



Dinner Menu

October 30th 2024

Cocktails

The Black Lagoonita

Illegal mezcal | cuttlefish ink agave | Cointreau | amaretto | Averna amaro | habanero tincture | lime
serves 2 guests | \$30

The Greektini

Kástra Elión | kalamata brine | sundried tomato oil | feta stuffed olive | \$18

Horse & Sheriot

Russels Reserve 10 yr | spiced sherry Demarera | plum & angostura bitters | house made brandied cherry | \$18

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 aperitif | carrot syrup | cardamom bitters | ginger beer | lime

Scotchlaw

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

Non-Alcoholic

Phony Negroni

Calm & Collected

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

House Chicha Morada

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

First Course

S.C. Apple Salad 17
Paul's mixed greens | fennel | pecans | blue cheese | maple-shallot vinaigrette

Roasted Beet Salad 17
Paul's arugula | pickled red onions | feta | quinoa | zaatar | sumac | charred orange vinaigrette

Carolina Crab Cake 20
piquillo aioli | mizuna

Manchester Farm's Fried Quail 16
local cabbage slaw | sweet potato puree | black garlic BBQ sauce

Steamed P.E.I. Mussels 16
shallots | red curry | coconut milk | ginger | brioche toast

Artisan Cheese & Pickle Board 17
local pickles | pepper jam | Lusty Monk WGM | crostini

Entrees

Pan Seared S.C. Swordfish* 43
Marsh Hen Mill piccolo farro | cauliflower puree | snap peas | roasted garlic & kiwi agro dolce

Seared Coulotte Steak* 46
celery root | roasted potatoes | leeks | piquillo peppers | demi glace

Joyce Farm's Confit Half Duck 39
pumpkin puree | turnips | brussels sprouts | muscadine gastrique

Cheshire Farm's Pork Chop* 36
Bradford Farm's collard greens | field peas | Dijon mustard jus

S.C. Wild Caught Shrimp 29
Congaree Milling Co. grits | andouille | roasted garlic | sauerkraut | carraway | sweet onions | bay oil

Seared Marinated Tofu 26
Carolina Gold rice | tamari glaze | mushrooms | cabbage | leeks | peanuts | sesame

Sides

Easter Egg Radish 10
whipped butter

Braised Greens 10

Field peas 8

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

Beers

Doc's Pumpkin Cider

Seasonal Cider | 6%

Blake's Cider Mill Donut

Cinnamon Sugar Cider | 6.5%

Great Divide Strawberry Rhubarb

Sour Ale | 6.2%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

Amor Artis Springs Golf Lager

American Light | 4.5%

Holy City Pluff Mud Porter

Porter | 5.5%

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 Neuroscience

India Pale Ale | 6.5%

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%

Whites

Les Hauts Plateaux Rose, France, 2023 9

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, WA 2022 14

Anne Pichon Sauvage Rose, France, 2022 15

Paddy Borthwick Sauvignon Blanc, NZ, 2020 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 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, 2017 12

EntreSuelos Tempranillo, D.O. Ca Rioja, España 12

Evolution Red Blend, Oregon, 2021 14

Camp Cabernet Sauvignon, North Coast, 2022 15

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

Sparkling

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
