



## Dinner Menu

November 29th 2024

### Cocktails

#### Horse & Sheriot

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

#### Scot Toddy

Auchentoshan | Drambuie | honey |  
toasted almond lemon bitters | matcha  
walnut whipped cream | \$18

#### Persephone's Mule

Tito's Vodka | pomegranate molasses  
syrup | Chambord | lime | ginger beer

#### Camping at Dusk

Campari | Licor 43 | Chambord | spiced  
cranberry | Lambrusco

#### Pining for a Martini

Drumshanbo Irish Gin | pine-infused Dolin  
de Chambéry | onion brine | Skinos  
Mastina

#### A Rock for Flipping\*

Cane Rock spiced rum | Cointreau |  
Amaretto | rosemary-maple syrup |  
Giffard cassis noir de bourgogne |  
grated cinnamon | farm fresh egg

#### Starboard to Port

High West Double Rye | port-coffee  
syrup | Cocchi de Torino | Turkish  
tobacco bitters | cherry bark vanilla  
bitter

### Non-Alcoholic

#### Phony Negroni

#### N/A Boulevardier

Spiritless Kentucky 74 | Martini & Rossi  
N/A aperitif | pomegranate | orange  
bitters

#### House Chicha Morada

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

#### New Creations Craft Soda

Root 42

#### Devil's Foot Beverage Co.

Sparkling Cran-Lime

### First Course

**M.S.C. "Waldorf" Salad** 17  
local mixed greens | pecans | Clemson  
blue cheese | celery | apples | grapes  
apple cider vinaigrette

**S.C. Kale Salad** 16  
herb breadcrumbs | Grana Padano |  
lemon-Caesar dressing

**Siano Burrata** 16  
pomegranate | orange marmalade |  
pistachios | smallSUGAR sourdough

**Manchester Farms Quail "Schnitzel"** 18  
Oma's potato salad | house sauerkraut |  
brown butter

**Steamed P.E.I. Mussels** 18  
white wine | shallots | herbs | butter |  
scallions | brioche toast

**Artisan Cheese & Pickle Board** 17  
local pickles | blueberry compote |  
Lusty Monk WGM | crostini

### Entrees

**Seared S.C. Swordfish\*** 43  
celery root & rutabaga | crispy brussels  
sprouts | chili oil | brassica condiment |  
parsley

**Chatel Farms N.Y. Strip Steak\*** 46  
seared broccolini | smashed potatoes |  
hakurei turnips | demi glace

**Joyce Farm's Confit Half Duck** 39  
cous cous | sultanas | mixed nuts |  
parsley | dragon tongue beans |  
cranberry agro dolce

**Cheshire Farm's Pork Chop\*** 36  
pink-eyed peas | Bradford Farm's  
braised greens | Fresno apple butter

**S.C. Wild Caught Shrimp** 31  
Congaree Milling Co. grits | smoked bacon  
| sweet onions | white wine | bell peppers |  
herbs

**Roasted Sweet Potato** 26  
Carolina Gold rice | broccolini |  
kohlrabi | carrot | sprouted farro | black  
walnut benne

### Sides

**Seared Broccolini** 10

**Blistered Shishitos** 10

**Field peas** 8

\*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 Hard Pumpkin Cider

seasonal cider | 6%

### Doc's Hard Apple Cider

Hard Cider | 5%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

### New Sarum Yaddy Light

American Light | 4%

### Columbia Craft Lager

Lager | 4.8%

### 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%

### 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

Chocolate Coffee 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%

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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, 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

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## Reds

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Skyfall Merlot, Washington, 2019 9

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Taylor's Pass Pinot Noir, Marlborough, NZ, 2020 10

Windisch Dornfelder, Sweet Red, 2022 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

Saldo by Prisoner, Red Blend, California, 2021 14

Camp Cabernet Sauvignon, North Coast, 2022 15

Black Stallion Cabernet Sauvignon, Napa Valley, 2021 20

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## Sparkling

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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

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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