



Dinner Menu

August 1st 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 | celery & orange bitters | angostura bitters (\$18)

So...ju like Sangria?

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

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

Espresso Martini

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

You Can't Have Too Much Passion

honey-lemon cantaloupe sorbet | yogurt soju | blueberry syrup | strawberries | frozen berries

Non-Alcoholic

The Nimbus

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

Dessert

Peanut Butter Banana Cheesecake

Vanilla Bean Crème Brûlée

Plum Cobbler & Vanilla Ice Cream

Lemon Bar & Blueberry Sorbet

Hazelnut Cream Brownie

Clementine Cake

First Course

Roasted Beet & Orange Salad

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

16

Peach & Blackberry Salad

local arugula | smoked almonds | basil red onion | feta | balsamic vinaigrette

18

Steamed P.E.I. Mussels

lemon | garlic | shallots | cream | white wine | crostini

15

Burrata & Plums

plum coulis | pistachios | sourdough crostini

18

Manchester Farm's Fried Quail

duck fat brioche | fig jam

16

Artisan Cheese & Pickle Plate

local pickles | tomato jam | Lusty Monk WGM | crostini

17

Entrees

Pan Seared S.C. Swordfish*

Bradford Farm's field peas | tomatoes | lemon-garlic yogurt | heirloom tomatoes | cucumber | red onion | chive oil

44

Seared Coulotte Steak*

roasted potatoes | sweet onions | broccolini | demi glace

46

Joyce Farms Confit Half Chicken

Carolina Gold rice | marsala wine reduction | broccoli | cippolini onions

35

Sugar Creek Farm's Pork Chop

braised cabbage | BBQ baked beans | bacon-onion jam

35

S.C. Wild Caught Shrimp

Congaree Milling Co. white grits | sopresatta | oregano | banana peppers | cream

29

Butternut Curry & Chickpeas

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

26

Sides

Fried Bradford Okra

herb aioli

12

BBQ Baked Beans

12

Shishito Peppers

lemon | benne seeds

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%

Amor Artis Springs Golf Lager

Lager | 4.8%

Edmund's Oast Something Cold

Blonde Ale | 5%

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

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

Catena Cabernet Sauvignon, Argentina, 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

Nicolas Feuillatte Brut Champagne 18

Robert Hall Sparkling Grenache Blanc 22

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
