



Dinner Menu

May 29th 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

Connption 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 | hopped grapefruit bitters | 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

Strawberry Shortcake

Clementine Cake

Hazelnut Brownie

Vanilla Bean Crème Brûlée

Strawberry Cheesecake

First Course

Paul's Mixed Greens Salad

arugula | Drunken goat cheese | shaved fennel | pecans | grapefruit segments | peaches | grapefruit-peach vinaigrette

S.C. Tomatoes & Dino Kale

jalapeno-caesar dressing | toasted bread | Grana Padano | garlic flowers

Sugar Creek Farm's Pork Belly

sweet peas | butterbeans | balsamic glaze | scallions | lemon

Seared Diver Scallops

honey-sriracha | charred scallions | Carolina Gold rice | sugar snap peas | benne seeds

Steamed P.E.I. Mussels*

romesco | smoked almonds | piquillo peppers | lime | white wine | smallSUGAR sourdough

Artisan Cheese & Pickle Plate

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

Entrees

Pan Seared Grouper

avocado-cilantro crema | summer squash | blistered tomatoes | cilantro | sweet corn-tomato relish | blue crab

N.Y. Strip Steak*

celery root puree | button mushrooms | roasted potatoes & turnips | broccolini | demi glace

Joyce Farm's Confit Half Duck*

Marsh Hen Mill piccolo farro | leeks | sea island red peas | napa cabbage | plum jam

Heritage Farm's Bone-In Pork Chop*

Dutch Fork pumpkin puree | braised greens | bell peppers | sweet onions | peach marmalade

S.C. Wild Caught Shrimp

Congaree Milling Co. white grits | coconut curry | tomato | sopressata

Panko Encrusted Eggplant

Carolina Gold rice | coconut-onion gravy | basil | smoked almonds | scallions

Sides

Roasted Broccoli

Congaree Milling Co. Grits

Braised Greens

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

Beers

Amor Artis Brewing Springs Golf

Lager

Lager | 4.5%

Columbia Craft Brewing Co.

Lager | 4.8%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Divine Barrel The Feeling I Forgot

West Coast IPA | 6.6%

Heist Brewery Brunch Junkie

Coffee-Oatmeal Stout | 7.5%

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%

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

Wildly Brut, Australia 12

Biutiful Brut 15

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
