



## Dinner Menu

October 1st 2024

### Cocktails

#### Sunny Samurai

Suntory Toki Japanese whiskey | brandied cherry syrup | ginger liqueur | orange & trinity bitters

#### The B.L.T.ini

heirloom tomato infused vodka | cucumber gin | habanero tincture | trinity bitters | peppercorn e.v.o.o. (\$18)

#### Cherry Coloured Funk

Pierre Ferrand Cognac | Lillet blanc | blackberry-rosemary tea | lemon | cherry demerara syrup | egg white

#### The Saltfire

Kakira Gin | Lillet Blanc | Sauternes | lemon | pop rocks

#### Camping At Dusk

muscadine puree | Chambord | Licor 43 | Campari | lemon | Lambrusco

#### A Carrot in the Storm

Papas Pilar dark rum | Fernet Branca | Vya apertif | carrot syrup | cardamom bitters | ginger beer | lime

#### Scotchlaw

Aberlour 12 Year | dry aperitif | luxardo abano | lemon | orange blossom water | absinthe rinse

### Non-Alcoholic

#### Calm And Collected

Jalisco NA spirit | chamomile tea | honey | pomegranate | salt | star anise

#### Chicha Morada

purple corn | pineapple | green apples | cinnamon | star anise | clove

#### New Creations Craft Soda

Sweet Peach  
Root 42

#### Phony Negroni

### First Course

#### S.C. Apple & Pear Salad

Paul's mixed greens | pecans | blue cheese dressing

17

#### Siano Burrata

local arugula | basil | senshu apple butter | sweet potato | smallSUGAR sourdough

16

#### Steamed P.E.I. Mussels

garlic | shallots | ginger | tamari | coconut milk | brioche toast

16

#### Manchester Farm's Seared Quail

sweet & sour | coconut rice | sweet corn | bell peppers | benne seeds | scallions

17

#### Sliced Raw Diver Scallops\*

tropical hot sauce | habanada peppers | pickled red onions | lime | cilantro

20

#### Artisan Cheese & Pickle Board

local pickles | tomato jam | Lusty Monk WGM | crostini

17

### Entrees

#### Poached S.C. Tilefish\*

turnips | basil | Carolina gold rice | green beans | crab | nage

44

#### Grass-Fed Coulotte Steak\*

potato puree | broccolini | local mushrooms | sweet onions | red wine

46

#### Joyce Farm's Confit Half Duck

roasted cauliflower puree | Marsh Hen Mill piccolo farro | leeks | shishitos | habanada | muscadine gastrique

39

#### Sugar Creek Farm's Pork Chop\*

Bradford Farm's braised greens | herb crowder peas | bacon jam

36

#### S.C. Wild Caught Shrimp

Congaree Milling Co. grits | sweet onions | okra | piri piri sausage | sweet potato pumpkin

29

#### Seared Summer Squash

piccolo farro | Bradford cabbage | mushrooms | yuzu | cashews | cilantro | avocado crema

26

### Sides

#### Braised Crowder Peas

10

#### Fried Okra

guajillo aioli

12

#### Blistered Shishitos

lime | benne seeds

12

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

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## Beers

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### Doc's Pumpkin Cider

Seasonal Cider | 6%

### Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

### Savage Craft Carolina Light

All American Ale | 4.7%

### Amor Artis Springs Golf Lager

Lager | 4.8%

### Edmund's Oast Something Cold

Blonde Ale | 5%

### Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

### Munkle Brewing Co. Haust Bier

Festbier | 5.8%

### Savage Craft Galaxy Banger

Hazy IPA | 7.5%

### Hazelwood Brewing Indo/Outdo

India Pale Ale | 7.2%

### Heist Brewery Brunch Junkie

Coffee-Oatmeal Stout | 7.5%

### Untitled Arts

N/A American IPA | <0.5%

### Untitled Arts

N/A American Gold | <0.5%

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## Whites

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Château Pilet, Bordeaux Blanc, 2020 12

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

San Simeon Chardonnay, Monterey, 2022 12

Eroica Riesling, Columbia Valley, 2022 14

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

Les Hauts Plateaux Rose, France, 2023 8

Harvey & Harriet White Blend, California, 2022 14

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 15

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## Reds

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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, 2017 12

Camp Cabernet Sauvignon, North Coast, 2022 15

Saldo By Prisoner Red Blend, California, 2021 16

Harvey & Harriet Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

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## Sparkling

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Torresella Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut, France 11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Lubanzi Sparkling Rose, Swartland, South Africa 12

Naveran Cava Brut, Penedés, Spain, 2021 12

Nicolas Feuillatte Brut Champagne 18

Robert Hall Sparkling Grenache Blanc, 2021 20

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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