



Dinner Menu
July 13th 2025

Cocktails

- M.S.C. Old Fashioned**
Russels Reserve Private Select | Luxardo
Amaro Abano | brandied cherry syrup | Tiki
bitters

United Fate of Tarra
LALO blanco | Cointreau | Chartreuse | lime |
blueberry-watermelon syrup | house sage
bitters

Twice Stung
Courvoisier | Crème de menthe | lime |
hibiscus syrup | Bärenjäger | hibiscus bitters

Blush Hour Spritz
Hendricks Oasium | Chateau aloe liqueur |
Ancestral Sparkling Rosé | cucumber |
fresh jalapeño

Millions of Peaches
buttermilk washed WhistlePig Rye |
Disaronno | black tea | lemon | peach
shrub | soda

Perfect Storm
Goslings Bermuda Black Barrel | St. Elizabeth
allspice dram | lime | pineapple | ginger beer

Second Opinion
Montelobos Mezcal | lemon | honey | fresh
ginger

Send Me On My Way
Novo Fogo Cachaça | Strega | Barisol Pisco |
Root 42 syrup | turmeric | orange | Tajín |
house made bitters

Non-Alcoholic

- Jam & Spritz**
TÖST N/A sparkling | strawberry | apple
cider | lemon juice

NON Collins
Seedlip agave | lime | cane syrup |
cherry bitters

Orange Crush
Seedlip agave | lemon | orange |
orange blossom water | vanilla syrup

Phony Negroni

New Creations Co. Craft Soda
Root 42

First Course

- Paul’s Mixed Greens** 17
S.C. blackberries & blueberries | pecans
| crispy shallots | orange-basil
vinaigrette

S.C. Summer Vegetable Salad 17
local arugula | squash | S.C. feta | radish |
grape tomatoes | balsamic vinaigrette

Watermelon Panzanella 20
local greens | heirloom tomatoes |
cucumbers | croutons | basil | white wine
vinaigrette

Siano Buratta 18
Athena Cantaloupe | hazelnuts | arugula |
sourdough toast

Sugar Creek Smoked Pork Belly 18
chorizo creamed corn | cilantro | lime
| pickled red onion | queso chihuahua

Artisan Cheese & Pickle Board 18
house pickles | Lusty Munk WGM | house
jam | smallSUGAR sourdough crostini

Entrees

- Pan Seared S.C. Tilefish*** 44
Carolina Gold rice | Bradford okra |
S.C. tomatoes & sweet corn |
haricot verts | basil pistou

Seared N.Y. Strip Steak* 48
eggplant puree | roasted potatoes
| seared broccolini | chimichurri

Joyce Farm’s Confit Half Duck 39
Marsh Hen Mill piccolo farro | leeks
| cipollini onions | summer squash
| Jumper Farm’s fig agro dolce |
marigold

Cheshire Farm’s Pork Chop* 37
sweet potato puree | Bradford Farm’s
braised collard greens | speckled
butterbeans | plum BBQ sauce

Wild Caught S.C. Shrimp 30
Congaree Milling Co. grits | red curry
| coconut milk | arugula | summer
squash | mushrooms | sweet onions

Eggplant Bucatini 26
tomatoes | sweet peppers | roasted
eggplant | cream | sourdough
breadcrumbs | Grana Padano
- Sides**

Seared Broccolini 8

Blistered Shishito Peppers 8

Brussels Sprouts 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Beers	
SNAFU Garnet & Black Sour Fruited Sour 5.0%	
Southern Growl Tropical Sauce Fruited Sour 7.2%	
Columbia Craft Frost Bite Helles 4.8%	
Primal Brewing Lawn Boy American Light 5.0%	
Sierra Nevada Hazy Little Thing Hazy IPA 6.7%	
Primal Brewing Peach Whitbier 5.8%	
Munkle Brewing Co. Gully Washer Whitbier 5.2%	
Edmund’s Oast Something Cold Blonde Ale 5.0%	
21st Amendment Hell or High Twilight Fruited Wheat 5.6%	
Hazelwood Brewing Co. Unscannable West Coast IPA 7.3%	
Savage Craft Galaxy Banger NE Hazy IPA 6.5%	
Holy City Pluff Mud Porter 5.5%	
Devil’s Foot Beverage Co. Sparkling Cranberry-Lime <0.5%	
Sierra Nevada Trail Pass N/A Hazy IPA <0.5%	

Whites	
Lenuzza Ribolla Gialla, Friuli 2023	11
Massican Pinot Grigio, Napa, CA 2023	15
Chateau Lamothe de Haux, Bordeaux Blanc	12
Franciscan Chardonnay, Monterey, 2022	12
Saracina Chardonnay, Mendocino, CA 2023	14
Whitehaven, Sauvignon Blanc, New Zealand	14
Eroica Riesling, Columbia Valley, WA 2022	14
Domaine Coussin La Croix du Prieur Rosé, 2024	15
Cantina Sant'Evasio Moscato d'Asti DOCG, 375mL	15

Reds	
Skyfall Merlot, Washington, 2019	9
Yalumba Y Series Shiraz, S. Australia, 2023	11
EntreSuelos Tempranillo, D.O. Ca Rioja, España	12
The Predator Old Vine Zinfandel, Sonoma, 2017	12
Planet Oregon Pinot Noir, Willamette Valley, 2022	15
Camp Cabernet Sauvignon, North Coast, 2023	15
Catena Vista Flores Malbec, Mendoza, 2022	15
Les Cousins L’Inconscient, Spain, 2022	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
Venturini Baldini Montelocco, Lambrusco Rosso	11
Lubanzi Rose Bubbles, South Africa	12
Isaac Fernandez Seleccion Biutiful Cava, Spain	14
Nicolas Feuillatte Champagne Brut	18

Non-Alcoholic	
TÖST Sparkling White Tea, Ginger & Cranberry	9