



Dinner Menu
August 16th 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**
Russel's Reserve private barrel | vanilla syrup | toasted almond bitters
- The Dragon Charmer**
Citadel Gin | Vicario Dragoncello | Aperitivo Cappelletti | limoncello | raspberry syrup | cucumber bitters
- Rum-bunctious**
Appleton Estate rum | Chinola passionfruit | Select Aperitivo | lemon | vanilla syrup
- Figs & Pigs**
WhistlePig Rye | fig syrup | apple cider | aztec chocolate | balsamic
- Second Opinion**
Montelobos mezcal | ginger | lemon | honey syrup
- Unyuzual Summer**
Pierre Ferrand yuzu | St. Germiane elderflower | prosecco | soda
- Color Guard**
Tito's Vodka | Giffard crème de mûre | almond orgeat | lemon | angostura bitters
- Stars Align**
Beefeater Gin | elderflower liqueur | crème de violette | earl grey | lychee | lemon | Juicy IPA float

Non-Alcoholic

- Sour Cherry Soda**
cherry juice | citric acid | soda water
- Orange Crush**
DHÖS N/A | 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

First Course

- Paul's Arugula & Spinach** 16
strawberries | Clemson blue cheese | candied walnuts | white wine vinaigrette
- Local Mixed Greens** 16
sliced cucumber | avocado | green peas | local feta | pepitas | green goddess dressing
- Blue Crab-Ricotta Toast** 19
sweet chili glaze | furikake | scallions | pickled red onions | brioche toast
- Buttermilk Fried Pickled Okra** 16
teriyaki aioli | pickled red onions | Old Bay
- Artisan Cheese & Pickle Board** 23
house pickled vegetables | tomato jam | Lusty Monk WGM | smoked almonds | Castelvetrano olives | sesame crackers
Add Siano Burrata \$10

Entrees

- Seared Wild Caught Salmon*** 28
tomatillo salsa | carrots | summer squash | berbere spiced couscous | lemon crème fraîche
- Châtel Farm's N.Y. Strip Steak*** 54
au poivre | seared broccolini | crispy capers | whipped potatoes | beef gravy |
- Curry Braised Chicken Thighs** 34
Carolina Gold rice | Thai red curry | coconut milk | roasted brussels sprouts | sweet onions | scallions | crispy shallots
- Cheshire Farm's Pork Chop*** 40
Bradford Farm's braised collard greens | mac & cheese | smoked bacon jam
- Wild Caught Shrimp** 36
house made fettuccine | Italian sausage gravy | holy trinity | blistered tomatoes | Grana Padano | herb breadcrumbs
- Roasted Vegetable Curry** 28
Carolina Gold rice | coconut milk | summer squash | zucchini | broccoli | bell peppers | cherry tomatoes | cilantro crema | charred lime | Thai basil

Sides

- The Purple Mushroom** 12
au poivre | crispy capers | fried shallots | crispy chilis
- Speckled Butterbeans** 8
- Fingerling Potatoes** 8
- House Made Cornbread** 8
benne seeds & honey butter

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

Beers

Edmund’s Oast Popsicle Fruited Sour 6%
Doc’s Hard Apple Cider Hard Cider 5%
Austin Eastciders Brazilian Limeade Lime Cider 6.5%
Bierkeller Brewing Co. Kölumbianer Kölsch 4.8%
Primal Brewery Jose Gnom Mexican Lager 5%
Abita Strawberry Lager Fruited Lager 4.2%
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%
Primal ‘What Would Dolly Do’ Blackberry Blonde Ale 6.5%
NoDa Brewing Co. Cheerwine Ale Fruited American Wheat 5.2%
Holy City Brewing Washout Wheat Hefeweizen 5.5%
NoDa Brewing Co. Li’l Slurp Juicy IPA 6%
Birdsong Higher Ground West Coast 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%
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	15
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
Chateau Coussin Rose Sainte Victoire, 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

Covalli Prosecco Brut, D.O.C. Italy	9
Maurice Bonnamy Cremant de Loire Brut	13
Cantina Sant’Evasio Moscato d’Asti DOCG, 375mL	15
Nicolas Feuillatte Brut Champagne, France	18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT