



Dinner Menu

October 6th 2026

Cocktails

Perils of Penelope

Penelope barrel proof | fig infused Campari | Amaro Nonino | lemon | \$25

Fig Negroni

fig infused Campari | Bordiga blanc | Drumshanbo California Orange Citrus gin

Jungle Bird

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

Havanna Bramble

Volcan reposado | blackberry | Cointreau | lime | agave | fire water bitters | Hawaiian black sea salt

Port of Call

WhistlePig rye | Taylor Fladgate 10 yr port | sweet vermouth | Vicario herbal liqueur

Color Guard

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

M.S.C. Old Fashioned

Russel's Reserve private barrel | Luxardo Amaro Abano | demerara | angostura bitters

Rum-bunctious

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

Non-Alcoholic

Orange Crush

DHÖS N/A | lemon | lime | vanilla syrup

TÖST N/A Sparkling

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 Mixed Greens

carrots | cucumbers | heirloom tomatoes | crispy shallots | Fuji apple vinaigrette

Local Arugula Salad

halved pecans | sorghum | purple sweet potatoes | red onion | N.C. mountain apples | local feta | maple vinaigrette

Siano Buratta

black bean mole hummus | pepitas | benne seeds | chive oil | pickled red onions | currants | crispy corn tortillas

Salmon Cakes

bell peppers | sweet onion | chives | garlic | curry pepper aioli | bell pepper jam

Creamy Chorizo Soup

Carolina Gold rice | lime crema | black beans | tortilla crisps | cilantro

Artisan Cheese & Pickle Board

pickled vegetables | tomato jam | Lusty Monk WGM | smoked almonds | Castelvetrano olives | sesame crackers

Entrees

Pan Seared S.C. Swordfish*

panzanella salad | focaccia croutons | red wine vinegar | lemon cream veloute | chive oil

Châtel Farm's N.Y. Strip Steak*

roasted fingerling potatoes | seared broccolini | French onion jus

Cheshire Farm's Pork Chop*

butterbeans | braised collard greens | roasted garlic-molasses reduction

Joyce Farm's Half Chicken

cous cous | carrots | sweet onions | roasted garlic | leek cream | fish sauce | squash-apple butter | herb oil

S.C. Wild Caught Shrimp

Congaree Milling Co. grits | smoked bacon | chopped broccolini | eggplant | red onions | horseradish cream | scallions

Stuffed Butternut Squash

Chinese five-spice sweet potato bisque | Marsh Hen Mill piccolo farro | roasted carrots | Gala apples | broccolini | smoked almonds | craisins | local feta

Sides

Seared Broccolini

Blistered Shishitos

House Made Cornbread

five spice butter

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

Beers

Doc’s Hard Pear Cider
Hard Cider | 5%

Austin Eastcider’s Prickly Pear
Hard Cider | 5%

Edmund’s Oast Popsicle
Fruited Sour | 6%

Bierkeller Brewing Co. Kölumbianer
Kölsch | 4.8%

Primal Brewery Jose Gnomia
Mexican Lager | 5%

Edmund’s Oast Something Cold
Blonde/Golden Ale | 5%

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

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%

Abita Brewing Co. Geaux Nuts
Pecan Brown Ale | 5.2%

Holy City Pluff Mud Porter
Porter | 5.5%

Sierra Nevada Trail Pass
N/A Hazy IPA | <0.5%

Whites

Campo Al Mare Vermentino, 202310

Franciscan Chardonnay, California, 202312

Massican Pinot Grigio, Napa Valley, 202415

Chateau Lamothe Bordeaux Blanc, FR, 202313

San Simeon Chardonnay, Monterey, CA 202314

Eroica Riesling, Columbia Valley14

Chateau Coussin Rose Sainte Victoire, 202514

Whitehaven Sauvignon Blanc, Marlborough, NZ15

Reds

Skyfall Merlot, North Coast, 20219

La Quercia, Montepulciano, Italy, 20239

Bodegas Tridente Entresuelos, Tempranillo, 202212

Rosenblum Cellars Zinfandel, CA, 202312

Camp Cabernet Sauvignon, North Coast, WA 202314

Planet Oregon Pinot Noir, Willamette, 202315

Prisoner Wine Co. Saldo Red Blend, California, 202116

Black Stallion Cabernet Sauvignon, Napa, 202220

Sparkling

Toresella Prosecco, D.O.C. Italy9

Candoni Moscato D'Italia, Italy12

Maurice Bonnamy Cremant de Loire Brut13

Albet I Noya Petit Albet Brut Rose, Catalunya15

Nicolas Feuillatte Brut Champagne, France18

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT