



*Dinner Menu*  
May 16<sup>th</sup> 2026

## Cocktails

### Havana Bramble

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

### M.S.C. Old Fashioned

Russel's Reserve | vanilla syrup | toasted almond bitters

### Color Guard

Tito's Vodka | Giffard crème de mûre | almond orgeat | lemon | angostura bitters

### Groundskeeper Willie

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

### Second Opinion

Montelobos mezcal | ginger | lemon | honey syrup

### Pe-Can My Interest

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

### Figs & Pigs

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

### I Won't Wine If You're Mine

Rosenblum Zinfandel | E&J Brandy | blackberry | orange | cinnamon & clove | pineapple

### Garden Party

Carpano Antica | Chinola passionfruit | prosecco | soda

### Stars Align

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

## Non-Alcoholic

### Sour Cherry Soda

cherry | citric acid | soda

### Chicha Morada

purple corn | apple | pineapple | spices

### Orange Crush

DHOS orange | lemon | lime | vanilla syrup

### 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** 18  
local asparagus | shaved radish | candied pecans | strawberries | apple cider vinaigrette

**Paul's Greens Salad** 18  
red onion | heirloom tomatoes | English cucumber | local feta | balsamic vinaigrette

**Siano Buratta** 18  
Athena cantaloupe | S.C. pecans | E.V.O.O. | sherry vinegar | challah toast

**Joyce Farm's Crispy Duck Wings** 19  
Bradford Farm's slaw | collard chow chow | chipotle glaze

**Steamed P.E.I. Mussels** 20  
white wine | dijon mustard | herbs & garlic | brioche toast

**Artisan Cheese & Pickle Board** 19  
local pickles | Lusty Monk WGM | house jam | sourdough crostini

## Entrees

**Seared S.C. Wreckfish\*** 44  
Carolina Gold rice | snap pea puree | seared broccolini | basil pistou

**Châtel Farm's N.Y. Strip Steak\*** 52  
rutabaga puree | roasted potatoes | S.C. asparagus | house steak sauce

**Cheshire Farm's Pork Chop\*** 40  
sweet potato puree | local butterbeans | Bradford Farm's braised greens | Midland BBQ

**Joyce Farms Confit Half Duck** 42  
Marsh Hen Mill piccolo farro | carrot ginger puree | green beans | orange-Calabrian chili glaze

**Wild Caught Shrimp** 34  
Congaree Milling Co. grits | eggplant | sweet onions | piquillo peppers | coconut milk | yellow curry

**Spring Vegetable Noodles** 28  
sugar snap peas | garlic | bell peppers | mushroom | pok choy | soy ginger glaze | soba noodles

## Sides

**Seared S.C. Asparagus** 9

**Bradford Braised Greens** 9

**Blistered Shishitos** 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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### 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. Kolumbianer

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%

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## Whites

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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

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## Reds

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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

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## Sparkling

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Torresella Prosecco DOC, Italy 9

Candoni, Moscato, Italy 12

Maurice Bonnamy Cremant de Loire Brut 13

Zardetto Prosecco DOC Rose, Millesimato, 2024 15

Nicolas Feuillatte Champagne Brut 18

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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