



Dinner Menu
July 3rd 2026

Cocktails

Havana Bramble

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

M.S.C. Old Fashioned

Maker's Mark | vanilla syrup | black walnut 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 | peach puree | elderflower | Jack Rudy 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

Phony Negroni

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 | S.C. feta | pumpkin seeds | heirloom tomatoes | cilantro-lime vinaigrette

18

S.C. Arugula Salad

blackberries | sliced cucumber | candied pecans | red wine vinaigrette |

19

Braised Pork Rib & Gnocchi

carrots | sweet onions | English peas | red wine-pork jus | Grana Padano

21

Siano Burrata

sundried tomato tapenade | sunflower seeds | brown butter pine nuts | brioche toast | E.V.O.O

18

Avocado-Swordfish Ceviche

pineapple | ginger | lime | cilantro | calabrian chili oil | furikake | tortilla crisps

20

Artisan Cheese & Pickle Board

local pickles | Lusty Monk WGM | house jam | sourdough crostini
Add Siano Burrata \$10

19

Entrees

Seared S.C. Swordfish*

Carolina Gold rice | sugar snap pea cream | haricots verts | E.V.O.O.

44

Châtel Farm's N.Y. Strip Steak*

parsnip puree | duck fat roasted potatoes | seared broccolini | coffee compound butter

54

Cheshire Farm's Pork Chop*

Bradford Farm's braised greens | speckled butterbeans | char siu glaze

40

Joyce Farm's Half Duck

Marsh Hen Mill piccolo farro | sweet potato curry | summer squash | zucchini | sweet onions | benne seeds | scallions | peach-ginger gastrique

42

Wild Caught Shrimp

Congaree Milling Co. grits | spinach | grape leaf béchamel | tomato | cipollini onions | cremini mushrooms

36

Pesto Roasted Vegetables

cous cous | cream | bell peppers | broccolini | mushrooms | spinach | summer squash | red onions

28

Sides

Local Speckled Butterbeans

9

Seared Broccolini

pimento cheese mornay

9

House Focaccia with Herb E.V.O.O.

6

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

Beers

Primal Brewery Peach

Witbier | 5.8%

Primal Brewery Jose Gnomia

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 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%

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

Chateau de Fontenille Entre-deux-Mers AOC, 2024 14

Eroica Riesling, Columbia Valley 14

AIX Coteaux d'Aix-en-Provence Rose 2025 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
