

Cocktail Feature

HIBISCUS PALOMA

Siete Leguas tequila reposado, hibiscus syrup, grapefruit, lime, soda, salt rim 14

Cocktails

192

house-made pineapple infused orange vodka, shaken & served in a frosted martini glass 14

BLACKBERRY MULE

vodka, blackberry purée, lemon, Blenheim's ginger ale 14

THE BARN RAISER

honey-infused bourbon, Blenheim's ginger ale, orange bitters 14

UN TAI

gin, Campari, orgeat, lemon, orange bitters 14

SNOB PUNCH

dark rum, brandy, pomegranate, lemon, bitters, black tea 14

Appetizers & Small Plates

BUTTERNUT SQUASH BISQUE

pecan crumble, crème fraîche 10

STEAMED LOCAL CLAMS

Clammer Dave clams, white wine, garlic cream, parsley, grilled baguette 16

PICKLED SOUTH CAROLINA SHRIMP

deviled egg toast, local radish 16

BABY LETTUCE SALAD

pickled fennel, cherry tomatoes, cucumbers, local radish, balsamic vinaigrette 10

CAROLINA APPLE SALAD

baby lettuce, pickled red onion, goat cheese, Candied walnuts, local honey 14

GRASS FED BEEF CARPACCIO*

thinly sliced raw beef, red wine Dijon, Parmesan cheese, grilled baguette 16

CHARCUTERIE PLATE

country pate, pork rillettes, chicken liver mousse, pickled vegetables, traditional accompaniments, grilled baguette 18

BURRATA CHEESE & PROSCIUTTO

petit arugula salad, peppadew, grilled baguette 16

TAGLIATELLE PASTA

sundried tomato carbonara, curly kale, toasted pine nuts 16

Main Courses

SHRIMP & GRITS

house sausage, country ham, tomatoes, green onions, garlic, Marsh Hen yellow grits 28

PAN SEARED NEW BEDFORD SCALLOPS

fingerling sweet potatoes, tomato jam, country ham creamed peas 38

BBQ TUNA*

topped with fried oysters, country ham butter, green onions, mustard Q 36

GRILLED CHERRY POINT SWORDFISH

Carolina Gold rice, local bok choy, benne seed, shiitake mushrooms, white miso butter 34

GRILLED HERITAGE FARM PORK CHOP*

crispy fingerling potatoes, marinated feta, curly kale, peppadew honey 34

FULL RACK OF NEW ZEALAND LAMB*

green beans, sweet pepper relish, onion confit, rosemary reduction 44

PAN ROASTED DUCK BREAST

Brussels sprout okonomiyaki, pickled vegetables, fish sauce caramel, toasted peanuts 32

GRILLED 14OZ BRASSTOWN RIBEYE*

sofrito compound butter, muhammara 48

Sides

Dijon Mashed Potatoes
Braised Collard Greens
Marsh Hen Yellow Grits
Broccoli & Parmesan
Crispy Brussels Sprouts
8

Restaurant Week

3 courses for \$49

CAROLINA APPLE SALAD
BUTTERNUT SQUASH BISQUE
BURRATA CHEESE & PROSCIUTTO
TAGLIATELLE PASTA

SHRIMP & GRITS
GRILLED CHERRY POINT SWORDFISH
HALF RACK OF NEW ZEALAND LAMB
PAN ROASTED DUCK BREAST

POT DE CRÈME
CRÈME BRULÉE
DAILY BREAD PUDDING
FRUIT SORBET

Desserts

WARM SOUR CREAM APPLE PIE
walnut streusel, vanilla ice cream 10

BANANA CREAM PIE
caramelized banana, rum caramel 9

CHOCOLATE POT DE CRÈME
Bulls Bay sea salt 9

CRÈME BRÛLÉE
vanilla custard with hard caramel 9

PEANUT BUTTER BREAD PUDDING
cookies & cream ice cream 10

Wine Selections

By The Glass

Sparkling & Rosé

PROSECCO, Coste Petrai, Treviso, IT NV
SPARKLING ROSÉ, Jansz, Tasmania, AU NV
ROSÉ, Isle Saint Pierre, Arles, FR '20

Blanc

CHARDONNAY, Albert Bichot, Bourgogne, FR '18 13 50
CHARDONNAY, Landmark 'Overlook,' Sonoma, CA '18 14 54
GRÜNER VELTLINER, Gobelsburg, Kamptal, AT '19 12 46
MOSCATO D'ASTI, Vietti, Piedmont, IT '20 12 46
PINOT GRIGIO, Scarpetta, Friuli, IT '20 11 42
SAUVIGNON BLANC, DeLille Cellars, Woodinville, WA '19 15 58

Rouge

BORDEAUX, Château Cap l'Ousteau, H.-Medoc, FR '15 15 58
CABERNET SAUVIGNON, Broadside, Paso Robles, CA '18 15 58
MALBEC, Finca el Origen, Mendoza, AR '19 10 38
PINOT NOIR, Averaen, Willamette, OR '19 16 62
PINOT NOIR, Row 11 'Viñas 3,' CA '18 10 38
SUPER TUSCAN, Brancaia 'Tre,' Tuscany, IT '18 13 50
SYRAH, Piedrasassi, Santa Barbara County, CA '19 16 62

