



Dinner Menu

May 15th, 2024

Cocktails

A Little Beet Spicy Margarita

jalapeno infused Avion 44 | Cointreau | lime | beet syrup | Tajin lime zest rim (\$25)

House Old Fashioned

Russel's Reserve Barrel Aged Bourbon | rich syrup | trinity & cherry bark vanilla bitters

Vesper Drop

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

Rye the Day

Elijah Craig Rye | Pierre Ferrand Cognac | Fot-Li vermouth | apricot liqueur | Psychauds bitters | plum bitters

Purple Planet

Empress Gin | Violette | 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

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

Non-Alcoholic

Punxsutawney's Prediction

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

Dessert

Lemon Basil Bar

Clementine Cake

Vanilla Bean Crème Brûlée

Chocolate Peanut Butter Bar

First Course

Local Mixed Greens

compressed watermelon | feta | pistachios | shaved fennel | charred orange vinaigrette

14

Manchester Farm's Fried Quail

romaine | bacon lardons | blistered tomatoes | avocado | fried bread | Caesar dressing

17

General Tso's Sweetbread

16

Lettuce Wrap

Paul's local romaine | sweet onions | avocado | benne seeds

Seared Diver Scallops*

chilled coconut curry | sweet potato croquet | mango chutney | cilantro

21

Steamed P.E.I. Mussels

artichoke | lemon | capers | cream | vermouth | crostini

14

Artisan Cheese & Pickle Plate

house-made pickles | Lusty Monk whole grain mustard | crostini

17

Entrees

Pan Seared Wreckfish*

sweet potato | summer squash | confit tomatoes | asparagus | blue crab

41

N.Y. Strip Steak*

cauliflower | Yukon gold potatoes | bell peppers | sweet onions | roasted broccolini | demi glace

43

Joyce Farm's Duck Duo*

mulberry butter | piccolo farro | roasted beets | feta

36

Heritage Farms Bone-In Pork Chop*

leek risotto | quail sausage | braised cabbage | soy glaze | fennel pollen | smoked hock jus

35

Wild Caught S.C. Shrimp

Congaree Milling Co white grits | chorizo | cream | poblano peppers | roasted tomatoes | scallions

28

Vegetarian Rice Bowl

Carolina Gold rice | summer squash | soy marinated egg | charred radish | pickled cucumber | sambal aioli

26

Sides

Crispy Yukon Gold Potatoes

14

Roasted Broccolini

11

Braised Cabbage

8

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

Beers

Columbia Craft Carolinian

Blonde Ale | 4.7%

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

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%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Hazelwood Brewing Neuroscience

Hazy IPA | 6.5%

Edmund's Oast Something Cold

Blonde Ale | 5%

New Belgium Four Roses

Oakspire

Bourbon Barrel Ale | 4.5%

Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

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

Les Hauts Plateaux Rose, Les Alpes De Provence, 2020 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

Ecco Domani Pinot Grigio, Delle Venezie Italy 12

San Simeon Chardonnay, Monterey, 2021 10

Massican "Emilia Bianca" White Blend, California, 2022 15

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

Saldo By Prisoner Red Blend, California, 2021 16

Entresuelos Tempranillo, Spain, 2018 12

Domaine de Verquière Côtes du Rhône Rouge, 2021 12

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 18

Sparkling

Maurice Bonnamy Cremant Brut 11

Lini 910 Labrusca Rosso 11

Wildly Brut, Australia 12

Rotari Brut Rosé 12

Biutiful Brut 15

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
