



Dinner Menu

November 2nd 2025

Cocktails

M.S.C. Manhattan

Russel's Reserve | antica forma | cherry brandy syrups | angostura bitters

Rare Bird

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

Second Opinion

Montelobos mezcal | lemon | ginger | honey

London Bee

Beefeater gin | earl grey tea infusion | honey | lemon

Texas Proper

Garrison Brother's small batch | crème de mûre | lemon bitters

Glasgow Spark

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

El Diablo

Espolon reposado | cassis noir de bourgogne | lime | ginger beer

Chai Society

Angel's Envy Triple Oak | chai tea | espresso syrup | creme de cacao | candy cap bitters

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

candied pecans | Clemson blue cheese | fennel | N.C. mountain apples | apple cider vinaigrette

17

Local Arugula Salad

local radish | sunflower seeds | turnips | Dutch Fork pumpkin | charred grapefruit vinaigrette

17

Siano Burrata

orange Calabrian chili vinaigrette | S.C. pears | pickled red onions | Union Special toast

16

Manchester Farm's Quail

Bradford cabbage slaw | red onion | house pickles | hot honey | milk bread

17

Steamed G.A. Clams & P.E.I. Mussels

saffron cream | salmon roe | herbs | white wine | garlic | brioche toast

21

Artisan Cheese & Pickle Board

local pickles | Lusty Monk WGM | house jam | crostini

18

Entrees

Pan Seared S.C. Golden Tilefish*

Carolina Gold rice | turnip puree | bok choy | fennel pollen | fennel soubise

44

Chatel Farm's N.Y. Strip Steak*

cauliflower puree | roasted potatoes | green beans | house steak sauce

48

Joyce Farm's Confit Half Duck

Marsh Hen Mill piccolo farro | sweet potato puree | brussels sprouts | S.C. pear & apple butter

39

Cheshire Farm's Pork Chop*

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

37

S.C. Wild Caught Shrimp

Congaree Milling Co. grits | onions | bell peppers | mushrooms | celery | creole butter

30

Vegetable Ragù

bucatini | mushrooms | tomatoes | cream | parsnips | bell peppers | herbs

26

Sides

Blistered Shishitos

8

Seared Broccolini

8

Sauteed Green Beans

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 Grown 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%

Hazelwood Charismatic Megafauna

Double NE IPA | 8.1%

Savage Craft Galaxy Banger

NE IPA | 7.5%

Hazelwood Neuroscience

Hazy IPA | 6.5%

Edmund's Oast Nightcap

Dark Ale | 6.3%

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

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
