



Dinner Menu
May 6th 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 | vanilla syrup | toasted almond bitters

Pe-Can My Interest

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

Groundskeeper Willie

Glenmorangie 12 | Drambuie | Lillet blanc | Supasowa | citrumelo cheong | grapefruit bitters

Second Opinion

Montelobos mezcal | ginger | lemon | honey syrup

Figs & Pigs

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

Garden Party

Carpano Antica | Chinola passionfruit | prosecco | soda

Stars Align

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

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

white tea | cranberry | ginger

Giesen 0% Red Blend, NZ

Giesen 0% Sparkling Brut

Phony Negroni

New Creations Co. Krumkake

Butter Pecan Cream soda

New Creations Co. Root 42

Craft Root Beer

First Course

Local Mixed Greens Salad

local purple asparagus | roasted rhubarb | candied pecans | strawberries | balsamic vinaigrette

18

Local Arugula Salad

red onion | heirloom tomatoes | english cucumber | local feta | white wine vinaigrette

18

Siano Buratta

Athena canteloupe | crushed hazelnuts | E.V.O.O. | sherry vinegar | brioche toast

19

Joyce Farm's Duck Wings

Bradford Farm's slaw | shiso | blueberry coulis | tamari-ginger glaze | toasted challah

18

Steamed P.E.I. Mussels

white wine | dijon mustard | herbs & garlic | brioche toast

20

Artisan Cheese & Pickle Board

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

19

Entrees

Seared S.C. Golden Tilefish

Carolina Gold rice | turnip puree | seared broccolini | lemon coulis

44

Châtel Farm's N.Y. Strip Steak*

root vegetable puree | roasted potatoes | S.C. asparagus | house steak sauce

52

Cheshire Farm's Pork Chop*

sweet potato puree | Bradford Farm's braised cabbage | local butterbeans | Midland BBQ

40

Joyce Farms Confit Half Duck

Marsh Hen Mill piccolo farro | miso-beet puree | green beans | orange calabrian chili glaze

42

Wild Caught Shrimp

Congaree Milling Co. grits | tomatoes | sweet onions | bell peppers | Cajun butter | herbs

34

Spring Vegetable Linguine

kale | snap peas | artichoke hearts | sundried tomatoes | garlic | herbs | cream | Grana Padano

28

Sides

Seared S.C. Asparagus

9

Braised Bradford Cabbage

9

Seared Broccolini

9

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

Beers

Westbrook Key Lime Pie Gose

Key Lime Pie Gose | 4%

Burial Beer Co. Innertube

Lager | 3.5%

Primal Brewery Jose Gnomia

Mexican Lager | 5%

Bierkeller Brewing Co. Kölumbianer

Kölsch | 4.8%

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%

Edmund's Oast Sun Kissed

Tart Wheat Ale | 6.3%

Sierra Nevada Hazy Little Thing

NE IPA | 6%

NoDa Brewing Co. Li'l Slurp

Juicy IPA | 6%

Birdsong Brewing Higher Ground

IPA | 7%

Primal 'Lots-of-Hops-Agus'

West Coast IPA | 7%

Primal Brewery Amber Waves

Amber Lager | 4.4%

Holy City Pluff Mud Porter

Porter | 5.5%

Left Hand Brewing Co. P&B

Peanut Butter Milk Stout | 6.2%

Sierra Nevada Trail Pass

N/A Hazy IPA | <0.5%

Ceebo Brew Co. The Amber

N/A Mexican Style Amber w/lime | <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

Forever Summer Rose, France, 2025 14

Whitehaven Sauvignon Blanc, Marlborough, NZ 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

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

Black Stallion Cabernet Sauvignon, Napa, 2022 20

Orin Swift "Bloodlines" Cabernet Sauvignon,, 2024 20

Sparkling

Torresella Prosecco DOC, Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Nicolas Feuillatte Champagne Brut 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
