



*Dinner Menu*  
March 14<sup>th</sup> 2026

## Cocktails

### Havana Bramble

blackberry infused Avion 44 Anejo | Pierre Ferrand dry curacao | lime | habanero agave | smoked Hawaiian black sea salt | \$25

### M.S.C. Old Fashioned

Russel's Reserve | vanilla syrup | toasted almond bitters

### Sloe & Steady

Ford's sloe gin | Domaine de Canton ginger liqueur | prosecco | soda | cucumber | saline

### Odd-Man-Out

fat washed WhistlePig Rye | Green Chartreuse | sage syrup | lemon | absinthe rinse

### The Dragon Charmer

Tito's vodka | Supasawa | limoncello | Vermut Bianco | Vicairio | lavender

### Second Opinion

Montelobos mezcal | ginger | lemon | honey syrup

### Figs & Pigs

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

### Stars Align

Beefeater gin | earl grey | lemon | elderflower | creme de violette | lychee | L'il Slurp Juicy IPA float

### Pe-Can My Interest

butter pecan washed Maker's Mark & Planteray OFTD | maple

### Venice Taxi Fare

Select Apertif | Italicus | orange | Bolivar bitters | prosecco

## Non-Alcoholic

### Orange Crush

DHOS orange | lemon | lime | vanilla syrup

### After Hours

pineapple juice | chai | lemon | allspice syrup

### TÖST N/A Sparkling

### Giesen 0% Red Blend, NZ

### Giesen 0% Sauvignon Blanc Spritz

### Phony Negroni

### New Creations Co. Krumkake

Butter Pecan Cream soda

### New Creations Co. Root 42

Craft Root Beer

## First Course

### N.C. Apple Salad

Paul's mixed greens | Clemson blue cheese | roasted red beets | raisins | apple cider vinaigrette

18

### Paul's Arugula

S.C. mushrooms | pickled cauliflower | local feta | balsamic vinaigrette

18

### Siano Burrata

Castelvetrano olives | herbs | capers | S.C. swordfish | blistered tomato | E.V.O.O. | sourdough crostini

18

### Manchester Farm's Quail

Bradford cabbage slaw | hot honey | crispy shallots | collard chowchow

19

### Steamed P.E.I. Mussels

tomatoes | horseradish | white wine | butter | herbs | brioche toast

21

### Artisan Cheese & Pickle Board

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

19

## Entrees

### Pan Seared S.C. Flounder\*

Carolina Gold rice | green beans | herb breadcrumbs | tomatillo salsa verde

44

### Châtel Farm's N.Y. Strip Steak\*

turnip puree | roasted potatoes | sauteed asparagus | house made steak sauce

52

### Joyce Farm's Confit Half Duck

curry-carrot puree | Marsh Hen Mill piccolo farro | roasted brussels sprouts | kiwi-ginger glaze

41

### Cheshire Farm's Pork Chop\*

sweet potato | Bradford braised greens | local butterbeans | black garlic BBQ sauce

40

### S.C. Wild Caught Shrimp

Congaree Milling Co. grits | bell peppers | celery | garlic | sweet onions | shrimp bisque

33

### Vegetarian Linguine

piquillo pepper cream sauce | garlic | green beans | bell peppers | button mushrooms | Grana Padano

28

## Sides

### Roasted Brussel Sprouts

9

### Sauteed Asparagus

9

### Bradford Braised Greens

9

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

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## Beers

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### Primal Brewery Hard Seltzer

Cucumber-Lemon Hard Seltzer | 5%

### Stardust Cellars Country Peach

Peach Mead | 5%

### Prairie Artisan Rainbow Sherbet

Rainbow Sherbet Sour | 5.2%

### Westbrook Brewing Key Lime Pi

Key Lime Pie Sour | 5%

### Edmund's Oast Something Cold

Blonde/Golden Ale | 5%

### Olde Mecklenburg Hornets Nest

Hefeweizen | 5.3%

### Noda Brewing Carolina Quencher

Topical Wheat Ale | 4.85.2%

### New Sarum Hurley Park

Blood Orange Wheat | 6%

### NoDa Brewing Co. L'il Slurp

Juicy IPA | 6%

### Sierra Nevada Hazy Little Thing

Hazy IPA | 6.7%

### Primal 'Lots-of-Hops-Agus'

West Coast IPA | 7%

### Birdsong Brewing Higher Ground

IPA | 4.4%

### Birdsong Brewing State of Grace

Red Ale | 7.0%

### Primal Brewery Amber Waves

Amber Lager | 4.4%

### Olde Mecklenburg Brewery Fat Boy

Baltic Porter | 8.3%

### Munkle Brewing Co. Silver Shoes Stout

Belgian Style Stout | 6.1%

### Edmund's Oast Cereal After Dark

Toasted Coconut & Vanilla Stout | 5%

### Sierra Nevada Trail Pass

N/A Hazy IPA | <0.5%

### Untitled Arts FLVR! NA

Italian Style Pilsner | <0.5%

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## Whites

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Candoni Family Pinot Grigio, Italy, 2023 12

Campo Al Mare Vermentino, 2023 10

Chateau Lamothe Bordeaux Blanc, 2024 12

Franciscan Chardonnay, California, 2023 12

San Simeon, Chardonnay, Monterey, 2023 14

Eroica Reisling, Columbia Valley, 2022 14

Massican Pinot Grigio, California 2024 15

Whitehaven Sauvignon Blanc, Marlborough, NZ 15

Mirabeau 'Forever Summer' Rose, Provence, France 15

Sant'Evasio Moscato d'Asti DOCG, 375mL 15

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## Reds

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Candoni Family Chianti, Italy, 2022 12

Skyfall Merlot, North Coast, 2021 9

La Quercia, Montepulciano, Italy, 2023 9

Bodegas Tridente Entresuelos, Tempranillo, 2022 12

Camp Cabernet Sauvignon, North Coast, 2023 15

Planet Oregon Pinot Noir, Willamette, 2023 15

Prisoner Wine Co. Saldo Red Blend, California, 2021 16

Black Stallion Cabernet Sauvignon, Napa, 2022 20

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## Sparkling

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Torresella Prosecco DOC, Italy 9

Gruet Methode Champenoise Brut Rosé 12

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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