



*Happy Father's Day!*  
June 21<sup>st</sup> 2026

## Drinks

<b>Mimosa</b> orange juice	7
<b>Bloody Mary</b> house bloody mix   smoked bacon	13
<b>Rum-bunctious</b> Appleton Estate rum   Chinola passionfruit   Select Aperitivo   lemon   vanilla syrup	16
<b>Figs &amp; Pigs</b> WhistlePig Rye   fig syrup   apple cider   black walnut bitters   balsamic	16
<b>Havana Bramble</b> Espolon reposado   blackberry   dry curaçao   lime   agave   fire water bitters   smoked Hawaiian black sea salt	16

## Non-Alcoholic

<b>Sour Cherry Soda</b> house cherry syrup   citruc acid   soda	
<b>Orange Crush</b> DHOS orange   lemon   lime   vanilla	
<b>TÖST N/A Sparkling</b>	
<b>New Creations Co. Krumkake</b> Butter Pecan Cream soda	
<b>New Creations Co. Root 42</b> Craft Root Beer	

## First Course

<b>Ashe Co. Cheddar Spread</b> tomato jam   local pickles   smallSUGAR sourdough crostini	14
<b>Deviled Eggs</b> house pickles   Montreal candied bacon   chives   paprika	2/\$6 5/\$12

## Sweet Treats

<b>Cinnamon Rolls</b>	8
<b>Vanilla Bean Creme Brulee</b>	11
<b>Chocolate Peanut Butter Bar</b> sea salt caramel   whipped cream	11

## A La Carte Proteins

<b>C.A.B. Flat Iron Steak*</b> black garlic-eggplant puree	22
<b>Seared Jerk Marinated Trout</b> pineapple pico de gallo	18
<b>Birria Braised Beef</b> Carolina Gold rice   diced onions   cilantro	18
<b>Seared Pork Loin</b> smoked bacon-balsamic glaze	17
<b>Crispy Pork Belly</b> house BBQ   scallions	16

## Sides

<b>Belgian Waffle</b>	6
<b>BBQ Baked Sea Island Red Peas</b>	6
<b>Carrots &amp; Piccolo Farro</b>	6
<b>Congaree Milling Co. Grits</b>	6
<b>Bradford Farm's Braised Greens</b>	8

## Entrees

<b>Local Mixed Greens</b> S.C. peaches   crushed pecans   blistered tomatoes   Grana Padano   sweet peach vinaigrette	17
<b>Seared Salmon Salad*</b> sliced carrots   pumpkin seeds   cucumbers   S.C. feta   black garlic-balsamic vinaigrette	20
<b>Brioche French Toast</b> macerated blueberries   whipped cream   oatmeal struesal   scrambled eggs   smoked bacon	18
<b>Breakfast Bowl</b> Congaree Milling Co. grits   cheddar   biscuit   smoked bacon   scrambled eggs   scallions	16
<b>Wild Caught Shrimp</b> Congaree Milling Co. grits   blackened tomato bisque   bell peppers   zucchini   sweet onions   sweet corn   micro greens	20
<b>M.S.C. Smoked Bacon Burger*</b> pepper jack cheese   tomatoes   sweet onions   chipotle aioli   anna potatoes	21

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

NO SUBSTITUTIONS

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## Beers

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### Westbrook Key Lime Pie Gose

Key Lime Pie Gose | 4%

### Stardust Cellars Country Peach

Fermented Peach Mead | 5%

### Primal Brewery Jose Gnomá

Mexican Lager | 5%

### Burial Beer Co. Innertube

Lager/American Light | 3.5%

### Bierkeller Brewing Co. Kellerbier

Unfiltered Franconian Lager | 5.2%

### 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%

### NoDa Brewing Co. Li'l Slurp

Juicy IPA | 6%

### Birdsong Brewing Higher Ground

IPA | 7%

### Sierra Nevada Hazy Little Thing

NE IPA | 6.7%

### 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

Massican Pinot Grigio, Napa Valley, 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

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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