# Slightly North of Broad ~ Sunday October 18, 2020

## Beverage Features

**BELLINI**
peach nectar, sparkling wine 10

**VIETNAMESE ICED COFFEE** 4

**SPRECHER'S CRAFT SODA**
Puma Kola 5

## Cocktails

**BLACKBERRY MULE**
vodka, blackberries, lemon,
Blenheim's ginger ale 12

**GREEN GARDENS**
Hat Trick gin, lemon, matcha tea syrup 12

**THE BARN RAISER**
honey-infused bourbon, Blenheim's ginger ale,
orange bitters 12

**UN BESO**
tequila reposado, Aperol, orgeat,
lemon, orange bitters 12

**SNOB PUNCH**
dark rum, brandy, pomegranate, lemon,
bitters, black tea 12

**PEAR SANGRIA**
pear & ginger 10

## Appetizers & Small Plates

**BUTTERNUT SQUASH BISQUE**
pecan crumble, crème fraiche 9

**BBQ SHRIMP**
charred lemon, turnip purée,
grilled baguette 16

**STEAMED CLAMS**
Clammer Dave's clams, white wine,
garlic cream, parsley, grilled baguette 16

**HOUSE SMOKED SALMON***
field pea vinaigrette, crème fraiche, cucumber,
fingerling potato chips 14

**HOUSE SALAD**
cherry tomatoes, cucumbers, pickled fennel,
sunflower seeds, balsamic vinaigrette 10

**GRASS FED BEEF CARPACCIO***
thinly sliced raw beef, capers,
Parmesan cheese, grilled baguette 14

**CHARCUTERIE PLATE**
country pâté, chicken liver mousse, pork rillettes,
pickled vegetables, grilled baguette 18

## Sides

Fresh Fruit
Broccoli & Parmesan
Braised Collard Greens
Geechie Boy Yellow Grits
Crispy Fingerling Potatoes
GF Buttermilk Biscuits
GF Waffle

## Main Courses

**GRILLED SALMON SALAD**
arugula, couscous, feta cheese, toasted pine nuts,
dried fruit, lemon shallot vinaigrette 18

**FRIED CHICKEN & APPLE SALAD**
baby lettuce, blue cheese, toasted peanuts,
crispy country ham, local honey 16

**SHRIMP & GRITS**
house sausage, country ham, tomatoes,
green onions, garlic, Geechie Boy grits 19

**SOUTHERN MEDLEY**
grilled chicken breast, zucchini,
eggplant, tomatoes, basil pesto,
goat cheese croutons, balsamic vinaigrette 18

**BRASSTOWN BEEF DOUBLE CHEESEBURGER**
minced onion, Dijonnaise, house pickles,
toasted benne seed bun 14

**HOUSE CURED CORNED BEEF REUBEN**
fontina cheese, sauerkraut, whole grain mustard,
special sauce, grilled rye bread 14

**STEAK & FARM EGGS**
10oz prime ribeye, two fried eggs,
crispy potatoes, red onion confit 26

**FRIED CHICKEN LIVERS**
Geechie Boy grits, caramelized onion jus,
sweet pepper relish 14

## Brunch Specials

**CHARLESTON CREAM OF CRAB SOUP**
blue crab, sherry 10

**CORNMEAL FRIED OYSTERS**
Cajun tartar 16

**STOREY FARM EGGS BENEDICT**
House ham, gluten free buttermilk biscuit,
sautéed kale, hollandaise 16

**FRIED CHICKEN & WAFFLES**
sorghum mustard or candied hot sauce 18

**SOFT SHELL CRAB CLUB**
Heritage Farms bacon, bibb lettuce, tomato,
basil pesto mayo, toasted benne seed bun 20

## 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**
rich vanilla custard with hard caramel 9

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**Executive Chef** Russ Moore

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**General Manager** Peter Pierce

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

# Wine Selections

## By The Glass

### Sparkling & Rosé

**PROSECCO,** Coste Petrai, Treviso, IT NV — 10 38
**SPARKLING ROSÉ,** Jansz , Tasmania, AU NV — 14 54

### Blanc

**CHARDONNAY,** Landmark *'Overlook,'* Sonoma, CA '18 — 14 54
**CHARDONNAY,** Milou, Languedoc-Roussillon, FR '18 — 12 46
**GRÜNER VELTLINER,** Gobelsburg, Kamptal, AT '19 — 12 46
**PINOT GRIGIO,** Scarpetta, Friuli, IT '18 — 11 42
**RIESLING,** Selbach *'Saar'* Spätlese, Mosel, GR '18 — 12 46
**ROSÉ,** Isle Saint Pierre, Arles, FR '19 — 10 38
**SAUVIGNON BLANC,** Les Deux Moulins, Loire, FR '18 — 12 46

### Rouge

**BORDEAUX,** Château Lassegue, Saint-Émilion, FR '16 — 16 62
**CABERNET SAUVIGNON,** Broadside, Paso Robles, CA '18 — 15 58
**MALBEC,** Finca el Origen, Mendoza, AR '18 — 10 38
**PINOT NOIR,** Montinore Estate, Willamette, OR '17 — 15 58
**PINOT NOIR,** Row 11 *'Viñas 3,'* CA '18 — 10 38
**SUPER TUSCAN,** Brancaia *'Tre,'* Tuscany, IT '16 — 13 50
**SYRAH** Riedreasassi, Santa Barbara County, CA — 16 62

## Half Bottles

### Blanc

**ALBARIÑO,** Do Ferreiro, Rias Baixas, SP '16 — 35
**CHARDONNAY,** Cakebread Cellars, Napa, CA '16 — 55
**PROSECCO,** Adami 'Garbel,' Treviso, IT Brut NV — 25
**SAUVIGNON BLANC,** Honig, Napa, CA '17 — 30
**SAUVIGNON BLANC,** Lucien Crochet, Sancerre, FR '17 — 37

### Rouge

**CABERNET SAUVIGNON,** Alexander Valley Vineyard, CA '17 — 30
**CABERNET SAUVIGNON,** Hall, Napa, CA '16 — 60
**PINOT NOIR,** Cristom, Willamette Valley, OR '17 — 42
**RHÔNE BLEND,** Château de Beaucastel, Châteauneuf-du-Pape, FR '17 — 65
**TEMPRANILLO,** R. López de Heredia, Viña Tondonia, Rioja, SP '06 — 60

### Beer

**MUNKLE "MUNK PILS" PILSNER,** Charleston, SC — 7
**COAST KÖLSCH,** North Charleston, SC — 7
**MUNKLE "BULL STREET" BLONDE,** Charleston, SC — 7
**FREEHOUSE "GREEN DOOR" IPA,** North Charleston, SC — 7
**WESTBROOK "ONE CLAW" RYE IPA,** Mt. Pleasant, SC — 7
**RIVER DOG SOURSHIFTER,** Ridgeland, SC — 7
**FREEHOUSE "BATTERY PARK" BROWN,** North Charleston, SC — 7
**BUD LIGHT,** St. Louis, MO — 6
**ACE BLOOD ORANGE CIDER,** Sonoma, CA — 6
**BECK'S NON ALCOHOLIC,** Germany — 5

## By The Bottle

### Champagne

**Aubry,** Reims, FR NV — 92
**Christophe Mignon,** Vallée de la Marne, FR, Brut Nature — 115
**Pierre Paillard,** Grand Cru Blanc de Blancs, Bouzy, FR '13 — 150
**Ruinart,** Rosé, Reims, FR NV — 168

### Sparkling & Rosé

**Domaine du Facteur**, Vouvray, Loire, FR Extra Brut NV — 52
**Pere Mata,** *'Reserva Cupada No. 21',* Catalonia, SP NV — 48

### Chardonnay

**Ceritas,** *'Trout Gulch',* Santa Cruz, CA '17 — 125
**Flowers,** Sonoma, CA '16 — 85
**Jean-Louis Chavy,** Puligny Montrachet, FR '17 — 125
**Kistler** *'Les Noisetiers,'* Sonoma Coast, CA '18 — 145
**Ramey,** Russian River Valley, CA '17 — 95
**Thomas Pico,** Domaine Pattes Loup, Chablis, FR '17 — 95
**Vine Cliff,** Los Carneros, Napa Valley, CA, 2015 — 58

### Sauvignon Blanc

**Cloudy Bay** *'Te Koko,'* NZ '15 — 120
**Domaine Fournier,** Sancerre, FR '18 — 75
**Groth,** Napa, CA '18 — 52

### Alternative Varietals

**ALBARIÑO,** Benito Santos, Rias Baixas, SP '18 — 45
**CHATEANEUF-DU-PAPE** Chateau Mont-Redon,Rhone, FR '17 — 95
**CHENIN BLANC,** Folk Machine, Mendocino, CA '18 — 43
**FALANGHINA,** Feudi, Campania, IT '17 — 48
**PINOT BLANC,** Eyrie Vineyards, Dundee Hills, OR '17 — 55
**SÉMILLON BLEND,** Clarendelle, Bordeaux, FR '18 — 48
**TOCAI FRIULANO,** Innate, San Benito, CA '17 — 78

### Bordeaux

**Château Coutet,** St Emilion, FR Grand Cru '14 — 90

### Cabernet Sauvignon

**Adelaida,** Paso Robles, CA '17 — 75
**Arnot-Roberts** *'Montecillo Vineyard'* Sonoma,CA '17 — 195
**Caymus,** Napa, CA '17 — 225
**Faust,** Napa, CA '17 — 125
**Groth,** Oakville, Napa, CA '15 — 135

### Malbec

**Achaval Ferrer,** Mendoza, AR '18 — 62
**Clos la Coutale,** Cahors, FR '17 — 50

### Pinot Noir

**Belle Glos** *'Las Alturas,'* Monterey, CA '18 — 75
**Ceritas** *'Elliott Vineyard'*, Sonoma Coast, CA '17 — 130
**Domaine Collotte,** Fixin, Burgundy, FR '15 — 110
**Ken Wright Cellars,** Willamette, OR '18 — 65
**Patricia Green,** *'Dijon 115,'* Willamette, OR '17 — 105
**Peay,** Sonoma Coast,CA '18 — 75
**Robert Sinskey Vineyards**, Los Carneros, CA '15 — 120

### Rhône Blends

**Domaine Raymond Usseglio**, Châteauneuf-du-Pape, FR '17 — 120
**Julien Cecillon,** Saint-Joseph *'Babylone,'* Rhône, FR '17 — 105

### Tempranillo

**La Rioja Alta,** *'Viña Ardanza,'* Reserva, Rioja, SP '10 — 88

### Alternative Varietals

**BRUNELLO DI MONTALCINO,** Val di Suga, IT '13 — 140
**CARIGNAN,** Lioco *'Sativa,'* Mendocino, CA '16 — 68
**CORVINA,** Allegrini 'Palazzo della Torre', Valpolicella Classico, Veneto, IT '15 — 48
**GAMAY,** Jean Foillard, Beaujolais-Villages, FR '18 — 65
**MOURVEDRE,** Dirty & Rowdy, Santa Rosa, CA '18 — 65
**SUPER TUSCAN,** Tolaini *'Valdisanti'*, Tuscany, IT '14 — 84