



Dinner Menu

July 10th 2024

Cocktails

A Little Beet Spicy Margarita

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

House Old Fashioned

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

Strawberry Fields

Sipsmith gin | chateau aloe liqueur | chamomile tea | lemon | agave | strawberry | egg white

Purple Planet

Connption kinship Gin | Violette | St. Germain Elderflower | lemon | cane sugar | brut rose

Forza!*

Illegal Reposado Mezcal | Domaine de Canton | carrot syrup | lime | orange juice | ginger bitters | lemon bitter | egg white

Blueberry Daiquiri

Plantation rum | giffard mure | st. george spice pear | blueberry syrup | lime | Jamaican no. 1 bitters

So...ju like Sangria?

yogurt soju | peach-honey puree | lemon | orange juice | sparkling sake | soda

Non-Alcoholic

The Nimbus

Seedlip Citrus | muddled blackberry | lime | honey | tiki bitters | ginger ale

Dessert

Clementine Cake

Vanilla Bean Crème Brûlée

S.C. Peach Cobbler

served with whipped cream

Plum Lemon Bar

First Course

Watermelon & Feta Salad

16

Paul's mixed greens | blistered tomatoes | basil | champagne vinaigrette

Cantaloupe & Arugula Salad

17

whipped ricotta | toasted pumpkin seeds | shaved red onion | blueberries | plum vinaigrette

Steamed P.E.I. Mussels

19

octopus | potato | paprika | parsley | lemon | marigold | crostini

Yellow Heirloom Tomatoes & Burrata

18

vincotto | smoked crushed almonds | basil | sourdough crostini

Pan Seared Diver Scallops

22

chorizo | sweet corn | basil | cream | micro radish

Artisan Cheese & Pickle Plate

17

local pickles | tomato jam | Lusty Monk WGM | crostini

Entrees

Pan Seared S.C. Swordfish*

44

Bradford field peas | summer squash | tomatoes | pesto | lemon

N.Y. Strip Steak*

46

root vegetable puree | black garlic | yukon gold potatoes | broccolini | chimichurri

Confit Half Duck

40

sweet potatoes | piccolo farro | snap peas | brown butter pistachios | plum agro dolce

Joyce Farm's Jerk Pork Chop*

35

baked sea island red peas | braised greens | mango relish

S.C. Wild Caught Shrimp

29

Congaree Milling Co. grits | holy trinity | andouille | sweet corn | scallions | gumbo jus

Korean Fried Cauliflower

26

Carolina Gold rice | scallions | seared bok choy | kimchi carrots | benne seeds

Sides

Baked Sea Island Red Peas

10

Blistered Shishito Peppers

10

Bradford Okra

10

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

Beers

Original Sin McIntosh

Unfiltered Cider | 6.0%

Wild Heaven Punched Up

Fruited Sour | 5.0%

Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Columbia Craft Brewing Co.

Lager | 4.8%

Edmund's Oast Something Cold

Blonde Ale | 5%

Munkle Brewing Gully Washer Wit

Belgian Wheat Ale | 5.2%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

Hazelwood Brewing Neuroscience

Hazy IPA | 6.5%

Peak Drift NEIPA

IPA | 5.4%

Heist Brewery Brunch Junkie

Coffee-Oatmeal Stout | 7.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A Italian Style Pilsner | <0.5%

Whites

Paddy Borthwick Sauvignon Blanc, NZ, 2020 9

Château Pilet, Bordeaux Blanc, 2020 12

Anne Pichon Sauvage Gris, Montagne, Rose 2022 10

Franciscan Chardonnay, Monterey, 2022 12

Luana Pinot Grigio, Friuli-Venezia Giulia, Italy 2021 12

San Simeon Chardonnay, Monterey, 2021 12

Eroica Riesling, Columbia Valley, 2022 14

Paso Verde White Blend, Paso Robles, 2020 15

Sant Evasio Moscato d'Asti, Italy, 2022 15

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

Reds

Skyfall Merlot, Washington, 2019 9

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Planet Oregon Pinot Noir, Willamette, 2021 10

Catena Vista Flores Malbec, Argentina, 2021 11

The Predator Old Vine Zinfandel, Sonoma County, 2017 12

Entresuelos Tempranillo, Spain, 2018 12

Prelius Cabernet Sauvignon, Italy, 2021 12

Tezza Brolo delle Giare Valpolicella 14

Domaine du Grangeon Syrah, Coteaux de L'ardeche, 2019 14

Saldo By Prisoner Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

Sparkling

Maurice Bonnamy Cremant Brut 11

Lubanzi Rosé Bubbles, South Africa 14

Biutiful Cava Brut, Spain 15

Champagne Copinet Marie Blanc de Blancs 17

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
