



Dinner Menu

January 11th 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 | Solear 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

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

17

Local Arugula Salad

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

17

Dorsia Pasta Co. Tortellini

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

20

Manchester Farm's Quail

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

17

Steamed P.E.I. Mussels

sake | black garlic | herbs | cream | brioche toast

19

Artisan Cheese & Pickle Board

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

18

Entrees

Pan Seared S.C. Swordfish*

Carolina Gold rice | cauliflower puree | green beans | chimichurri

44

Chatel Farm's N.Y. Strip*

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

48

Joyce Farm's Confit Half Duck

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

39

Cheshire Farm's Pork Chop*

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

37

S.C. Wild Caught Shrimp

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

30

Cavatappi Primavera

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

26

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
