



Dinner Menu

March 16th 2025

Cocktails

Lucky Coffee

Tullamore Dew Irish Whiskey | Bailey's | Borghetti | honey | Lucky Charm whipped cream | \$18

The Last Rainbow

Drumshanbo Irish Gin | Luxardo Maraschino | green chartreuse | Midori | lime | orange bitters

Starboard to Port

WhistlePig Rye barrel pick | coffee port syrup | sweet vermouth | Turkish tobacco bitters | cherry bark & vanilla bitters

Persephone's Mule

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

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

A Rock for Flipping*

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

Non-Alcoholic

N/A Bees Knees

DHÖS GIN FREE | N/A orange liqueur | lemon | lime | honey

Jam & Spritz

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

Blossom Collins

orange blossom water | lavender syrup | lemon | tonic

Phony Negroni

House Made Chicha Morada

New Creations Co. Craft Soda

Root 42

First Course

Paul's Mixed Greens 17
blistered tomatoes | radish | shallots | marcona almonds | cucumber-garlic dressing

Roasted Red Beet Salad 17
mustard greens | red onion | drunken goat cheese | shaved fennel | citrus | apple-citrus vinaigrette

Manchester Farm's Seared Quail 16
buffalo sauce | cabbage slaw | pickled jalapenos | blue cheese dressing | brioche toast

Fried Pickled Green Tomato 16
cornmeal | lemon-thyme aioli | shallot jam | mustard greens

Beef Tartare Lettuce Wrap 19
dijon | house pickles | shallots | benne seeds | salmon roe

Artisan Cheese & Pickle Board 17
house pickles | tomato jam | Lusty Monk WGM | crostini

Entrees

Pan Seared Black Striped Bass* 44
Carolina Gold rice | roasted corn | field peas | lime | basil oil | blue crab salad

Chatel Farm's N.Y. Strip Steak* 46
roasted potatoes | spring onions | seared broccolini | demi glace

Joyce Farm's Confit Half Duck 39
Marsh Hen Mill piccolo farro | brussels sprouts | sweet potato puree | apricot agro dolce

Cheshire Farm's Pork Chop* 37
creamy herb grits | Bradford collard greens | turnip puree | burnt honey & truffle jus

Wild Caught S.C. Shrimp 30
Congaree Milling Co. grits | jerked-curry | coconut milk | sweet onions | bell peppers

Roasted Parsnip Bolognese 26
rigatoni | piquillo peppers | capers | tomato | Grana Padano

Sides

Tomato Tartlet 2/5
ricotta mousse | pine nuts | herb oil 5/10

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

Bodega Verde Carinena Blanco, Macabeo, 2023 11

Cinquante Cinq, Sauvignon Blanc, France, 2021 12

Franciscan Chardonnay, Monterey, 2022 12

San Simeon 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

Michele Chiarlo Nivole, Moscato D'Asti, 375 mL 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
