



Dinner Menu

November 20th 2024

Cocktails

The Brujerita

Castillo anejo | Calirosa anejo | Gran Marnier | allspice dram | coffee tequila | melon liquor | pumpkin dornfelder reduction | lime | \$18

Horse & Sheriot

Paul Sutton small batch | spiced sherry Demarera syrup | plum & angostura bitters | house made brandied cherry | \$18

The Greektini

Kástra Elión | kalamata brine | sundried tomato oil | kalamata olives | \$18

Camping at Dusk

campari | Licor 43 | Chambord | spiced cranberry | Lambrusco

The Saltfire

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

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

House Chicha Morada

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

New Creations Craft Soda

Root 42

First Course

S.C. Apple Salad

local mixed greens | pecans | S.C. goat cheese | apple cider vinaigrette

17

Paul's Arugula Salad

turnips | easter egg radish | sweet onions | fennel | maple vinaigrette

17

N.C. Apples & Burrata

apple butter | granola | toasted brioche

16

Seared Chicken Satay

local sesame slaw | sweet potato puree | mizuna | peach peppers | shishitos

16

Steamed P.E.I. Mussels

she crab velouté | sherry | herbs | brioche toast

18

Artisan Cheese & Pickle Board

local pickles | pepper jam | Lusty Monk WGM | crostini

17

Entrees

Seared S.C. Swordfish*

elote creamed corn | Carolina Gold rice | green beans | cilantro oil

43

Chatel Farms N.Y. Strip Steak*

root vegetable puree | hakurei turnips | braised leeks | broccoli | demi glace

46

Joyce Farm's Confit Half Duck

Marsh hen Mill piccolo farrotto | cream | mushrooms | haricot verts | pickled red onions | za'atar |

39

Cheshire Farm's Pork Chop*

pink-eyed pea Hoppin' John | sauteed spinach | Lusty Munk WGM jus

36

S.C. Wild Caught Shrimp

Congaree Milling Co. grits | andouille | sweet onions | bell peppers | herbs

31

Vegetable Fried Rice

Carolina Gold rice | mushrooms | cabbage | peanuts | brussels sprouts | snap peas | black garlic-tamari glaze

26

Sides

Blistered Shishitos

10

Braised Greens

8

Field peas

8

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

Beers

Doc's Hard Pumpkin Cider

seasonal cider | 6%

Blake's Cider Mill Donut

Cinnamon Sugar Cider | 6.5%

Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

New Sarum Yaddy Light

American Light | 4%

Birdsong Spirit of Radio

Apricot Kolsch | 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 | 6.5%

Hazelwood Brewing Indo/Outdo

Hazy IPA | 7.5%

Holy City Pluff Mud Porter

Porter | 5.5%

Founder's Breakfast Stout

Stout | 8.3%

Original Sin White Widow

N/A Cider | <0.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

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

Henri Bourgeois Sancerre Rose, France, 2023 17

Reds

Skyfall Merlot, Washington, 2019 9

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Planet Oregon Pinot Noir, Willamette, 2021 10

Vista Flores Catena Malbec, Argentina, 2022 11

The Predator Old Vine Zinfandel, Sonoma, 2017 12

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

Castello di Querceto Chianti Classico, 2022 13

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

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Maurice Bonnamy Cremant de Loire Brut, France 11

Lubanzi Rose Bubbles, South Africa 12

Naveran Cava Brut, Penedés, Spain, 2021 12

Nicolas Feuillatte Brut Champagne 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
