



## Dinner Menu

January 19th 2024

### Cocktails

#### 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

#### 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

#### Blossom Collins

orange blossom water | lavender syrup | lemon | tonic

#### House Made Chicha Morada

#### Phony Negroni

New Creations Co. Craft Soda  
Root 42

### First Course

#### Paul's Mixed Greens

blue cheese | pickled apples | pecans | balsamic-thyme vinaigrette

17

#### Local Arugula Salad

turnips | charred onion | herb breadcrumbs | grapefruit lime vinaigrette

17

#### Siano Burrata

clementine jam | S.C. grapefruit | chopped pistachios | smallSUGAR sourdough crostini

17

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

white wine | herbs | butter | brioche toast

18

#### Fried Manchester Farms Quail

Bradford slaw | chow chow | Anson Mills corn bread | mustard BBQ sauce

18

#### Artisan Cheese & Pickle Board

local pickles | smoked bacon jam | Lusty Monk WGM | crostini

17

### Entrees

#### Pan Seared Ahi Tuna\*

Carolina Gold rice | green beans | celery root puree | shallots | nori | miso | turnip pistou

43

#### Chatel Farm's Coulotte Steak\*

seared broccolini | sunchoke puree | yukon potatoes | house steak sauce

46

#### Joyce Farm's Confit Half Duck

brussels sprouts | leeks | fennel | braised mustard greens | orange-chili agro dolce

39

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

sautéed cabbage | green beans | sweet potato puree | sage-prosciutto gravy

36

#### S.C. Wild Caught Shrimp

Congaree Milling Co. grits | poblano peppers | red onions | scallions | sausage gravy

31

#### Fresh Pappardelle Pasta

roasted cauliflower | broccoli | piquillo peppers | red onions | red wine | tomato | capers | herbs

26

### Sides

#### Blistered Shishitos

shiso

10

#### Field Peas

8

#### Braised 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%

### Southern Growl Tropical Sauce

Fruited Sour | 7.2%

### Protagonist Hank

Lager | 4.2%

### Columbia Craft

Lager | 4.8%

### 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%

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## Whites

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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

Le Rose De S., France, 2023 15

G.D. Vajra Moscato d'Asti, Piedmont, Italy 2023 15

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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

Catena Vista Flores Malbec, Argentina, 2022 11

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

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Prisoner Wine Co. Saldo Red Blend, California, 2021 16

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, 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

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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