



## Dinner Menu

December 11th 2024

### Cocktails

#### Scot Toddy

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

#### Horse & Sheriot

Paul Sutton small batch | spiced sherry  
demerara | plum & angostura bitters |  
house made brandied cherries

#### 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  
bitters

### 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

#### Devil's Foot Beverage Co.

Sparkling Cran-Lime

### First Course

#### M.S.C. "Waldorf" Salad

local mixed greens | pecans | blue  
cheese | celery | apples | grapes |  
cranberry-thyme vinaigrette

17

#### Local Arugula Salad

herb breadcrumbs | grilled onions |  
pinenuts | champagne orange  
vinaigrette

16

#### Siano Burrata

pomegranate | orange marmalade |  
pistachios | brioche toast

16

#### Manchester Farms Grilled Quail

Marcel's garden hot sauce | roasted  
potatoes | blue cheese slaw

18

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

white miso | cream | white wine | herbs  
| onions | brioche toast

18

#### Artisan Cheese & Pickle Board

local pickles | bacon jam | Lusty Monk  
WGM | crostini

17

### Entrees

#### Seared S.C. Swordfish

Carolina Gold rice | seared Bradford  
cabbage | tomato jam | zaatar | sumac  
| yuzu

43

#### Chatel Farms Coulotte Steak\*

seared broccolini | parsnip puree | sweet  
onion-mushroom ragout | lemon

46

#### Joyce Farm's Confit Half Chicken

Marsh Hen Mill piccolo farro | green  
beans | apple-sweet potato puree |  
cranberry agro dolce

35

#### Cheshire Farm's Pork Chop\*

braised Bradford collard greens |  
local field peas | smoked bacon jam

36

#### S.C. Wild Caught Shrimp

Congaree Milling Co. grits | blistered  
tomatoes | piquillo peppers | local smokey  
sausage gravy

31

#### Sweet Chili Cauliflower

sweet onions | brussels sprouts |  
Carolina Gold rice | coconut milk |  
ginger | scallions

26

### Sides

#### Seared Broccolini

10

#### Field Peas

8

#### Braised Collard Greens

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 Apple Cider

Hard Cider | 5%

### Heist Brewing Fizzics

Fruit Punch Hard Seltzer | 4.8%

### New Sarum Yaddy Light

American Light | 4%

### Columbia Craft

Lager | 4.8%

### Birdsong Spirit of Radio

Apricot Kolsch | 5.5%

### Heist Druid Pills South

Pilsner | 4.5%

### 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%

### Birdsong Hazy Sexy Cool

NE Style IPA | 6.8%

### Hazelwood Indo/Outdo

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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Whitehaven Sauvignon Blanc, NZ, 2021 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

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

Planet Oregon Pinot Noir, Willamette, 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

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

Tempus III Cava Brut, Spain 12

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Brut Champagne 18

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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