



Dinner Menu
August 10th 2025

Cocktails

La Rosealia
jalapeno infused Avion Reserva 44 extra anejo | Cocchi Americano Rouge & Blanc | Aperol | house five spice bitters | \$25

M.S.C. Old Fashioned
Russels Reserve Private Select | Amaro Abano | brandied cherry syrup | Angostura bitters

Jimmy Scaffa
Jameson Irish Whiskey | St. George spiced pear liqueur | Pierre Ferrand Dry Curaçao | Benedictine | served neat

Twice Stung
Courvoisier | Bärenjäger | lime | hibiscus syrup | Hibiscus bitters

Millions of Peaches
Rittenhouse Rye | Disaronno | black tea | lemon | peach shrub | soda

My Name is Vylette
Kakira gin | creme de violette | blackberry basil syrup | lemon juice | house sage bitters | Cremant de Loire Brut

Second Opinion
Montelobos mezcal | lemon | honey | fresh ginger

To Hellas & Back*
Greek yogurt washed Kastravodka | Italicus | Skinos Mastiha | cane syrup | egg white | absinthe rinse

Jet to Holiday
Barisol Pisco | Novo Fogo Cachaça | Cointreau | Strega | grapefruit | brandied cherry syrup

Non-Alcoholic

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

NON Collins
Jack Rudy small batch tonic | lemon | lime | cane syrup | Fee Brothers cherry bitters

Orange Crush
DHÖS orange | lemon | orange | orange blossom water | vanilla syrup

Phony Negroni

S.C. Peach Lemonade

New Creations Craft Soda
Root 42

First Course

Paul’s Mixed Greens 17
S.C. blue & blackberries | oranges | pecans | apple vinaigrette

S.C. Summer Vegetable Salad 17
local arugula | Nick’s peppers | radish | zucchini | grape tomatoes | green beans | feta | parmesan vinaigrette

Watermelon Panzanella 20
Siano burrata | heirloom tomatoes | cucumbers | croutons | lime-basil vinaigrette

Seared Manchester Farm’s Quail 17
succotash | onions | bell peppers | smoked bacon | house hot sauce

Steamed P.E.I. Mussels 18
white wine | bonito broth | saffron cream | herbs | brioche toast

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

Entrees

Pan Seared S.C. Golden Tilefish* 44
Carolina Gold rice | zucchini puree | green beans | cippolini onions | Paul’s basil pistou

Chatel Farm’s N.Y. Strip Steak* 48
parsnip puree | crispy potatoes | broccolini | sauce espagnole

Joyce Farm’s Confit Half Duck 39
Marsh Hen Mill piccolo farro | oyster mushrooms | shishito peppers | brussels sprouts | cauliflower | dark berry coulis

Cheshire Farm’s Pork Chop* 37
sweet potato puree | braised cabbage | speckled butterbeans | sweet potato caramel

Wild Caught Shrimp 30
Congaree Milling Co. grits | tomato & okra stew | Vidalia onions | bell peppers

Vegetable Bucatini 26
tomatoes | oyster mushrooms | roasted eggplant | cauliflower | cream | Grana Padano

Sides

Blistered Shishito Peppers 8

Country Style Butterbeans 8

Seared Broccolini 8

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

Beers	
Docs Hard Peach Cider Cider 5.5%	
SNAFU Garnet & Black Sour Fruited Sour 5.0%	
Southern Growl Tropical Sauce Fruited Sour 7.2%	
Columbia Craft Frost Bite Helles 4.8%	
Sierra Nevada Hazy Little Thing Hazy IPA 6.7%	
Primal Brewery Blueberry Blueberry Whitbier 5.8%	
Munkle Brewing Co. Gully Washer Whitbier 5.2%	
Edmund’s Oast Something Cold Blonde Ale 5.0%	
Savage Craft Galaxy Banger NE Hazy IPA 6.5%	
21st Amendment Hell or High Watermelon Watermelon Wheat 5.6%	
Hazelwood Charismatic Megafauna Double Dry Hop DIPA 8.0%	
Steel Hands Pecan Brown Pecan Brown Ale 5.5%	
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
Mirabeau Forever Summer Rose, Contignac FR	14
Chateau Coussin Cotes de Provence, Rose	14
Cantina Sant'Evasio Moscato d'Asti DOCG, 375mL	15
Reds	
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
Podere Grattamacco Bolgheri Rosso, Italy 2021	18
Black Stallion, Cabernet Sauvignon, Napa, 2021	20
Sparkling	
9	
Maurice Bonnamy Cremant de Loire Brut, France	11
Venturini Baldini Montelocco, Lambrusco Rosso	11
Lubanzi Sparkling Rose, South Africa	12
Isaac Fernandez Seleccion Biutiful Cava, Spain	14
Nicolas Feuillatte Champagne Brut	18
Non-Alcoholic	
TÖST Sparkling White Tea, Ginger & Cranberry	9
Giesen 0% Dealcoholized Sparkling Brut, NZ	12