



# DINNER



Greg Garrison  
&  
Analisa LaPietra



## STREET CORN TOSTADA

blue corn tortilla, garlic aioli, cotija, espelette, scallion

## CRISPY BRUSSEL SPROUTS

nuoc chom, lime, chilis, carrots, sesame

## SEA ISLAND RED PEA FALAFEL

tahini, turmeric, Lebanese garlic sauce

## HEIRLOOM TOMATO TOAST

sharp cheddar, Duke's, hot honey

## BUTTERMILK CAESAR SALAD

baby gem lettuce, radish, boquerones, olive oil fried croutons, local parmesan

## GRILLED ZUCCHINI

nasturtium chimichurri, lemon, candied pine nuts

## ROASTED RED PEPPER ROMESCO DIP

local goats milk feta, almonds, sorghum syrup, frybread

## KALE AND CAMPANELLE SALAD

curly pasta, avocado green goddess dressing, crispy chickpeas

## PIEROGI

potato, white cheddar, sour cream, date, onion

## RICOTTA GNOCCHI

summer squash, grilled sweet corn, spinach, parmesan broth, basil



## CHICKEN LIVER MOUSSE

fig & onion jam, crusty bread

## SUMMER TRUFFLE TERRINE

pork and veal, pistachio, apple butter, crackers

## VIRGINIA COUNTRY HAM

bread sticks, cultured butter

## MERRY GOAT GOAT'S MILK *Firefly Farms, MD*

quince paste, crostini

## 6 MONTH AGED GOUDA COW'S MILK *Forx Farm, SC*

pepper jelly, crostini

## ASHER BLUE COW'S MILK *Sweet Grass Dairy, GA*

local honey, Marcona almonds, crostini

12

10

11

14

12

13

10

13

12

28

## CRAB STUFFED DEVILED EGGS

old bay, cheddar, toasted panko

## BAKED STUFFED OYSTERS

Lowcountry Cup oyster dressing, garlic butter, lemon

## LOBSTER ROLL

brown butter, miso mayo, fines herbes

## PEI MUSSELS

saffron fideos, roasted broccoli, gremolata

## BEER BATTERED COD

crispy fries, chip shop curry

## SHRIMP FRIED RICE

Miss Paula's shrimp, Carolina Gold rice, andouille sausage, snow peas, shiso, fried egg, creamy salsa verde



## CHARRED WINGS

dry rub, carrot hot sauce, gorgonzola ranch

## CHICKEN KOTLETKI

Polish meatballs, yogurt, dill, chili crisp

## ROASTED BONE MARROW

short rib marmalade, citrus agrodulce, parsley, toast

## FRIED CHICKEN THIGH

buttermilk chive ranch

## 6oz MARINATED HANGER STEAK\*

fermented black bean, garlic, asian pear, plum sauce

## SMOKED BEEF TARTARE\*

salt & vinegar chips, anchovies, capers, radish, cured egg yolk

## 8oz GRASS FED SHORT RIB BURGER\*

cheddar, bourbon onion jam, shredduce, tomato, burger sauce, fries or salad

## 8oz FILET MIGNON\*

thousand layer spinach and potato pavé, horseradish sauce

14

14

19

17

18

24

14

14

18

12

16

16

21

42

No substitutions please. Parties of 6 or more will be charged 20% gratuity.

