silver cachaca | Paranubes Oaxaca | blackberry-peppercorn shrub | lime | egg white

#### Jitterbug

Grey Goose vodka | Borghetti coffee liqueur | Amaro | Indah espresso | demerara

#### Fuel The Fire

Glenlivet Carribean cask | Carpano Antica | Barenjager | Munyon's Paw-Paw | Molasses bitters | Laphroaig

#### The Big Tobacco Apple

sazarac rye | Lairds apple brandy | Cocchi vermouth de Torino | Turkish tobacco & ango bitters | cherry garnish

*Non-Alcoholic*

#### Punxsutawney's Prediction

Seedlip Agave | Sweet orange Tea | lime oleo-saccharum | Polynesian bitters | blackberries

### Dessert

Lemon Basil Bar

Clementine Cake

Strawberry Shortbread

Chocolate Peanut Butter Pie

Hickory Bluff Strawberry Cheesecake

### First Course

**Blistered Tomatoes & Buratta** 16  
olive-eggplant tapanade | prosciutto | olive oil | pinenuts | basil

**Crispy Fried Oyster Salad** 17  
local romaine | sweet ginger glaze | crispy rice | marinated cucumbers & carrots | scallions | ginger vinaigrette | crushed peanuts

**P.E.I. Mussels** 15  
yellow curry | leeks | coconut milk | scallions | crostini

**Manchester Farms Grilled Quail** 15  
shaved cabbage slaw | garlic aioli | Texas toast | chipotle bbq sauce | house pickles

**Seared S.C. Pork Belly** 16  
shishito peppers | hickory smoked almonds | avocado crema | salsa morito | chives

**Artisan Cheese & Pickle Plate** 17  
house-made pickles | Lusty Monk whole grain mustard | tomato jam | crostini

### Entrees

**Pan Seared Halibut** 39  
piquillo cream | charred haricot verts | sweet corn | sopressata | cipollini onions | blistered tomatoes | crawfish salad

**N.Y. Strip Steak\*** 43  
garlic-chive creme fraiche | yukon gold potatoes | bacon lardons | broccolini | Grana Padano | demi glace

**Joyce Farm's Duck Duo\*** 36  
brown rice | leeks | roasted carrots | Grana Padano | mushroom veloute

**Bone In Pork Chop\*** 33  
Jimmy Red corn puree | chili baked beans | braised greens | salsa morito | smoked hock jus

**Wild Caught S.C. Shrimp** 28  
Congaree Milling Co grits | andouille | roasted tomatoes | coconut milk | sweet peas | scallions

**Curried Summer Squash** 26  
piccolo farro | roasted cauliflower | red curry | coconut milk | oyster mushrooms | smoked almonds | basil

### Sides

**Sea Is. Red Pea Chili** 10

**Broccolini** 9

**Braised Greens** 8

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

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## Beers

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### Frothy Beard ¡Ándale!

Jalapeno Citrus Pale Ale | 5.3%

### Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

### Sugar Creek

### Path to Enlightenment

West Coast IPA | 7.0%

### Columbia Craft Brewing Co.

### Lager

Lager | 4.8%

### Original Sin McIntosh

Unfiltered Cider | 6.0%

### Munkle Brewing Gully Washer Wit

Belgian Wheat Ale | 5.2%

### Burial Beer Co. Shadowclock

Pilsner | 5.0%

### Wild Heaven Punched Up

Fruited Sour | 5.0%

### Pangea Black Thaiger

Lemongrass & Ginger Wheat Ale | 4.5%

### 13 Stripes Jeremiah O'Brien

Irish Dry Stout | 4.5%

### New Groove Aria

Blackberry & Peach Sour | 5.0%

### Peak Drift NEIPA

IPA | 5.4%

### Untitled Arts

N/A American IPA | <0.5%

### Untitled Arts

N/A Italian Style Pilsner | <0.5%

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## Whites

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Paddy Borthwick Sauvignon Blanc, Wairarapa, 2022 9

Chateau Ste. Michelle Indian Wells Rose, Columbia Valley, 2022 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

Chateau De Fontenille, Bordeaux Blanc, France, 2022 12

San Simeon Chardonnay, Monterey, 2021 10

Banfi Centine Pinot Grigio, Tuscany 2021 10

Schlossgut Diel de Diel Riesling Blend, Germany, 2021 14

Eroica Reisling, Columbia Valley, 2022 14

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## Reds

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Broadside Cabernet Sauvignon, Paso Robles, 2021 12

Planet Oregon Pinot Noir, Willamette, 2021 10

Skyfall Merlot, Washington, 2019 9

The Predator Old Vine Zinfandel, Sonoma County, 2017 12

Catena Vista Flores Malbec, Argentina, 2021 11

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Adesso Cagnina di Romagna, Refosco, Italy, 2021 15

Caymus Suisun The Walking Fool Red Blend, 2022 16

Entresuelos Tempranillo, Spain, 2018 12

Domaine de Verquièrre Côtes du Rhône Rouge, 2021 12

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## Sparkling

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Torresella Prosecco 9

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Almacita Brut Rosé 12

Biutiful Brut 15

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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