



— Small —

Green Salad | 10
Mixed Baby Lettuces, Radish, Cucumber, Grape Tomato, Sherry Vinaigrette
...with Walnut-Crusted Split Creek Farms Goat Cheese | 12

Domestic Shrimp Remoulade | 13
Fried Green Tomato, Salad, Benton's Country Ham

Oysters on the Half Shell | 18 per half dozen
Cocktail Sauce, Pickled Lemon Mignonette*

Capicola Focaccia | 12
Stracciatella, Castelvetro Olive, Fennel Marmalade

Korean Short Rib Lettuce Wraps | 15
Ssamjang Marinated Smoked Beef Short Rib, Carrot & Turnip Slaw,
Soy Pickled Cucumber, Peanut, Sesame Seed

Butternut Squash Carpaccio | 12
Brown Butter Pecan Creme Fraiche, Arugula in a Pecan Vinaigrette,
Spiced Honey, Crispy Pancetta

Lamb Mac | 13
Smoked Lamb Shoulder, Poblano Pepper, Macaroni, Goat Cheese, Fontina

Butcher's Plate | 16
House Made Charcuterie, Artisanal Cheese, House Pickles, Grapes,
Herbed Cracker, Whole Grain Mustard

Fried Gulf Oysters | 15
Comeback Sauce, Cocktail Sauce

— Main —

Pan Seared Flounder | 34
Broccolini, Toasted Almonds, Lemon Supreme,
Parsnip Coulis, Sultana, Anchovy, Parsley Oil

Roasted Cauliflower Steak | 20
Sumac Whipped Ricotta, Arugula and Herb Salad, Tahini,
Grilled Onion Salsa Verde, Crispy Chickpeas, Roasted Red Peppers, Pistachio

Steak Frites | 45
12oz Angus Ribeye, Simple Salad, Pommes Frites, Blue Cheese Butter*

Carolina Heritage Farms Pork Chop | 32
Spätzle, Apple Butter, Butternut Squash, Napa Cabbage,
Glazed Hakurei Turnip, Bourbon Jus*

Thai Snapper | 38
Carolina Gold Rice Cake, Roasted Peanut Satay, Cucumber, Radish,
Cilantro, Basil, Mint Salad, Nuoc Cham

— Wood Oven Pizza —

Tomato Basil | 13
Grape Tomato, Basil Pesto

Don Corleone | 13
Genoa Salami, Picholine Olive,
Pickled Banana Pepper

Pimento Cheeseburger | 13
House Pimento Cheese, Ground Beef

Benton's Country Ham | 13
Bechamel, Bleu d'Auvergne,
Arugula, Bartlett Pear, Candied Walnut

***In order to better serve all of our guests, we ask that you place your full order at one time.
**We will happily substitute an item or split a plate for a \$2 charge.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A Glass of Wine

Sparkling

Glera | **Bisson** | Veneto, Italy 16

Rosé

Grolleau | **Hauts Baigneux** | Touraine, Loire, France 14

White

Melon | **Brégeon Muscadet** | Loire, FR 13

Hondarrabi | **Ameztoi** | Txakolina, SP 15

Malvasia | **Indigenously** | Friuli, IT 14

Chardonnay | **Howard Park** | Australia 16

Riesling | **Sybille Kuntz** | Mosel, GER 16

Red

Pinot Noir | **Eyrie Trifolium** | Willamette, Oregon 16

Cabernet | **Involuntary Commitment** | WA, USA 16

Saperavi | **Dila-O** | Kakheti, Georgia 13

Grenache | **J.L. Chave Mon Coeur** | Rhône, FR 15

Tempranillo | **Tomares** | Rioja, Spain 14

House Cocktails

Salty Coyote 🍸 Tequila, Whipped Grapefruit, Lime, Salt 14

Old Yeller 🍸 Vodka, Strega, Lemon, Soda Water 13

Tom and Sherry 🍸 Manzanilla Sherry, Mezcal, Tomato Essence, Lime 14

German Holiday 🍸 Underberg, Tequila, Orgeat (*contains nuts*) 14

China-China Sour 🍸 Bourbon, Bigallet China-China Amaro, Lemon 13

Pick-me-up 🍸 Buttered Rum, Coffee Bean Vermouth, Madeira 14

Classics

Cranberry Gin & Tonic 🍸 Cranberry, Lime, Gin, House Tonic 13

Negroni Sbagliato 🍸 Aperol, Bizarro Aperitif, Prosecco 13

Aviation 🍸 Plymouth Gin, Luxardo, Lemon, Crème de Violette 13

Jungle Bird 🍸 Dark Rums, Campari, Pineapple and Lime 14

Old Fashioned 🍸 Sagamore Spirit Cask Strength Rye, Sugar and Bitters 15

Beer

Sion Kolsch 6

Divine Barrel *Paint the Walls* Lager 8

Wild Heaven *Emergency Drinking Beer* 7

Burial *Billows* Dry Hopped Kolsch 9

Stillwater *Extra Dry* Sake Saison 8

Fonta Flora *Gator Jaw* English-style Bitter 8

Citizen *Lake Hopper* Dry Hopped Cider 8

Revelry *Hotel Rendezvous* Wheat 7

Edmund's Oast *Arcade* Pale Ale 7

Sloop *Juice Bomb* NEIPA 6

Blackberry Farm IPA 7

Evil Twin Double Dry Hopped DIPA 9

Prairie *Bomb* Imperial Stout 14