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



# COCKTAILS

Beverage Director: Jim McCourt



## **547 MANHATTAN / AGED 547 MANHATTAN** 16/18

Templeton Rye, sweet vermouth, Grand Marnier, bitters

## **OLD FASHIONED WAYS** 16

bourbon, peach, rooibos, bitters

## **CASTLE SOUR** 16

vanilla Irish whiskey, clove, lemon, egg white

## **THE JACKALOPE** 16

Irish gin, fancy tonic, botanicals, grapefruit rose mist

## **NEGRONI DIVERSI** 16

gin, Campari, sweet vermouth, strawberry, coconut

## **BOURBON THYME** 16

Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters

## **MOJITO** 16

rum, mint, lime, soda, fennel, cardamom, absinthe

## **THE WARTHOG** 16

Striped Pig Gin, spiced pear, lemon, honey, rosemary

## **EXIT 15** 16

mezcal, blanc vermouth, Suze

## **MARGARITA FUEGO** 16

blanco tequila, cointreau, mango, lime, jalapeno, chipotle

## **STATELINE SWIZZLE** 16

silver rum, passionfruit, lime, demerara, mint, bitters

## **CAROLINA WREN** 16

apricot vodka, lemon, honey, apricot liqueur, egg white, bitters

## **S'EXPRESS** 16

espresso vodka, coffee liqueur, cold brew, lemon oil

## **CHERRY SOUR** 16

gin, cherry, lemon, vanilla, egg white

## **SCHRUTE SOUR** 16

beet vodka, rosemary, lemon, egg white

## **PIMM'S CUP** 16

Pimm's No. 1, cucumber, lemon, mint, ginger ale



# WINE

## RED

- FANTI** TOSCANA : ITALY  
fresh blackberry, silky tannins, sweet spice
- MANOS NEGRAS** MALBEC : ARGENTINA  
cassis, blackberry, boysenberry, full body, firm tannins
- PRIMARIUS** PINOT NOIR : OREGON  
red fruits, baked rhubarb, toasted cocoa, silky tannins
- ULTRA VIOLET** CABERNET SAUVIGNON : CALIFORNIA  
pure black fruit, herbaceous, silky texture
- EPIFANIO "ERIAL"** TEMPRANILLO : SPAIN  
intense fruits, bold flavors, blackberry, fine vanilla
- ADELAIDA** ZINFANDEL : CALIFORNIA  
red and black fruit, boysenberry, nutmeg, black pepper
- LE P'TIT PAYSAN** CABERNET SAUVIGNON : CALIFORNIA  
dark stone fruits, mûre, wild flower, earthy minerals
- ROBERT SINSKEY P.O.V** RED BLEND : CALIFORNIA  
rich and intense, crushed berries, fennel, rosemary

14/53

14/53

14/53

14/53

65

80

95

105

## WHITE

- MONTEFRESCO** PINOT GRIGIO : ITALY  
crisp, light bodied, pear, honeydew, citrus zest
- MASSEY DACTA** SAUVIGNON BLANC : NEW ZEALAND  
fresh exotic fruit, green apple, kiwi
- PRIMARY** CHARDONNAY : CALIFORNIA  
rich fruit and oak notes
- VINA CARTIN** ALBARINO : SPAIN  
dry, crisp, saline, granny smith, spring flowers
- CLEMENT BERTHIER** SAUVIGNON BLANC : FRANCE  
clean mineral, flint, complex fruits
- LA RACAUDERIE** VOUVRAY : FRANCE  
bosc pear, orchard blossoms, pineapple, juicy acid
- PAYSAN** CHARDONNAY : CALIFORNIA  
lemon peel, sandstone, dried pear, mandarin
- VASSALTIS** ASSYRTIKO : GREECE  
fresh mineral, zingy yellow fruits, lively acidity

14/53

14/53

14/53

14/53

65

65

70

90

## SPARKLING

- MOET & CHANDON** 187ML/750ML  
crisp pear, small bubbles, traditional champagne
- MONTEFRESCO** PROSECCO : ITALY  
light, refreshing, pear, green apple
- COL MESIAN** ROSÉ : ITALY  
raspberry, white peach, bright acidity

25/105

13/51

13/51

## ROSÉ & ORANGE

- LA PLAGE** ROSÉ : FRANCE  
fresh watermelon, cherries, pleasant minerality
- KIVELSTADT CELLARS** ORANGE WINE : CALIFORNIA  
fresh peach, melon, nery acidity

14/53

64



## PACKAGED BEER

### BOLD ROCK CIDER

6

BLUE MOON  
BUDWEISER  
BUD LIGHT  
COORS LIGHT  
CORONA

7  
6  
6  
6  
7

ATHLETIC BREWING CO. IPA  
GOOSE ISLAND IPA  
MICHELOB ULTRA  
MILLER LITE  
YEUNGLING

8  
8  
6  
6  
7



SCAN FOR  
DRAUGHT BEERS  
& OUR  
EXTENSIVE WHISKEY LIST