



Dinner Menu

April 13th 2025

Cocktails

- Azalea’s Bootleg**
spirit of choice | boot mix | house
grenadine | soda
- Berries & Cherries**
strawberry vodka | brandied cherry juice
| lemon | Pimms | dandelion syrup | soda
- Espresso Martini**
Tito’s Vodka | Pasubio amaro | Borghetti
| Indah espresso | cane syrup |
chocolate Aztec bitters
- Starboard to Port**
WhistlePig Rye barrel pick | coffee port
syrup | sweet vermouth | Turkish
tobacco bitters | cherry bark & vanilla
bitters
- Unlikely Companions**
rhubarb-mint syrup | vanilla bean
yogurt | Lalo tequila | Cointreau | lime
- Dark & Stormier**
Dos Maderas triple aged rum | carrot
juice | agave | lime | celery water |
ginger & bolivar bitters | ginger beer |
burnt cinnamon stick

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**
- New Creations Co. Craft Soda**
Root 42

First Course

- Paul’s Mixed Greens** 17
pickled strawberries | S.C. feta |
shaved fennel | crushed pecans |
citrus vinaigrette
- Local Arugula Salad** 17
Athena cantaloupe | red onions |
Clemson blue cheese | cucumbers |
hazelnuts | white balsamic vinaigrette
- Beef & Carrot Tortellini** 16
country ham gravy | celery | herbs
- Steamed P.E.I. Mussels** 18
white wine | Dijon | shallots | herbs |
brioche toast
- Crispy Fried Oysters** 18
mustard greens | Italian aioli |
za’atar | benne seeds
- Artisan Cheese & Pickle Board** 17
house pickles | house jam | Lusty
Monk WGM | crostini

Entrees

- Crispy S.C. Flounder** 41
Carolina Gold rice | cauliflower |
seared brussels sprouts | mint |
garlic yogurt
- Chatel Farm’s N.Y. Strip Steak*** 48
celery root puree | Monetta Farm’s
asparagus | roasted potatoes |
demi glace
- Joyce Farm’s Confit Half Duck** 39
Marsh Hen Mill piccolo farro |
green beans | sweet potato puree |
puttanesca sauce
- Cheshire Farm’s Pork Chop*** 37
Bradford Farm’s braised
cabbage | local field peas |
Sugar Creek sausage gravy
- Wild Caught S.C. Shrimp** 30
Congaree Milling Co. Grits | sweet
onion | butter | bell peppers |
garlic-lime
- Spring Ramp Risotto** 26
Monetta asparagus | tomatoes |
local mushrooms | parsley | basil |
Grana Padano

Sides

- Seared Brussels Sprouts** 8
- Bradford Farm’s 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%	
Cabarrus Brewing Co. Sour Drop	
Cherry-Lemon Sour 5.3%	
Sierra Nevada Hop	
Tropical IPA 6.5%	
Columbia Craft	
Lager 4.8%	
Birdsong Brewing ‘Good as Helles’	
Helles-Lager 5.4%	
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%	
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 Juicy IPA <0.5%	
Untitled Arts	
N/A American Gold <0.5%	

Whites	
Hahn Pinot Gris, California, 2023	12
Franciscan Chardonnay, Monterey, 2022	12
San Simeon Chardonnay, Monterey, 2022	12
Catena Semillion-Chenin Blend, Mendoza, 2023	12
Eroica Riesling, Columbia Valley, WA 2022	14
Whitehaven Sauvignon Blanc, Marlborough, NZ	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
Fico Grande, Sangiovese Romagna DOC 2023	12
EntreSuelos Tempranillo, D.O. Ca Rioja, España	12
The Predator Old Vine Zinfandel, Sonoma, 2017	12
Planet Oregon Pinot Noir, Willamette Valley, 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 Sparkling White Tea, Ginger & Cranberry	9
Giesen 0% Dealcoholized Red Blend, NZ	12
Giesen 0% Dealcoholized Sparkling Brut, NZ	12