



*Dinner Menu*  
May 4th 2025

Cocktails

**Spiced Brandy Crusta**  
Courvoisier | lemon | cherry syrup |  
Luxardo maraschino liqueur | angostura  
bitters

**The Bicycle Thief**  
Dewars white label | Planteray white rum  
| Martini & Rossi Fieri aperitivo |  
pineapple | lime | coconut milk |  
angostura bitters

**Barbie Girl**  
Mirabeau Rose Gin | Genepy | lemon |  
rhubarb-mint syrup | rose water

**Local Strawberry Daiquiri**  
Planteray 3 Stars white rum | local  
strawberry puree | lime | cane sugar

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

**Second Opinion**  
Del Maquey Vida mezcal | lemon | honey  
| fresh ginger

**Gilligan's Old Fashioned**  
Elijah Craig small batch | Papas Pilar  
dak rum | pineapple syrup | tiki bitters |  
angostura | \$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**

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

First Course

**Paul's Mixed Greens** 17  
fresh local strawberries | S.C. feta |  
blueberries | pistachios | lemon-  
basil vinaigrette

**Local Arugula Salad** 17  
Athena cantaloupe | watermelon | goat  
cheese | radish | pickled red onions |  
cucumber | white balsamic vinaigrette

**Siano Burratta** 16  
green tomato relish | roasted  
mushrooms & tomatoes | pepita  
crumble | local sourdough crostini

**Steamed P.E.I. Mussels** 18  
shallot | herbs | white wine | Dijon |  
brioche toast

**Fried Soft Shell Crab** 21  
Carolina Gold rice | house  
giardiniera | Old Bay tartar

**Blackened Manchester Farm's Quail** 18  
stewed elote | bacon jam | cotija |  
cilantro

**Artisan Cheese & Pickle Board** 18  
house pickles | house jam | Lusty  
Monk WGM | smallSUGAR crostini

Entrees

**Pan Seared S.C. Grouper\*** 44  
Marsh Hen Mill piccolo farro | turnip  
puree | local asparagus | arugula |  
caramelised leek butter

**Chatel Farm's N.Y. Strip Steak\*** 48  
sweet onion soubise | seared  
broccolini | roasted potatoes |  
classic bordelaise

**Joyce Farm's Confit Half Duck** 39  
Bradford Farm's braised collard  
greens | local field peas |  
strawberry-onion marmalade

**Cheshire Farm's Pork Chop\*** 37  
Covington sweet potatoes |  
brussels sprouts | yellow squash  
puree | five spice gravy

**Wild Caught S.C. Shrimp** 30  
Congaree Milling Co. Grits | sweet  
onion | bell peppers | Jumper snow  
peas | red curry | coconut milk

**Ramp & Asparagus Bombolotti** 26  
Grana Padano | green tomato | basil  
| sourdough breadcrumbs

Sides

**Monetta Farm's Asparagus** 9

**Blistered Shishito Peppers** 8

**Sauteed Brussels Sprouts** 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%

Southern Growl Tropical Sauce

Fruited Sour | 7.2%

Columbia Craft

Lager | 4.8%

Sierra Nevada Summer Lager

Summer Lager | 5%

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, 202312

Chateau Lamothe de Haux, Bordeaux Blanc12

Franciscan Chardonnay, Monterey, 202212

Educated Guess Chardonnay, Sonoma Coast, 202314

Catena Semillion-Chenin Blend, Mendoza, 202312

Eroica Riesling, Columbia Valley, WA 202214

Whitehaven Sauvignon Blanc, Marlborough, NZ14

Harvey & Harriet White Blend, CA, 202214

Tormaresca Calafuria Rosé, Puglia, Italy 202315

Michele Chiarlo Nivole, Moscato D’Asti, 375 mL15

Reds

Skyfall Merlot, Washington, 20199

Morisfarms Mandriolo, Maremma Toscana, 202111

EntreSuelos Tempranillo, D.O. Ca Rioja, España12

The Predator Old Vine Zinfandel, Sonoma, 201712

Planet Oregon Pinot Noir, Willamette Valley, 202212

Camp Cabernet Sauvignon, North Coast, 202315

Abbona Papà Celso Dolcetto, Dogliani, 202015

Prisoner Wine Co. Saldo Red Blend, California, 202116

Black Stallion, Cabernet Sauvignon, Napa, 202120

Sparkling

Torresella Prosecco DOC, Veneto, Italy9

Maurice Bonnamy Cremant de Loire Brut, France11

Lini 910 Labrusca, Lambrusco Rosso, Emilia, Italy11

Lubanzi Rose Bubbles, South Africa12

Nicolas Feuillatte Champagne Brut18

Non-Alcoholic

TÖST Sparkling White Tea, Ginger & Cranberry9

Giesen 0% Dealcoholized Red Blend, NZ12

Giesen 0% Dealcoholized Sparkling Brut, NZ12

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT