



Dinner Menu
July 11th 2026

Cocktails

- Havana Bramble**
Avion 44 añejo | Pierre Ferrand dry curaçao | fire water bitters | lime | agave | blackberry puree | smoked Hawaiian black sea salt | \$25
- M.S.C. Old Fashioned**
Russels Reserve | 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
- Unyuzual Summer**
Pierre Ferrand yuzu | St. Germaine elderflower | prosecco | soda
- 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
- Phony Negroni**
- 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

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

First Course

- Caesar Salad** 18
local mixed greens | focaccia croutons | hard boiled egg | pine nuts | Grana Padano
- Paul's Local Lettuces** 18
pickled red onion | English cucumber | roasted chickpeas | heirloom tomatoes | black olives | local feta | Mediterranean vinaigrette
- Siano Burrata** 18
spiced plum coulis | balsamic | pine nuts | brioche toast
- Joyce Farm's Duck Rillettes** 19
house made giardiniera | Lusty Monk WGM | brioche toast
- Wild Caught Peel & Eat Shrimp** 20
chives | gochujang cocktail sauce | dashi tartar | elote corn dressing
- Artisan Cheese & Pickle Board** 19
local pickles | Lusty Monk WGM | house jam | sourdough crostini
- Entrees**
- Pan Seared S.C. Golden Tilefish*** 48
parsnip-leek cream | roasted purple potatoes | green beans | S.C. squash | sweet onion | blue crab salad
- Châtel Farm's N.Y. Strip Steak*** 54
Caribbean au poivre | roasted red potatoes | seared broccolini | green onion chimichurri
- Cheshire Farm's Pork Chop*** 40
Bradford Farm's Cajun braised greens | radiator & cheese | garlic breadcrumbs | port wine-plum jus
- Joyce Farm's Seared Duck Breast*** 42
Carolina Gold rice | holy trinity | smokey carrot puree | sauteed purple cabbage | calabrian chili glaze
- Wild Caught Shrimp** 36
Congaree Milling Co. grits | Napa cabbage | oyster mushrooms | smoked bacon | heirloom tomatoes | scallions | chili cream sauce
- Rigatoni & Roasted Vegetables** 28
Tuscan garlic cream sauce | sundried tomatoes | spinach | onion | mushrooms | Grana Padano
- Sides**
- Hoppin' John** 10
- Radiatore & Cheese** 10
- House Focaccia with Herb Oil** 6

Beers

Primal Brewery Peach
Witbier | 5.8%

Primal Brewery Jose Gnoma
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%

Holy City Brewing Washout Wheat
Hefeweizen | 5.5%

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
Mirabeau Forever Summer Rose, Cotes DE Provence	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
Albet I Noya Petit Albet Brut Rose, 2024	15
Nicolas Feuillatte Champagne Brut	18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT