



BRUNCH

Thursday - Sunday



Greg Garrison
&
Analisa LaPietra

SMALL PLATES

CHARRED WINGS dry rub, carrot chili emulsion, gorgonzola ranch	16	PARMESAN CAESAR SALAD baby gem lettuce, radish, white anchovy, olive oil fried croutons, local parmesan	14	CRAB RANGOON TOAST lump crab, cream cheese, toasted sourdough, chili orange honey	17
DEVILED EGGS crispy chicken cracklin', fried capers, dill, chives	12			CRISPY BRUSSELS nuoc chom, lime, chilis, carrots, sesame	12

SANDWICHES

choice of wedge fries or small salad

SINGLE CHATEL FARMS BURGER one 4oz patty, American cheese, maple bourbon bacon jam, shredduce, tomato, garlic aioli	16	CRISPY CHICKEN SANDWICH chicken breast, cheddar, buttermilk chive ranch, shredduce, tomato	16
DOUBLE CHATEL FARMS BURGER two 4oz patties, American cheese, maple bourbon bacon jam, shredduce, tomato, garlic aioli	22	HAM, EGG & CHEESE* two fried eggs, ham, American cheese, SPK, brioche bun	14
CHOPPED CHEESE 8oz chopped burger, double cheese, shredduce, tomato, caramelized onions, ketchup, mayo, Amoroso roll	22	AVOCADO BLT vine ripened tomato, avocado mayo, arugula, black pepper bacon	16
		LOBSTER ROLL miso mayo, brown butter, fines herbs	29

LARGE PLATES

STUFFED FRENCH TOAST sweet ricotta cannoli filling, chocolate chips, berries	16	BUFFALO FRIED CHICKEN & BISCUITS crispy chicken thigh, buffalo sauce, buttermilk ranch biscuits, honey	21	SHRIMP & GRITS Marsh Hen Mill grits, cheddar, kale, blistered tomatoes, harissa garlic butter	24
EGGS BENNY* English muffin, chipped ham, poached eggs, hollandaise	16	CHARLESTON FRIED RICE* Carolina Gold rice, andouille sausage, broccoli, shiso, stir fried egg, creamy salsa verde	19	PORK BELLY TACOS scrambled eggs, street corn, cotija, flour tortillas	16
TOMATO BOURBON SOUP Maker's Mark, petite grilled cheese, creme fraiche	14			STEAK FRITES* 8oz hanger steak, soy marinade, two eggs any style, fries, sriracha aioli	29

SIDES 7

WEDGE FRIES TWO EGGS ANY STYLE*
SOURDOUGH TOAST SALAD BACON
BISCUITS BERRIES

ADDITIONS

LOCAL TARVIN SHRIMP 12
FRIED CHICKEN THIGH OR BREAST 10
8OZ HANGER STEAK 18

DRINKS

MORNING FOG Jameson Black Barrel, Guinness, dark roast, cream, cinnamon	14	BELLINI prosecco, white peach, peche de vigne	12
BLOODY MARY vodka, tomato, black pepper, lemon, spices	14	BOTTOMLESS MIMOSA bubbles, juice selections	30



COCKTAILS

Summer 2025

Beverage Director: Jim McCourt

16/18

547 MANHATTAN / AGED 547 MANHATTAN

Templeton Rye, sweet vermouth, Grand Marnier, bitters

16

MARGARITA FUEGO

blanco tequila, Cointreau, mango, lime, jalapeno, chipotle

NOCCTURNAL DAYS

Nock Tequila Blanco, Nock Mezcal Joven, pineapple, passionfruit, ginger, honey, cilantro, bitters

TROPIC THUNDER*

Jeffersons bourbon, guava, citrus, egg white, bitters

NEGRONI DIVERSI

gin, Campari, sweet vermouth, strawberry, coconut

OLD FASHIONED WAYS

bourbon, peach, rooibos, bitters

THE WARTHOG

Striped Pig Gin, spiced pear, lemon, honey, rosemary

THE JACKALOPE

Irish gin, fancy tonic, botanicals, grapefruit rose mist

BOURBON THYME

Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters

CAROLINA WREN*

apricot vodka, lemon, honey, apricot liqueur, egg white, bitters

CASTLE SOUR*

Jameson, vanilla, clove, lemon, egg white

CHERRY SOUR*

gin, cherry, lemon, vanilla, egg white

SCHRUTE SOUR*

beet vodka, rosemary, lemon, egg white

STATELINE SWIZZLE

silver rum, passionfruit, lime, demerara, mint, bitters

S'EXPRESS

grey goose, mr black, cold brew, lemon oil

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

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

YEUNGLING

7

HIGH NOON GRAPEFRUIT

12

HIGH NOON WATERMELON

12

SURFSIDE ICE TEA

11

SURFSIDE LEMONADE

11



ASK FOR
DRAUGHT BEERS
& OUR
EXTENSIVE WHISKEY LIST