



Dinner Menu
June 23rd 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 | toasted almond bitters

Rum-bunctious

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

Figs & Pigs

WhistlePig Rye | fig syrup | apple cider | black walnut bitters | balsamic

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

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

New Creations Co. Krumkake

Butter Pecan Cream soda

New Creations Co. Root 42

Craft Root Beer

First Course

Mixed Greens Salad

shaved red onion | black beans | roasted sweet corn | sliced carrots | poblano peppers | crispy tortillas | creamy buttermilk dressing

18

S.C. Watermelon Salad

Paul's mixed greens | basil | mint | avocado | heirloom tomatoes | Split Creek Farm's feta | white wine vinaigrette

19

Crispy Duck Wings

sesame slaw | Korean gochuchang glaze

18

Siano Buratta

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

18

Steamed P.E.I. Mussels

charred lemon | white wine butter | white miso | bonito broth | brioche toast

20

Artisan Cheese & Pickle Board

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

19

Entrees

Seared S.C. Swordfish*

Carolina Gold rice | tomato & okra stew | corn | butterbeans | holy trinity

44

Châtel Farm's N.Y. Strip Steak*

parsnip puree | truffled parmesan sunchoke | broccolini | house steak sauce

52

Cheshire Farm's Pork Chop*

bacon braised cabbage | roasted garlic mashed potatoes | Midland BBQ

40

Joyce Farms Confit Half Duck

Marsh Hen Mill piccolo farro | sweet potato curry | squash | zucchini | sweet onions | benne seeds | scallions

42

Wild Caught Shrimp

Congaree Milling Co. grits | blue crab | onions | sungold tomatoes | zucchini | saffron cream

36

Curry Roasted Vegetables

rigatoni | madras curry | coconut milk | broccolini | mushrooms | carrots | yellow squash | red onions | Yukon gold potatoes

28

Sides

Seared Broccolini

9

Bacon Braised cabbage

9

BBQ Baked Beans

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%

Primal Brewery Peach
Witbier | 5.8%

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%

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%

Whites

Campo Al Mare Vermentino, 2023 10

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

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, 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

Sparkling

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

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT
