



Dinner Menu

April 2nd, 2024

Cocktails

Velvet Robe

Sazerac Rye | High West Cask Strength bourbon | Luxardo Maraschino liquor | cabernet sauvignon syrup | ango & rhubarb bitters

Don't Drink the Water

Lustau Fino Sherry | Pear Brandy | Hamilton pineapple rum | grapefruit cordial | tumeric salt

Jitterbug

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

Fuel The Fire

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

The Wooden Robot

High West double rye | Cocchi Storico | Laird's apple brandy | benedictine | pimento bitters (barrel aged)

White Negroni

Drumshanbo citrus gin | Lillet Blanc | Strega | grapefruit bitters | lemon expression

Non-Alcoholic

Punxsutawney's Prediction

Seedlip Agave | Prickly Pear Tea | lime oleo-saccharum | Polynesian bitters | cucumber ribbon

Dessert

Clementine Cake

Vanilla Bean Creme Brûlée

Strawberry Shortcake

Short Bread Trio

Hickory Bluff Strawberry Cheesecake

First Course

Hickory Bluff Strawberries & Brie 16
orange crema | balsamic reduction | brown butter
pistachios | spring pea micro greens

Fried Oyster Salad 17
romaine | marinated tomatoes | fried bread |
grana padano | Caesar dressing

P.E.I. Mussels 14
chorizo | garlic | charred orange juice | cream |
vermouth | crostini

Seared Diver Scallops 21
chipotle tomato bisque | sweet corn | fingerling
potatoes | blistered tomatoes | cilantro

Manchester Farm's Hot Quail 15
chili oil | house pickles | brioche | garlic aioli |
garlic honey

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

Entrees

Pan Seared Halibut 41
smoked carrot puree | summer squash | blistered
tomatoes | spring onions | blue crab butter

N.Y. Strip Steak* 43
parsnip puree | Yukon rosemary potatoes |
broccolini | demi glace

Joyce Farm's Duck Duo* 36
Marsh Hen Mills piccolo farro | leeks | sweet peas |
soy glaze | crispy collards

Bone In Pork Chop* 33
butterbeans | braised greens | balsamic bacon-
onion jam | smoked hock jus

Wild Caught S.C. Shrimp & Grits 28
Congaree Milling Co. white grits | celery | roasted
tomatoes | andouille | cippolini onions | piquillo
peppers | scallions

Roasted Cauliflower & Eggplant 26
Carolina Gold rice | caramelized onion coconut
gravy | oyster mushrooms | spring onions | crispy
sage | basil | pistachios

Fried Softshell Crab 28
preserved lemon risotto | Benton's country ham |
Monetta asparagus | sage | grana padano | olive
oil

Sides

Braised Greens 10

Risotto 11

Broccolini 9

*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%

Hopfly Brewing Co. Purpose

West Coast IPA | 6.0%

Sugar Creek

Path to Enlightenment

West Coast IPA | 7.0%

Southern Range Venus and Bacchus

Maple Imperial Stout | 9.5%

Original Sin McIntosh

Unfiltered Cider | 6.0%

Bevi Bene Brewing Co. Lazy Days

Summer Pilsner | 4.8%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Pangea Black Thaiger

Lemongrass & Ginger Wheat Ale | 4.5%

Columbia Craft Lager

Lager | 4.8%

New Groove Aria

Blackberry & Peach Sour | 5.0%

New Sarum Blood Orange Wheat

Wheat Ale | 6.0%

Peak Drift NEIPA

IPA | 5.4%

Southern Range Lemon Basil

Shandy | 4.5%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

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

Domaine Gueguen Borgogne Rose, France, 2022 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

San Simeon Chardonnay, Monterey, 2021 10

Banfi Centine Pinot Grigio, Tuscany 2021 10

Dr Konstantin Frank Dry Riesling, New York 2022 14

Nickle & Nickle by Far Niente Truchard Vineyard Chardonnay, Napa Valley/Carneros, 2022 18

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

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

La Posta Armando Bonarda, Argentina 2022 14

Prisoner Wine Co. Saldo Red Blend, Paso Robles, 2020 16

Entresuelos Tempranillo, Spain, 2018 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
