



Dinner Menu
September 24th 2026

Cocktails

- Perils of Penelope**
Penelope barrel proof | fig infused Campari | amaro nonino | lemon | \$25

Fig Negroni
fig infused Campari | Bordiga blanc | Condesa prickly pear & orange blossom gin

Jungle Bird
Hamilton Jamaican rum | Planteray OFTD | Campari | demerara | pineapple | lime

Havanna Bramble
Volcan reposado | raspberry | dry curaçao | lime | agave | fire water bitters | Hawaiian black sea salt

New Be-Gin-ings
Botanist gin | Chambord | lime | cane sugar | rhubarb bitters | prosecco

Color Guard
Tito's Vodka | Giffard crème de mûre | almond orgeat | lemon | angostura bitters

M.S.C. Old Fashioned
Russel's Reserve private barrel | vanilla syrup | black walnut bitters

Rum-bunctious
Appleton Estate rum | Chinola passionfruit | Select Aperitivo | lemon | vanilla syrup

Non-Alcoholic

Orange Crush
DHÖS N/A | lemon | lime | vanilla syrup

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

Mixed Radicchio Salad 16
blackberries | local feta | carrots | slivered almonds | blueberries | sweet rice wine vinaigrette

Paul's Mixed Greens 17
roasted sweet corn | cotija | olives | red onions | tortilla strips | tajin | spicy buttermilk dressing

Duck Rillettes Spring Roll 16
mirepoix | brick dough pastry | white wine-orange marmalade | garlic crème fraîche

Seared Pork Belly 19
summer squash chow chow | onions | Korean BBQ | toasted benne seeds | chives | apples

Mukhan Wan Beef Skewer* 20
garlic | cilantro | soy sauce | dashi romesco

Artisan Cheese & Pickle Board 23
pickled vegetables | tomato jam | Lusty Monk WGM | candied tree nuts | Castelvetro olives | sesame crackers

Entrees

Pan Seared S.C. Swordfish* 48
sweet corn-leek bisque | cannellini beans | piquillo peppers | heirloom tomatoes

Châtel Farm's N.Y. Strip Steak* 54
au poivre | roasted potatoes | seared broccolini

Cheshire Farm's Pork Chop* 40
sundried tomato béchamel | summer squash | onions | pink eyed peas

Joyce Farm's Confit Duck Leg 46
Carolina Gold rice | holy trinity | root vegetable puree | pork maple sausage | mustard duck jus

S.C. Wild Caught Shrimp 38
Congaree Milling Co. grits | summer squash | creamy béchamel | sweet onions | English peas | blistered tomatoes

Lion's Mane Mushroom 28
Carolina Gold rice | mushroom velouté | crispy shallots | scallions | chimichurri

Sides

Blistered Shishito Peppers 9
pesto aioli

House Made Focaccia 9
garlic butter

Beers

Edmund’s Oast Popsicle
Fruited Sour | 6%

Doc’s Hard Pear Cider
Hard Cider | 5%

Bierkeller Brewing Co. Kölumbianer
Kölsch | 4.8%

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%

Primal ‘What Would Dolly Do’
Blackberry Blonde Ale | 6.5%

NoDa Brewing Co. Cheerwine Ale
Wheat Ale | 5.2%

Holy City Washout Wheat
Wheat | 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

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

Toresella Prosecco, D.O.C. Italy 9

Maurice Bonnamy Cremant de Loire Brut 13

Albet I Noya Petit Albet Brut Rose, Catalunya 15

Cantina Sant’Evasio Moscato d’Asti DOCG, 375mL 15

Nicolas Feuillatte Brut Champagne, France 18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT