



*Dinner Menu*  
June 3rd 2026

## Cocktails

### Havana Bramble

Avion 44 añejo | Pierre Ferrand dry curaçao | lime  
| agave | blackberry puree | fire water bitters |  
smoked Hawaiian black sea salt | \$25

### M.S.C. Old Fashioned

Russel's Reserve | vanilla syrup | peach bitters

### Rum-bunctious

Appleton Estate rum | Chinola passionfruit | Select  
Aperitivo | lemon | vanilla syrup

### Color Guard

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

### Indoor Fins

Grey Whale vodka | Jack Rudy elderflower tonic

### 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 pineapple | prosecco |  
soda

## Non-Alcoholic

### Juniper & Tonic

schisandra & juniper berries | tonic water

### Sour Cherry Soda

cherry | citric acid | soda

### 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

### Mixed Greens Salad

blueberries | Clemson blue cheese |  
candied pecans | local strawberries |  
white wine vinaigrette

18

### Paul's Arugula Salad

pickled red onions | cherry tomatoes |  
English cucumber | local feta |  
Castelvetrano olives | Greek vinaigrette

18

### Crispy Fried Okra

cornmeal dusted | herbed aioli

16

### Siano Buratta

craisins | cashews | pepitas |  
strawberry preserves | balsamic  
vinegar | challah toast

18

### Steamed P.E.I. Mussels

green curry | herbs | coconut milk |  
brioche toast

20

### Artisan Cheese & Pickle Board

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

19

## Entrees

### Seared S.C. Flounder\*

charred squash & chayote puree |  
green beans | Carolina Gold rice |  
cipollini onion | basil pistou

44

### Châtel Farm's N.Y. Strip Steak\*

celery root-fennel puree | roasted  
potatoes | asparagus | black garlic  
steak sauce

52

### Cheshire Farm's Pork Chop\*

sweet potato | green butterbeans |  
Bradford Farm's braised cabbage |  
blackberry spicy mustard

40

### Joyce Farms Confit Half Duck

Marsh Hen Mill piccolo farro |  
eggplant puree | broccolini |  
calabrian chili-cantaloupe coulis

42

### Wild Caught Shrimp

Congaree Milling Co. grits | andouille  
sausage | sweet corn | banana  
peppers | red onion | tomatillo  
cream sauce | scallions

34

### Spring Vegetable Papperdelle

sugar snap peas | garlic | celery |  
mushroom | zucchini | pok choy |  
pomodoro cream sauce

28

## Sides

### S.C. Asparagus

9

### Bradford Braised Cabbage

9

### Seared Broccolini

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%

### Stardust Cellars Country Peach

Fermented Peach Mead | 5%

### Primal Brewery Jose Gnome

Mexican Lager | 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%

### Edmund's Oast Sun Kissed

Tart Wheat Ale | 6.3%

### 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

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GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT

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