



PIMIENTO CHEESE \$8

Cucumber slices, crispy pork rinds

SPICED CHICKEN WINGS \$11/\$19

Buffalo, BBQ, dry rub, Ranch or blue cheese

PORK CARNITAS NACHOS \$15

Peppers & onions, black beans, house pickled jalapenos, smoked Gouda, sour cream, guacamole

LOADED CHEESE FRIES \$11

Bacon, cheddar cheese, queso, scallions, ranch

LOCAL PEEL N EAT SHRIMP*

Old Bay, cocktail sauce & lemon
\$14 1/2 LB \$22 1 LB

BOILED PEANUTS \$5

BUFFALO TEMPURA SHRIMP \$14

Celery and blue cheese

SAMPLER \$30 *
6 Wings, 1/2 lb Peel n Eat Pimiento Cheese, Crispy Pork Rinds, Cucumber Slices

FUNNEL CAKE FRIES \$10

TURKEY CLUB WRAP \$14

Roasted turkey, bacon, cheddar cheese, lettuce, tomato, basil aioli, herb garlic wrap

SMOKED PRIME RIB PHILLY CHEESE STEAK \$18

Crispy onions, cheese wiz, pickled jalapenos, hoagie roll, house frites

1ST PLACE BURGER* \$17

House burger sauce, bacon, cheddar cheese, lettuce, tomato, onion straws, house frites

CRISPY CHICKEN SANDWICH \$15

Pimiento cheese, basil aioli, house frites,

GIVE 'EM THE FINGER!

CHICKEN FINGERS AND FRIES \$15

House breaded; hormone free all-natural chicken served with honey mustard
Tossed in buffalo or BBQ sauce add \$1

FIELD OF GREENS \$17

Fried chicken, romaine lettuce, bacon, cherry tomato, cucumber, Buttermilk ranch dressing, blue cheese crumbles, pickled onion
Substitute Tempura Fried or Grilled Shrimp \$3

BLACK BEAN BURGER* \$14

House made guacamole, lettuce, tomato, crispy fried onions, cotija cheese, frites

BEEF TENDERLOIN MEDALLIONS* (AVAILABLE AFTER 4PM) \$35

Bourbon demi glaze, caramelized mushrooms, sauteed carrots, roasted garlic mashed potatoes, crispy onions

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





DRAFT LIST

WICKED WEED PERNICIOUS IPA (ASHEVILLE, NC) \$8

HI-WIRE PINK LEMONADE SESSION SOUR (ASHVILLE, NC) \$8

COMMONHOUSE WHITE POINT LAGER (CHARLESTON, SC) \$8

KINGS CALLING TROP HOP IPA (CHARLESTON, SC) \$8

BELLS OCTOBERFEST ALE (KALAMAZOO, MI) \$8

ALLAGASH WHITE ALE (PORTLAND, ME) \$8

PALMETTO AMBER ALE (CHARLESTON, SC) \$8

MICHELOB ULTRA (ST LOUIS, MI) \$6

HOUSE WINE \$10

PINOT NOIR

SAUVIGNON BLANC

ROSE

BRUT SPARKLING

COCKTAILS \$12

MO-TITO

Titos, lime, strawberry, St Germaine, mint,
basil

K.O. PUNCH

Black Heart Spiced Rum, White Rum,
Pineapple, Orange, Mango

JOHN DALY

Firefly Sweet Tea Vodka, Deep Eddy's
Lemon, Lemonade

THE WALK ON

Larceny Bourbon, Orange Bitters, Lime,
Ginger Beer, Mint

SOCCER MOM

Ketel One Cucumber Mint, Strawberry,
Lemon, White Wine, Sprite

WILD CARD

Lunazul Repo Tequila, Blueberry,
Ginger liqueur, lemon

BOTTLES & CANS

BUDWEISER

BUD LIGHT

MILLER LITE

COORS LIGHT

CORONA LIGHT

TRULY SELTZER

NARRAGANSETTE

STELLA ARTOIS

STELLA CIDRE

GUINNESS

SAM ADAMS SEASONAL

COMMON HOUSE GOSE (SC)

LO-FI GLITTER PONY (SC)

HOLY CITY IPA (SC)

HEINEKEN 00 (NA)

RED BULL / SUGARFREE (NA)



BRUNCH SPECIALS

SATURDAY AND SUNDAY 12:00pm - 2:00pm

HASH BROWN BURGER \$17

Fried Egg, House burger sauce, thick cut Bacon, Cheddar cheese, lettuce tomato, Hash brown potato, house frites

BREAKFAST BOWL \$16

Crispy breakfast potato, sauteed peppers & onions, smoked prime rib queso, scrambled eggs, cheddar cheese

FRIED CHICKEN & PANCAKES \$16

Sweet cream pancake, crispy fried chicken, sausage gravy, pecan smoked bacon, maple syrup

SWEET CREAM PANCAKES \$13

Short stack sweet cream pancakes, fresh blueberries & strawberries, whipped cream, maple syrup

SIDE HASHBROWN \$1.50

SIDE HASHBROWN & SAUSAGE GRAVY \$6

SIDE BACON \$6

DRINK FEATURES

\$5 Mimosas

\$6 Bloody Marys

\$25 Bottles of BRUT



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