



Dinner Menu

July 26th 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 & angostura bitters (\$18)

Espresso Martini

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

Strawberry Fields*

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

Beachcar

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

Forza!*

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

M.S.C. Manhattan

Rittenhouse Rye | Carpano Antica Sweet Vermouth | angostura bitters

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

Peanut Butter Banana Cheesecake

Plum Cobbler w House Made Vanilla Ice Cream

Clementine Cake

Hazelnut Cream Brownie

First Course

Roasted Beet & Orange Salad 16

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

Cantaloupe & Watermelon Salad 18

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

Steamed P.E.I. Mussels 15

white miso paste | leeks | cream | basil | crostini

S.C. Plums & Burrata 18

vincotto | smoked almonds | basil | small SUGAR sourdough crostini

Manchester Farm's Fried Quail 16

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

Artisan Cheese & Pickle Plate 17

local pickles | tomato jam | Lusty Monk WGM | crostini

Entrees

Pan Seared S.C. Swordfish* 44

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

N.Y. Strip Steak* 46

cauliflower puree | black truffle | roasted potatoes | broccolini | demi glace

Joyce Farms Confit Half Duck 39

butternut squash puree | Marsh Hen Mill piccolo farro | green beans | pecans | peach coulis

Heritage Bone-In Pork Chop 36

Carolina Gold rice | butterbeans | trinity | Bradford collard greens | tomato jam

S.C. Wild Caught Shrimp 29

Congaree Milling Co. white grits | sweet corn | Bradford okra | kielbasa | peppers | tomatoes | cream | scallions

Butternut Curry & Chickpeas 26

summer squash | bell pepper | red onion | Carolina Gold rice | basil | scallions | cashews

Sides

Fried Bradford Okra 12

herb aioli

Sausage & Orzo Soup 12

Shishito Peppers 10

lemon | benne seeds

*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%

Amor Artis Springs Golf Lager

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 Indo/Outdo

IPA | 7.2%

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

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

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
