



Dinner Menu

October 17<sup>th</sup> 2026

Cocktails

Havanna Bramble

Pantalones Tequila | berry puree| Cointreau | lime | agave | fire water bitters | Hawaiian black sea salt

Rum-bunctious

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

A Pear of Reasons

Tito's vodka | St. George spiced pear | Pierre Ferrand yuzu dry curaçao | lime | pear puree

Port of Call

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

Twisted Sister

Bartender's Choice bourbon | lemon | brown sugar syrup | cucumber | St. Germaine elderflower

Praise The Gourd

Citadel Gin | Drambuie | lemon | squash honey syrup

Color Guard

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

Elijah Craig Old Fashioned

coffee-maple syrup | black walnut bitters | orange | brandied cherry

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

sliced cucumber | red onion | dill | cherry tomatoes | olives | lemon-yogurt dressing

Local Arugula Salad

sweet potatoes | roasted red beets | herbs | local feta | apple vinaigrette

Siano Buratta

sumac-tomato jam | lemon-turmeric crema | toasted sourdough

Peculiar Pig Chicharrón

garlic herb crème fraîche | chow chow | pickled red onions | apple cider reduction | chili dry rub | micro cilantro

Roasted Tomato Bisque

house crema | chive oil

Artisan Cheese & Pickle Board

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

Entrees

Pan Seared S.C. Swordfish\*

cous cous | lemon cream béchamel | English peas | summer squash | zucchini | red onions | mushrooms | cranberry | apple-brussels sprout slaw

Châtel Farm's N.Y. Strip Steak\*

Yukon Gold potatoes | seared broccolini | roasted carrots | Beech mushrooms | chimichurri

Cheshire Farm's Pork Chop\*

rustic mashed potatoes | haricots verts | marsala wine reduction

House Porchetta

Peculiar Pig pork belly | cashew pesto | sundried tomato marinara | piccolo farro | guanciale | grape tomatoes | feta

Joyce Farm's Half Chicken

sweet potato puree | Bradford Farm's collard greens | candied pecans | chili oil

S.C. Wild Caught Shrimp

Congaree Milling Co. grits | bell peppers | grape tomatoes | sweet onions | tasso ham gravy | micro parsley

Vegetable Pot Pie

sweet onions | carrots | celery | English peas | golden potatoes | broccolini | chicken velouté | puff pastry

Sides

Honey Roasted Carrots

candied pecans | whipped ricotta

Blistered Shishito Peppers

miso honey aioli

House Bell Pepper Cornbread

whipped honey

\*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%

Primal Brewery Jose Gnomat  
Mexican Lager | 5%

Burial Beer Co. Innertube  
Lager/American Light | 3.5%

Edmund’s Oast Something Cold  
Blonde Ale | 6.5%

Primal Brewery Wildflower  
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  
American Brown Ale | 5.2%

Holy City Pluff Mud Porter  
Porter | 5.5%

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 |
| SALDO by The Prisoner Wine Company, Red Blend   | 15 |
| 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 |
| Nicolas Feuillatte Brut Champagne, France     | 18 |

GIFT CERTIFICATES AVAILABLE IN ANY \$ AMOUNT