



Dinner Menu

April 27th, 2024

Cocktails

Purple Planet

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

The Do Over

Amontillado Los Marcos Sherry | Cap Corse Vermouth | herbal liqueur | chocolate bitters | pomegranate | lemon | honey

Vesper Drop

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

Ah Pisco...I Like It

Pisco | Pear Brandy | lemon | egg white | Tempranillo top

Blueberry Daiquiri

Plantation Rum | Giffard creme de mure | spiced pear liqueur | blueberry syrup | lime | Jamaican bitters

The Big 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

Vanilla Bean Crème Brûlée

Hickory Bluff Strawberry Cheesecake

First Course

Crispy Fried Oyster Salad 17
bibb lettuce | marinated tomatoes | bacon | grilled red onion | Caesar

Seared Diver Scallops 21
brown rice | ramp pesto | brown butter pistachios | parsnips | wilted arugula

GA Littleneck Clams 18
sweet peas | cream | vin cotto | prosciutto | crostini

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

Seared S.C. Pork Belly 16
soy ginger glaze | Carolina Gold rice | carrots | cucumbers | peanuts | pineapple | scallions | cilantro

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

Entrees

Pan Seared Swordfish 36
sweet pea green curry | shishito peppers | red onions | roasted radishes | crawfish | Carolina gold rice | blue crab butter

N.Y. Strip Steak* 43
miso cream | garlic confit sunchokes | brussels sprouts | leeks | chimichurri

Joyce Farm's Duck Duo* 36
sweet potato puree | piccolo farro | cipollini onions | roasted carrots | clementine basil marmalade

Bone In Pork Chop* 33
BBQ Sea Island red peas | braised greens | bacon onion jam | smoked hock jus

Wild Caught S.C. Shrimp 28
Congaree Milling Co. grits | sopressata | roasted tomatoes | cream | sweet peas | scallions

Summer Squash & Cauliflower 26
piccolo farro | marinara | olive tapenade | eggplant | grana padano | basil | toasted bread crumbs

Sides

BBQ Sea Island Red Peas 10

Broccolini 9

Braised Greens 8

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

Beers

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%

Whites

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

Reds

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 Verquière Côtes du Rhône Rouge, 2021 12

Sparkling

Torresella Prosecco 9

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Almacita Brut Rosé 12

Biutiful Brut 15

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
