



— *Small* —

Green Salad

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

Golden Beet Salad

Cherry Radish, Celery, Hazelnuts, Fourme D'Ambert, Micro Arugula, Champagne Vinaigrette 12

Domestic Shrimp Remoulade

Fried Green Tomato, Salad, Benton's Country Ham 13

Coldwater Oysters on the Half Shell

Chef's Selection of Oysters, Cocktail Sauce, Juniper/Lime Mignonette 18 per ½ Dozen

"Brussel-nomiyaki"

Crispy Brussels Sprouts, Onions, Peppers, Ginger Mayo, Sriracha, Fish Sauce Caramel, Bonito Flakes 12

Korean Short Rib Lettuce Wraps

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

'Lamb Mac'

Smoked Lamb Shoulder, Poblano Pepper, Goat Cheese, Fontina 13

Fried Kibbeh

Middle Eastern Beef Fritter, Herbed Labneh, Tahini Sauce, Mint, Parsley, EVOO 15

Charcuterie & Cheese

House-made Pickles, Grapes, Herbed Cracker, Grain Mustard 16

Fried Gulf Oysters

Comeback Sauce, Cocktail Sauce 15

— *Main* —

Steak Frites

12oz Angus Rib Eye, Simple Salad, Pommes Frites, Blue Cheese Butter 45

Pan Seared Flounder

Louisiana Crawfish Tails, Orzo, Tasso, Wilted Spinach, Roasted Red Pepper, Sherry Mustard Butter 35

Carolina Heritage Farms Pork Milanese

Breaded Pork Cutlet, Chili Adobo, Cabbage, Radish, Pepita, Serrano Pepper, Avocado Crema 28

Crispy Softshell Crab

Carolina Gold Rice, Spring Peas, SC Asparagus, Toasted Almonds,
 Herbed Beurre Blanc, Green Garlic Puree 28

— *Wood Oven Pizzas* —

Tomato Basil

Grape Tomato, Basil Pesto
 13

Duck Confit

Port-Soaked Cherry,
 Caramelized Onion
 13

Don Corleone

Genoa Salami, Picholine Olive,
 Pickled Banana Pepper
 13

Pimento Cheeseburger Pizza

House-made Pimento Cheese, Ground Beef
 13

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.

**In order to better serve all of our guests,
 we ask that you place your full order at one time.**

— Wines by the Glass —

Sparkling

Glera | Bisson | Prosecco 14

White

Malvasia | Birichino | California 12

Vermentino | Cruciata | Tuscany 13

Chardonnay | Lucien Lardy | France 14

Riesling | Sybille Kuntz | Germany 13

Rose

Zweigelt | Arndorfer 'Rosa Marie' | Austria 14

Red

Schiava | Colterenzio | Alto Adige, IT 12

Pinot Noir | Chamilly | Burgundy, France 14

Cabernet | Involuntary Commitment | WA 14

Tempranillo | Tomares | Rioja, Spain 13

— House Cocktails —

Champagne Cobbler	Satsuma-Cranberry Cordial, Fino Sherry, Champagne	14
Vile Child	Tequila, Cinnamon, Creme de Violette, Lemon	13
Lillet of the Valley	Gin, Lillet Blanc, Elderflower, Lemon	14
Fall Backquiri	Rum, Rye, Maple, Grapefruit	14
Gars de Ville	Cognac, Vermouths, Walnut	14
Sherry Daisy	Mezcal, Manzanilla Sherry, Dry Curaçao, Lime	13

— Classics —

Jungle Bird	Dark Rums, Campari, Pineapple and Lime	14
Negroni Sbagliato	Aperol, Bizarro Aperitif, Prosecco	13
Old Fashioned	Sagamore Spirit Cask Strength Rye, Sugar and Bitters	14
Vermouth & Tonic	Rockwell Dry, Rosemary, Cucumber (Low ABV)	9

— Beer —

Sion Kolsch 6	Stillwater Extra Dry Sake Saison 8
Evil Twin Purple Rice Lager 8	Edmund's Oast 'Hop Country' Cold Pale Ale 8
Twelve Percent 'Snappy' Lite Lager 6	Blackberry Farm IPA 6
Andechs 'Weissbier Hell' Hefeweizen 9	Against the Grain 'Haze Capacitor' NEIPA 8
Off Color 'Beer for Tacos' Lime Gose 8	Equilibrium 'Epsilon' Session Porter 9
Citizen 'Lake Hopper' Dry-Hopped Cider 7	Prairie 'Bomb' Imperial Stout 11