



*Dinner Menu*

June 10<sup>th</sup> 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

### Stars Align

Beefeater gin | elderflower liqueur | crème de violette | earl grey | lychee | lemon | Juicy IPA float

## 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

roasted eggplant | summer squash | sweet potato | shaved red onion | lemon poppyseed vinaigrette

18

### Paul's Arugula Salad

S.C. watermelon | Jumper Farm's cucumbers | Split Creek Farm's feta | basil | mint | white wine vinaigrette

18

### Joyce Farm's Crispy Duck Wings

Bradford Farm's cabbage slaw | pickled okra | house hot sauce

19

### Siano Buratta

golden raisins | cashews | pepitas | strawberry preserves | balsamic vinegar | challah toast

18

### Steamed P.E.I. Mussels

Cajun butter | herbs | white wine | brioche toast

20

### Artisan Cheese & Pickle Board

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

19

## Entrees

### Seared S.C. Flounder\*

Carolina Gold rice | tomato & okra stew | green beans | basil pistou

44

### Châtel Farm's N.Y. Strip Steak\*

carmalized fennel puree | roasted potatoes | local asparagus | black garlic steak sauce

52

### Cheshire Farm's Pork Chop\*

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

40

### Joyce Farms Confit Half Duck

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

42

### Wild Caught Shrimp

Congaree Milling Co. grits | yellow curry | red onions | sweet peppers | coconut milk | herbs

34

### Djon Djon Rice

green butterbeans | fried plantains | sauteed mushrooms | epis

28

## Sides

### S.C. Asparagus

9

### Braised Greens

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 Gnom

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%

### 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, CA 2023 14

Mirabeau Forever Summer Rose, Provence, FR, 2025 14

Eroica Riesling, Columbia Valley 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, WA 2023 14

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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