



Dinner Menu
April 8th 2026

Cocktails

Havana Bramble

Avion 44 anejo | Pierre Ferrand dry curaçao | lime | firewater bitters | agave | smoked Hawaiian black sea salt | \$25

M.S.C. Old Fashioned

Russel's Reserve | brown sugar | toasted almond bitters

Sloe Reverb

Ataman vermut | spiced pear liqueur | sloe gin | lemon | egg white

Odd-Man-Out

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

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 liqueur | creme de violette | lychee | L'il Slurp Juicy IPA float

Passionate Dominican

WhistlePig rye | Chinola passion fruit | elderflower liqueur | lemon | vanilla syrup

Non-Alcoholic

Sour Cherry Soda

cherry | citric acid | soda

Orange Crush

DHOS orange | lemon | lime | vanilla syrup

Juniper & Tonic

schisandra berry | juniper berry | soda | Jack Rudy tonic

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

Local Mixed Greens Salad

Athena cantaloupe | local strawberries | golden raisins | S.C. pecans | balsamic vinaigrette

18

Paul's Arugula Salad

S.C. mushrooms | pickled red onions | pepitas | fried shallots | local feta | tomatillo vinaigrette

18

S.C. Softshell Crab

herb breadcrumbs | Korean BBQ sauce | benne seeds | bradford slaw | piquillo aioli | scallions

24

Siano Buratta

S.C. strawberries | local honey | XO sherry vinegar | E.V.O.O. | brioche toast

19

Steamed P.E.I. Mussels

garlic | white wine | Dijon | herbs | brioche toast

21

Artisan Cheese & Pickle Board

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

19

Entrees

Pan Seared S.C. Swordfish*

Carolina Gold rice | sweet potato puree | haricots verts | thai basil chimi churri

44

Châtel Farm's N.Y. Strip Steak*

cauliflower puree | roasted potatoes | S.C. asparagus | mushroom steak sauce

52

Joyce Farm's Confit Half Duck

Marsh Hen Mill piccolo farro | miso carrot puree | seared broccolini | orange-chili glaze

41

Cheshire Farm's Pork Chop*

Bradford braised cabbage | local field peas | guajillo mustard BBQ

40

Wild Caught Shrimp

Congaree Milling Co. grits | tomato | sweet onions | bell peppers | coconut milk | furikake | fried shallots

33

Spring Vegetable Linguine

spinach | kale | artichokes | mushrooms | tomato | cream | grana padano | herbs

28

Sides

Seared S.C. Asparagus

9

Sautéed Green Beans

9

Blistered Shishitos

9

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

Beers

Primal Brewery Hard Seltzer

Cucumber-Lemon Hard Seltzer | 5%

Stardust Cellars Country Peach

Peach Mead | 5%

Westbrook Brewing Key Lime Pi

Key Lime Pie Sour | 5%

Primal Brewery Lawn Boy

American Lager | 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%

Holy City Pluff Mud Porter

Porter | 5.5%

NoDa Brewing Co. L'il Slurp

Juicy IPA | 6%

Primal 'Lots-of-Hops-Agus'

West Coast IPA | 7%

Birdsong Brewing Higher Ground

IPA | 4.4%

Primal Brewery Amber Waves

Amber Lager | 4.4%

Munkle Brewing Co. Silver Shoes Stout

Belgian Style Stout | 6.1%

Sierra Nevada Trail Pass

N/A Hazy IPA | <0.5%

Whites

Campo Al Mare Vermentino, 2023 10

Château de Fontenille, Entre-deux-Mers, 2024 12

Franciscan Chardonnay, California, 2023 12

Kettmeir Pinot Grigio, Alto Adige, 2024 12

Chateau Lamothe Bordeaux Blanc, FR, 2023 13

San Simeon, Chardonnay, Monterey, 2023 14

Eroica Reisling, Columbia Valley, 2022 14

Domaine Coussin Rose, Cotes De Provence, 2025 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 15

Sant'Evasio Moscato d'Asti, DOCG, Piedmont, 357mL 15

Reds

Skyfall Merlot, North Coast, 2021 9

La Quercia, Montepulciano, Italy, 2023 9

Bodegas Tridente Entresuelos, Tempranillo, 2022 12

Rosenblum Cellars Zinfandel, CA, 2023 12

Camp Cabernet Sauvignon, North Coast, 2023 15

Planet Oregon Pinot Noir, Willamette, 2023 15

Mozzolino Terraze Pinot Nero, Provincia Di Pavia 16

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

Black Stallion Cabernet Sauvignon, Napa, 2022 20

Orin Swift "Bloodlines" Cabernet Sauvignon, California, 2024 20

Sparkling

Zonin Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
