



Dinner Menu

January 9th 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

Starboard to Port

M.S.C. WhistlePig Rye barrel | port-coffee syrup | Cocchi de Torino | trinity bitters | cherry bark vanilla bitters

2 For Good Measure

Del Maguey Vida mezcal | Siempre Sotol | Carpano Antica sweet vermouth | Bianco Blanco | Luxardo Bitter Rosso | Giffard Piment d'Espelette | cranberry bitters

Persephone's Mule

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

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 | farm fresh egg | Giffard cassis noir de bourgogne

Scot Toddy

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

Non-Alcoholic

Phony Negroni

Jam & Spritz

strawberry jam | apple cider | blood orange | TÖST N/A sparkling

N/A Boulevardier

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

House Made Chicha Morada

New Creations Co. Craft Soda

Root 42

First Course

Paul's Mixed Greens

Blue cheese | pomegranate | N.C. mountain apples | balsamic-thyme vinaigrette

17

Local Romaine Salad

crispy fried oysters | Grana Padano | pickled red onions | caesar vinaigrette

19

Siano Burrata

clementine jam | S.C. grapefruit | pistachio | smallSUGAR crostini

17

Steamed P.E.I. Mussels

basil | red curry | coconut milk | brioche toast

18

Seared Manchester Farms Quail

Carolina Gold rice | braised cabbage | chow chow

18

Artisan Cheese & Pickle Board

local pickles | pepper jam | Lusty Monk WGM | crostini

17

Entrees

Pan Seared Golden Tilefish*

Carolina Gold rice | snow peas | Japanese eggplant | yellow curry sake butter

43

Chatel Farm's N.Y. Strip Steak*

seared broccolini | sweet onion turnip soubise | yukon potatoes | demi glaze

46

Joyce Farm's Confit Half Duck

Bradford field peas | brussels sprouts | mustard bbq sauce | orange chili jam

39

Cheshire Farm's Pork Chop*

Bradford Farm's collard greens | whipped sweet potato | bacon jam | bourbon hazelnut glaze

36

S.C. Wild Caught Shrimp

Congaree Milling Co. grits | blistered tomatoes | Bradford Farm's squash | peppers | red onion | scallion

31

Fresh Pappardelle Pasta

mushroom ragout | Grana Padano | herbs | tomatoes | capers

26

Sides

Seared Brussels Sprouts

10

Field Peas

8

Braised Greens

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%

Southern Growl Tropical Sauce

Fruited Sour | 7.2%

Protagonist Hank

Lager | 4.2%

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%

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%

Devil's Foot Beverage Co.

Sparkling Cran-Lime | <0.5%

Untitled Arts

N/A American IPA | <0.5%

Untitled Arts

N/A American Gold | <0.5%

Whites

San Simeon Chardonnay, Monterey, 2022 12

Château Pilet, Bordeaux Blanc, 2020 12

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

Whitehaven Sauvignon Blanc, NZ, 2021 14

Eroica Riesling, Columbia Valley, WA 2022 14

Anne Pichon Sauvage Rose, France, 2022 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, 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

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, Veneto, Italy 9

Maurice Bonnamy Cremant de Loire Brut, France 11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy 11

Tempus III Cava Brut, Spain 12

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Brut Champagne 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
