



ROASTED RED PEPPER ROMESCO DIP

local goats milk feta, almonds, sorghum syrup, frybread

STREET CORN TOSTADA

blue corn tortilla, garlic aioli, cotija, espelette, scallion

TOMATO BOURBON SOUP

Maker's Mark, petite grilled cheese, creme fraiche

MUSHROOM TOAST

roasted maitake mushrooms, ricotta, white pesto, walnuts, hot honey

CRISPY BRUSSEL SPROUTS

nuoc chom, lime, chilis, carrots, sesame

CARBONARA CROQUETTES

bacon, cured egg yolk, parmesan mousse

BABY KALE SALAD

roasted butternut squash, crispy farro, hazelnut, pear, apple cider shoyu vinaigrette

PARMESAN CAESAR SALAD

baby gem lettuce, radish, white anchovy, olive oil fried croutons, local parmesan



DEVILED EGGS

crispy chicken cracklin', fried capers, dill, chives

CHICKEN LIVER MOUSSE

fig & onion jam, schmaltz, crusty bread

CHICKEN KOTLETKI

Polish meatballs, yogurt, dill, chili crisp

CHARRED WINGS

dry rub, carrot chili emulsion, gorgonzola ranch

SMOKED BEEF TARTARE*

salt & vinegar chips, anchovies, capers, radish

ROASTED BONE MARROW

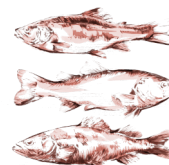
short rib marmalade, citrus agrodulce, parsley, toast

DINNER

Fall 2025



Greg Garrison
&
Analisa LaPietra



SPANISH ANCHOVIES

cultured butter, roasted tomato jam, toasted brioche

PEI MUSSELS

coconut milk, local lager, thai curry, lime

BAKED STUFFED OYSTERS

Lowcountry Cup oyster dressing, garlic butter

LOBSTER ROLL

brown butter, miso mayo, fines herbes

TUNA CRUDO

salsa matcha, peanuts, bonito aioli, King Tide tangerine lace



FRIED CHICKEN WEDGE SALAD

buttermilk chive ranch dressing, crumbled blue cheese, bacon, cherry tomatoes, crunchy onions, fried chicken thigh

POTATO GNOCCHI

sautéed chard, cauliflower, golden raisins, walnuts, brown butter, parmesan frico

8OZ HANGER STEAK*

garlic soy marinade, Charleston Gold fried rice, carrot, broccoli, stir fried egg, creamy salsa verde

BRASSTOWN BURGER

two 4oz patties, white American, maple bourbon bacon jam, shreddeuce, tomato, aioli, fries or salad

SHRIMP & GRITS

local Tarvin shrimp, Marsh Hen Mill grits, harissa garlic butter, lacinato kale, blistered tomatoes

SWORDFISH SALTIMBOCCA

crispy prosciutto, sage, spinach, roasted butternut purée

8OZ FILET MIGNON*

black truffle scalloped fingerling potatoes, haricots verts, shiitake mushroom jus

WINE

RED

HEDGES RED BLEND : WASHINGTON
plum, cherry, clove, velvety & bright, medium long finish

14/53

MANOS NEGRAS MALBEC : ARGENTINA
cassis, blackberry, boysenberry, full body, firm tannins

14/53

PRIMARIUS PINOT NOIR : OREGON
red fruits, baked rhubarb, toasted cocoa, silky tannins

14/53

ULTRA VIOLET CABERNET SAUVIGNON : CALIFORNIA
pure black fruit, herbaceous, silky texture

14/53

EPIFANIO "ERIAL" TEMPRANILLO : SPAIN
intense fruits, bold flavors, blackberry, fine vanilla

65

ADELAIDA ZINFANDEL : CALIFORNIA
red and black fruit, boysenberry, nutmeg, black pepper

80

LE P'TIT PAYSAN CABERNET SAUVIGNON : CALIFORNIA
dark stone fruits, mûre, wild flower, earthy minerals

95

ROBERT SINSKEY P.O.V RED BLEND : CALIFORNIA
rich and intense, crushed berries, fennel, rosemary

105

WHITE

MONTEFRESCO PINOT GRIGIO : ITALY
crisp, light bodied, pear, honeydew, citrus zest

14/53

MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND
fresh exotic fruit, green apple, kiwi

14/53

PRIMARY CHARDONNAY : CALIFORNIA
rich fruit and oak notes

14/53

VINA CARTIN ALBARINO : SPAIN
dry, crisp, saline, granny smith, spring flowers

14/53

CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE
clean mineral, flint, complex fruits

65

LA RACAUDERIE VOUVRAY : FRANCE
bosc pear, orchard blossoms, pineapple, juicy acid

65

PAYSAN CHARDONNAY : CALIFORNIA
lemon peel, sandstone, dried pear, mandarin

70

VASSALTIS ASSYRTIKO : GREECE
fresh mineral, zingy yellow fruits, lively acidity

90

SPARKLING

MOET & CHANDON 187ML/750ML
crisp pear, small bubbles, traditional champagne

25/105

MONTEFRESCO PROSECCO : ITALY
light, refreshing, pear, green apple

13/51

COL MESIAN ROSÉ : ITALY
raspberry, white peach, bright acidity

13/51

ROSÉ

LA PLAGE ROSÉ : FRANCE
fresh watermelon, cherries, pleasant minerality

14/53

KIVELSTADT CELLARS ORANGE WINE : CALIFORNIA
fresh peach, melon, nervy acidity

64

PACKAGED

BLUE MOON

7

BUDWEISER

6

BUD LIGHT

6

COORS LIGHT

6

CORONA

7

ATHLETIC BREWING CO. IPA

8

GOOSE ISLAND IPA

9

MICHELOB ULTRA

7

MILLER LITE

6

YEUNG LING

7

HIGH NOON GRAPEFRUIT

12

HIGH NOON WATERMELON

12

SURFSIDE ICE TEA

11

SURFSIDE LEMONADE

11



ASK FOR
DRAUGHT BEERS
& OUR
EXTENSIVE WHISKEY LIST