



Dinner Menu

July 23rd 2024

Cocktails

Pickuliar Margarita

Espolon Blanco Tequila | spicy pickle brine | lime | Ancho Reyes Liqueur | agave | Cointreau | dill-chili flake rim | stuffed pickled pepperoncini

House Old Fashioned

Russel's Reserve Barrel Aged Bourbon | rich syrup | trinity & angostura bitters (\$18)

Strawberry Fields*

Sipsmith Gin | Chateau Aloe Liqueur | chamomile tea | lemon | agave | strawberry | egg white

Espresso Martini

Tito's Vodka | Indah espresso | Kahlua | simple syrup | chocolate Aztec bitters

Forza!*

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

Beachcar

Papas Pilar | pineapple rum | orange vermouth | lemon | peach | cane sugar

So...ju like Sangria?

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

You Can't Have Too Much Passion

cantaloupe-coconut milk sorbet | passionfruit moscato | strawberries | frozen blueberries

Non-Alcoholic

The Nimbus

Seedlip Citrus | muddled mixed berries | lime | honey | tiki bitters | ginger ale

Dessert

Rum Biscotti Cheesecake

Vanilla Bean Crème Brûlée

Peach Cobbler

with vanilla ice cream

Plum Blondie Trifle

whipped ricotta | brown butter pistachios | figs | mint | bee pollen

Hazelnut Cream Brownie

First Course

S.C. Figs & Feta Salad

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

16

Cantaloupe & Watermelon Salad

arugula | avocado | toasted pumpkin seeds | red onion | tomato vinaigrette

18

Crispy Shrimp Fritters

lime aioli | marigold | basil

17

S.C. Plums & Burrata

vincotto | smoked almonds | basil | smallSUGAR sourdough crostini

18

Manchester Farm's Fried Quail

Korean BBQ sauce | house kimchi | pickles | white sauce | white rice

16

Artisan Cheese & Pickle Plate

local pickles | tomato jam | Lusty Monk WGM | crostini

17

Entrees

Pan Seared S.C. Wreckfish*

Bradford Farm's field peas | summer squash | tomatoes | pesto | lemon

44

N.Y. Strip Steak*

root vegetable puree | black truffle | roasted potatoes | broccolini | demi glace

46

Joyce Farms Confit Half Duck

sweet potato | Marsh Hen Mill piccolo farro | brown butter pecans | green beans | nectarine agro dolce

39

Heritage Bone-In Pork Chop

Carolina Gold rice | speckled butterbeans | trinity | S.C. mustard greens | bacon jam

36

S.C. Wild Caught Shrimp

Congaree Milling Co. white grits | sweet corn | Bradford okra | S.C. cabbage | cream | white wine | benne seeds

29

Summer Squash & Cauliflower

tomato sauce | orzo | mornay | gruyere | bee pollen

26

Sides

Watermelon Gazpacho

S.C. Feta | basil | e.v.o.o.

12

Fried Bradford Okra

herb aioli

12

Atlantis Cantaloupe

basil

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%

21st Amendment Raspberry Funk

Fruited Sour | 6.9%

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%

NODA L'il Slurp

Juicy IPA | 6.0%

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

Anne Pichon Sauvage Gris, Montagne, Rose 2022 10

Château Pilet, Bordeaux Blanc, 2020 12

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

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

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