Half Bottles

Blanc & Sparkling

12 46 ALBARIÑO, Do Ferreira, Rias Baixas, SP '17
14 54 CHAMPAGNE Laurent-Perrier, Tours-Sur-Marne, FR NV
12 46 RIESLING Selbach Oster, Mosel, GER '19
SANCERRE Hubert Brochard, Chavignol, Loire, FR '19
SAUVIGNON BLANC, Honig, Napa Valley, CA '19

Rouge

12 46 BARBERA d'ASTI, La Spinetta, Piedmont, IT '17
14 54 CABERNET SAUVIGNON, Alexander Valley Vineyard, CA '18
12 46 CABERNET SAUVIGNON, Frank Family, Napa, CA '18
11 42 PINOT NOIR, Cristom, Willamette Valley, OR '19

Beer

10 38 MUNKLE "MUNK PILS" PILSNER, Charleston, SC
16 62 COAST KÖLSCH, North Charleston, SC
10 38 MUNKLE "GULLY WASHER" WIT, Charleston, SC
13 50 COAST "HOPART" IPA, North Charleston, SC
16 62 WESTBROOK "ONE CLAW" RYE IPA, Mt. Pleasant, SC
7 ESTUARY "NOCHE DE MAR" MEXICAN LAGER, JI, SC
7 FREEHOUSE "BATTERY BROWN" ALE, North Charleston, SC
7 WESTBROOK KEY LIME GOSE, Mt. Pleasant, SC
6 MICHELOB ULTRA, St. Louis, MO
5 HEINEKEN ZERO, Non Alcoholic, Netherlands

Champagne

35 Dom Perignon, Epernay, FR '10
45 Louis Roederer Rose, Reims, FR '13
38 Pierre Peters Blanc de Blanc, Cote de Blancs, FR NV
42 Tattinger, 'La Francaise', Reims, FR NV
30

Sparkling

Bruno Danguin, Blanche, FR NV
Pere Mata, 'Reserva Cupada No. 23', Catalonia, SP NV

Rose & Orange

40
30 Bermejo, 'Listan Negro Rosato, Lanzarote, SP '19
42 Clos Ste Magdeleine 'Cassis', Cassis, Provence, FR '20
Innate, Tocai Friulano, San Benito, CA '17

Chardonnay

7 Adelsheim Willamette Valley, OR '18
Cakebread, Napa Valley, CA '19
7 Ceritas, 'Trout Gulch', Santa Cruz, CA '18
7 Dumol, 'Wester Reach', Russian River Valley, CA '18
7 Joseph Drouhin Meursault, Cote de Beaune, FR '18
7 Kistler 'Les Noisetiers,' Sonoma Coast, CA '19
7 Moreau-Naudet, Chablis, FR, '19

Sauvignon Blanc

7 Ashes & Diamonds, Blanc No.4, Napa, CA '18
7 Domaine Fournier, Sancerre, FR '20
7 Patricia Green, Willamette Valley, OR '20
6 Ten Sisters, Marlborough, NZ '19

Alternative Varietals

ALBARIÑO, Benito Santos, Rias Baixas, SP '19 45
CHATEANEUF-DU-PAPE Chateau Mont-Redon, Rhone, FR '17 95
ETNA BIANCO, Tornatore, Sicily, IT '19 55
GEWÜRZTRAMINER, Teutonic 'Pear Blossom' C. Gorge, OR '20 60
PINOT GRIS, The Eyrrie Vineyards, Dundee Hills, OR '20 55
TOKAI FRIBOLA, CHARD Massican 'Annia' Napa, CA '20 75

By The Bottle

Bordeaux

450 Château Branaire-Ducru, St Julien, FR '06 185
165 Château Coutet, St Emilion, FR Grand Cru '17 90

Cabernet Sauvignon

Adelaida, Paso Robles, CA '18 75
Caymus 1L, Napa, CA '19 250
Faust, Napa, CA '18 125
Orin Swift 'Papillon', Napa, CA '18 165
Trefethen Family Vineyards, Oak Knoll, Napa, CA '18 90

Malbec

Achaval Ferrer, Mendoza, AR '18 75
Clos La Coutale, Cahors, FR '18 50

Pinot Noir

55 Beaux Freres, Willamette Valley, OR '19 150
95 Belle Glos 'Las Alturas,' Santa Lucia Highlands, CA '19 85
125 Ceritas 'Coastalina', Sonoma Coast, CA '19 115
130 Ken Wright, Willamette Valley, OR '20 65
170 Peay, Sonoma Coast, CA '18 75
145 Robert Sinskey Vineyards, Los Carneros, CA '16 120
75 Domaine Des Lambrays Clos 'Grand Cru' M-S-D FR'17 780
Xavier Monnot 'Pommard', Cote de Beaune, FR '16 145

Rhône Blend

100 Matthieu Barret "Petit Ours" Cotes du Rhone, FR '19 60
75 Domaine Raymond Usseglio, Chateaufeu du Pape, FR, '18 120

Alternative Varietals

BRUNELLO DI MONTALCINO, Casanuova di Cerbaie, IT '09 125
CHIANTI CLASSICO, Castellare di Castellina, IT '18 70
GAMAY, Jean Foillard, Beaujolais-Villages, FR '18 65
MOURVEDRE, Dirty & Rowdy, Santa Rosa, CA '19 65
TEMPRANILLO La Rioja Alta 'Arana' Gran Reserva, SP '14 105
ZINFANDEL Turley 'Juvenile', CA '19 85