



Dinner Menu

October 28th 2025

Cocktails

Glasgow Spark

Aberlour scotch | apple cider | lime | maple | ginger beer | candy cap bitters

Perfect Pear

St. Elizabeth's allspice dram | Purkhart Pear Williams brandy | lemon | spiced pear syrup | soda | prosecco

Rare Bird

Papas Pilar blonde & dark rum | Campari | pineapple | coconut cream | lime | shaved nutmeg

London Bee

Beefeater gin | earl grey tea infusion | honey | lemon

M.S.C. Old Fashioed

Russels Reserve Private Select | Amaro D' Angosturo | demara syrup | grapefruit bitters

Golden Hour

Espolon blanco | Pierre Ferrand dry curaçao | agave | lime | pumpkin syrup |

Second Opinion

Montelobos mezcal | lemon | ginger | honey

No Sleep 'til Chai

Tito's vodka | chai syrup | Indah espresso

Non-Alcoholic

Purple Chicha Spritz

purple corn | N.C. apples | oranges | star anise | cinnamon | splash sprite

Orange Crush

DHÖS orange | lemon | lime | vanilla syrup

TÖST N/A Sparkling

white tea | cranberry | ginger

Phony Negroni

New Creations Co. Root 42

Old Time Root Beer

New Creations Co. Krümcake

Butter Pecan Cream Soda

First Course

Paul's Mixed Greens

17

candied pecans | goat cheese | N.C. mountain apples | apple cider vinaigrette

Local Arugula Salad

17

local radish | sunflower seeds | shaved fennel | roasted red kuri squash | charred grapefruit vinaigrette

Sugar Creek Smoked Pork Belly

19

Swordfish "tonnato" | sumac | local greens | radish | pickled red onions

Manchester Farms Quail

17

Bradford cabbage slaw | red onion | house pickles | hot honey | milkbread

Steamed Clams

18

white wine | dijon | herbs | shallots | brioche toast

Artisan Cheese & Pickle Board

18

local pickles | Lusty Monk WGM | house jam | crostini

Entrees

Pan Seared S.C. Wreckfish*

44

Carolina Gold rice | leek soubise | bok choy | fennel pollen | gremolata

Chatel Farm's N.Y. Strip Steak*

48

cauliflower puree | roasted potatoes | seared broccolini | house steak sauce

Joyce Farm's Confit Half Duck

39

Marsh Hen Mill piccolo farro | sweet potato puree | brussels sprouts | N.C. apple butter

Cheshire Farm's Pork Chop*

37

candy roaster squash | butterbeans | braised greens | Midland's BBQ sauce

S.C. Wild Caught Shrimp

30

Congaree Milling Co. grits | onions | bell peppers | mushrooms | celery | black garlic |

Parsnip Ragu

26

bucatini | mushrooms | tomato | cream | carrots | herbs

+ Burrata \$5

Sides

Blistered Shishitos

8

Green Beans

8

Seared Broccolini

8

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

Beers	
Docs Hard Raspberry cider Cider 5.5%	
Primal Brewery Spa Water Cucumber-Lemon Hard Seltzer 5%	
Southern Growl Peach for the Stars Fruited Sour 7.2%	
Columbia Craft Frost Bite Helles 4.8%	
Primal Brewing Blueberry Wit Blueberry Whitbier 5.8%	
Edmund’s Oast Something Cold Blonde Ale 5%	
Sierra Nevada Hazy Little Thing Hazy IPA 6.7%	
New Sarum Hurley Park Blood Orange Wheat 6%	
Savage Craft Galaxy Banger NE IPA 7.5%	
Holy City Pluff Mud Porter 5.5%	
Sierra Nevada Trail Pass N/A Hazy IPA <0.5%	
Devil’s Foot Beverage Co. N/A Sparkling Cranberry-Lime <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
Château Coussin, Côtes de Provence Rosé	14
Cordero di Montezemolo Langhe Arneis, 2024	15
Sant’Evasio Moscato D’Asti, 375mL	15
Lake & Vine Chardonnay, Monterey, 2023	18
Reds	
Skyfall Merlot, North Coast, 2021	9
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, Italy	9
Maurice Bonnamy Cremant de Loire Brut, France	11
Venturini Baldini Montelocco, Lambrusco Rosso	11
Mont Rubi L’Ancestral Sparkling Rose	12
Nicolas Feuillatte Champagne Brut	18