



Dinner Menu

January 10th 2026

Cocktails

M.S.C. Old Fashioned

Russel's Reserve | rosemary syrup | orange bitters

Second Opinion

Montelobos mezcal | lemon | ginger | honey

A Nog to the New Year

eggnog | Dos Maderas 5x5 rum | chai | maple | amaretto | horchata

Simmer Solstice

Drumshanbo orange citrus gin | Cappeletti | Slear Barbadillo dry sherry | allspice syrup | bolivar bitters

Figs & Pigs

WhistlePig 6 Year Rye | apple cider | fig syrup | balsamic vinegar | walnut bitters

Pe-Can My Interest

Butter pecan-washed Makers Mark | Plantation OFTD | maple | demerara

Stars Align

Boatyard gin | earl grey | elderflower | lychee | lemon | creme de violette | Galaxy Banger IPA float

The Perfect Pear

Tito's vodka | Dolin blanc vermouth | Paxxito | Supasawa | St. George spiced pear | tamarind chili bite

Non-Alcoholic

Orange Crush

DHOS orange | lemon | lime | vanilla syrup

After Hours

pineapple juice | chai | lemon | cinnamon syrup

Chicha Morada

purple corn | N.C. apples | orange | cinnamon | clove

TÖST N/A Sparkling

Giesen 0% N/A Sparkling Brut

New Creations Co. Krumkake

Butter Pecan Cream soda

New Creations Co. Root 42

Craft Root Beer

First Course

Paul's Mixed Greens

17

watermelon radishes | Dutch Fork
pumpkin | craisins | sunflower seeds |
apple cider vinaigrette

Local Arugula Salad

17

crushed pecans | S.C. pears | red onions |
S.C. feta | balsamic vinaigrette

Dorsia Pasta Co. Tortellini

20

braised lamb | ricotta | sherry | ramp
butter | cured egg yolk | crispy garlic

Manchester Farm's Quail

17

pickled broccoli slaw | house chili crisps |
watermelon radish | Bradford farms
cabbage | bacon jam

Steamed P.E.I. Mussels

19

sake | black garlic | herbs | cream |
brioche toast

Artisan Cheese & Pickle Board

18

local pickles | Lusty Monk WGM |
house jam | sourdough crostini

Entrees

Pan Seared S.C. Swordfish*

44

Carolina Gold rice | cauliflower puree
| green beans | chimichurri

Chatel Farm's N.Y. Strip*

48

parsnip puree | Jumper Farm's
sunchokes | seared broccolini |
house steak sauce

Joyce Farm's Confit Half Duck

39

Dutch Fork pumpkin puree | Marsh
Hen Mill piccolo farro | roasted
brussels sprouts | red curry-pear
coulis

Cheshire Farm's Pork Chop*

37

sweet potato puree | Bradford
butterbeans | braised cabbage |
country ham-dijon glaze

S.C. Wild Caught Shrimp

30

Congaree Milling Co. grits | peppers
| sweet corn | tomatoes | celery |
sweet onion | Creole butter

Cavatappi Primavera

26

San Marzano tomatoes | celery |
mushrooms | sweet onion | bell
peppers | artichoke hearts | carrots |
arugula | cream | Grana Padano

Sides

Blistered Shishito Peppers

8

Seared Broccolini

8

Bradford Braised Cabbage

8

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

Beers	
Docs Hard Cranberry cider Cider 5.5%	
Primal Brewery Hard Seltzer Cucumber-Lemon Hard Seltzer 5%	
Southern Growl Peach for the Stars Fruited Sour 7.2%	
Burial Beer Co. Innertube American Light/Lager 3.5%	
Columbia Craft FrostBite Helles 4.8%	
Primal Brewing Blueberry Wit Blueberry Whitbier 5.8%	
Edmund’s Oast Something Cold Blonde/Golden 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%	
Olde Mecklenburg Brewery Fat Boy Baltic Porter 8.3%	
Savage Craft Galaxy Banger NE IPA 7.5%	
Hazelwood Neuroscience Hazy IPA 6.5%	
Primal Brewery Amber Waves Amber Lager 4.4%	
Edmund’s Oast Nightcap Dark Ale 6.3%	
Westbrook A Very Fine Milk Stout Milk Stout 5.8%	
Sierra Nevada Trail Pass N/A Hazy IPA <0.5%	

Whites	
Banfi La Pettegola Vermentino, 2023	10
Franciscan Chardonnay, Monterey, 2022	12
San Simeon Chardonnay, Monterey, 2022	12
Clos de Lôm Malvasía, Valencia	14
Tinto Rey Estate Verdejo, Dundee Hills, 2020	14
Château Coussin, Côtes de Provence Rosé	14
Whitehaven, Sauvignon Blanc, New Zealand	14
Eroica Reisling, Columbia Valley, 2022	14
Massican Pinot Grigio, Napa, CA 2023	15
Reds	
Skyfall Merlot, North Coast, 2021	9
La Quercia Montepulciano d’Abruzzo, 2022	9
The Predator Old Vine Zinfandel, Sonoma, 2017	12
Vecchia Torre Salice Salentino, Puglia, 2019	12
Bodegas Tridente Entresuelos, Tempranillo, 2022	12
UpsideDown 'The Carbonic' Mourvedre, Yakima	14
Camp Cabernet Sauvignon, North Coast, 2023	15
Planet Oregon Pinot Noir, Willamette Valley, 2022	15
Prisoner Wine Co. Saldo Red Blend, California, 2021	16
Black Stallion Cabernet Sauvignon, Napa, 2022	20
Sparkling	
Torresella Prosecco DOC, Italy	9
Mont Rubi L'Ancestral Sparkling Rose	12
Domaine Amelie & Charles Sparr Crémant, Alsace	13
Nicolas Feuillatte Champagne Brut	18