



## Dinner Menu

December 20th 2024

### Cocktails

#### M.S.C. Mulled Wine

Yalumba Shiraz | Wild Turkey American honey | Cointreau | cranberry wine | apple cider | mixed spices & aromatics | served warm in a complimentary mug

#### 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

#### Persephone's Mule

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

#### Pining for a Martini

Drumshanbo Irish Gin | pine-infused Dolin de Chambery | 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

#### Uncle Scott's Root Beer

### First Course

**Paul's Mixed Greens** 17  
pecans | blue cheese | turnips | NC apples | balsamic-thyme vinaigrette

**Local Lettuces Salad** 16  
spring onions | charred brussels sprouts | pomegranate | pistachio-orange vinaigrette

**Sianno Burrata** 16  
roasted Bradford Farms Roma tomatoes | pine nuts | EVOO | crostini

**Crab & Kohlrabi** 18  
caviar | apples | brown butter | chives

**Steamed P.E.I. Mussels** 18  
white wine | horseradish | sauerkraut | herbs | butter | brioche toast

**Artisan Cheese & Pickle Board** 17  
local pickles | tomato jam | Lusty Monk WGM | smallSUGAR crostini

### Entrees

**Pan Seared S.C. Swordfish\*** 43  
Marsh Hen Mill piccolo farro | sunchoke | turnips | lemon | chimichurri

**Chatel Farms New York Strip\*** 46  
seared broccolini | cauliflower puree | Yukon potatoes | demi glace

**Joyce Farm's Confit Half Duck** 39  
couscous | brussels sprouts | sweet potato puree | almonds | apricot agro dolce

**Cheshire Farm's Pork Chop\*** 36  
braised Bradford cabbage | local field peas | gochujang barbecue

**S.C. Wild Caught Shrimp** 31  
Congaree Milling Co. grits | coconut milk | black garlic | paw paw | sake | chili crisp

**Seared Mushroom Medley** 26  
Carolina Gold rice | celery root | green beans | leek | tamari glaze | preserved lemon oil

### Sides

**Seared Broccolini** 10

**Field Peas** 8

**Braised Cabbage** 8

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

---

## Beers

---

### 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%

### 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%

### 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%

---

## Whites

---

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

---

## Reds

---

Skyfall Merlot, Washington, 2019 9

La Quercia Montepulciano D'Abruzzo, Italy, 2021 9

Planet Oregon Pinot Noir, Willamette, 2022 10

Catena Vista Flores Malbec, Argentina, 2022 11

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

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Saldo by Prisoner, Red Blend, California, 2021 14

Domaine Thet Vin de France Rouge, 2020 16

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

Tempus III Cava Brut, Spain 12

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Brut Champagne 18

---

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

---