



Dinner Menu

March 11th 2025

Cocktails

Pining for a Martini

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

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

Starboard to Port

WhistlePig Rye barrel pick | coffee port syrup | absinthe | Peychaud's bitters | cherry bark & vanilla bitters

Persephone's Mule

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

A Rock for Flipping*

Cane Rock spiced rum | Cointreau | Amaretto | rosemary maple syrup | farm fresh egg | Giffard cassis noir de bourgogne | \$18

Scot Toddy

Auchentoshan single malt | Drambuie | matcha whipped cream | honey | \$18

Non-Alcoholic

Jam & Spritz

TÖST sparkling | strawberry jam | apple cider | orange-mango juice

Rose Water Collins

rose water | lavender syrup | lemon | tonic

Phony Negroni

House Made Chicha Morada

New Creations Co. Craft Soda
Root 42

First Course

Paul's Mixed Greens

N.C. apples | Dutch Fork pumpkin | pecans | apple cider vinaigrette

17

Roasted Red Beet Salad

mustard greens | shaved fennel | S.C. citrus | banyuls vinaigrette

17

Manchester Farm's Fried Quail

buffalo sauce | cabbage slaw | pickled jalapenos | blue cheese dressing | brioche toast

16

Siano Burrata

blistered tomatoes | shallot jam | olive oil | vincotto | small SUGAR crostini

17

Beef Tartare Lettuce Wrap

dijon | house pickles | shallots | benne seeds | salmon roe

19

Artisan Cheese & Pickle Board

house pickles | tomato jam | Lusty Monk WGM | crostini

17

Entrees

Pan Seared S.C. Golden Tilefish*

Carolina Gold rice | turnip puree | green beans | lemon beurre blanc

44

Chatel Farm's N.Y. Strip Steak*

roasted potatoes | local mushrooms | spring onions | seared broccolini | demi glace

46

Joyce Farm's Confit Half Duck

piccolo farro | brussels sprouts | sweet potato puree | apricot agro dolce

39

Cheshire Farm's Pork Chop*

polenta | sauteed cabbage | bradford fields peas | local sausage gravy

37

Wild Caught S.C. Shrimp

Congaree Milling Co. grits | red curry | coconut milk | sweet onions | bell peppers

30

Fresh Papparadelle

sage cream | red onions | squash | zucchini | piquillo peppers | Grana Padano

26

Sides

Braised Collard Greens

8

Bradford Field Peas

8

Blistered Shishito Peppers

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%

Southern Gröwl Kölsch

Kölsch | 4.9%

Protagonist Hank

Lager | 4.2%

Sierra Nevada Hop

Tropical IPA | 6.5%

Columbia Craft

Lager | 4.8%

Munkle Brewing Co. Gully Washer Wit

Witbier | 5.2%

Edmund's Oast Something Cold

Blonde Ale | 5%

21st Amendment Hell or High Twilight

Fruited Wheat | 5.6%

Savage Craft Galaxy Banger

Hazy IPA | 7.5%

NoDa Brewing Co. L'il Slurp

NE IPA | 6%

Holy City Pluff Mud Porter

Porter | 5.5%

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

Hahn Estates Pinot Gris, Monterey, 2023 12

Franciscan Chardonnay, Monterey, 2022 12

Chateau Lamothe de Haux, Bordeaux Blanc, 12

Whitehaven Sauvignon Blanc, NZ, 2021 14

Eroica Riesling, Columbia Valley, WA 2022 14

Château Coussin Côtes de Provence Rosé 15

Domaine Papagiannakos Savatiano, Old Vines 15

VIK 'La Piu Belle' Rose, Millahue 2022 17

Reds

Skyfall Merlot, Washington, 2019 9

Morisfarms Mandriolo, Maremma Toscana, 2021 11

Catena Vista Flores Malbec, Argentina, 2022 11

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

The Predator Old Vine Zinfandel, Sonoma, 2017 12

Mon Frère Pinot Noir, California, 2022 12

Camp Cabernet Sauvignon, North Coast, 2023 15

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

Black Stallion, Cabernet Sauvignon, Napa, 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

Lubanzi Rose Bubbles, South Africa 12

Nicolas Feuillatte Champagne Brut 18

Non-Alcoholic

TÖST White Tea, Ginger & Cranberry Sparkling 9

Giesen 0% Dealcoholized Red Blend, NZ 12

Giesen 0% Dealcoholized Sparkling Brut, NZ 12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
