



DINNER

Winter 2026



Greg Garrison
&
Analisa LaPietra

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

CRAB RANGOON TOAST

lump crab, cream cheese, toasted sourdough, chili orange honey

CRISPY BRUSSEL SPROUTS

nuoc chom, lime, chilis, carrots, sesame

POTATO SKORDALIA CROQUETTES

marinated olives, yuzu aioli, dill

KALE & FARRO 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

LAMB & PORK KEFTA

garlic lebnah, sweet & sour pickles, black mint

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

11

12

14

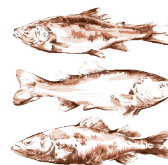
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12

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12

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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 CARBONARA

roasted pork belly, sautéed chard, cauliflower, cured egg yolk, parmesan cream

8OZ HANGER STEAK*

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

CHATEL FARMS DOUBLE BURGER

two 4oz patties, white American, maple bourbon bacon jam, shreddeuce, tomato, aioli, wedge 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

12

16

14

26

16

25

31

33

22

30

36

46



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	ATHLETIC BREWING CO. IPA	8	HIGH NOON GRAPEFRUIT	12
BUDWEISER	6	GOOSE ISLAND IPA	9	HIGH NOON WATERMELON	12
BUD LIGHT	6	MICHELOB ULTRA	7	SURFSIDE ICE TEA	11
COORS LIGHT	6	MILLER LITE	6	SURFSIDE LEMONADE	11
CORONA	7	YEUNGLING	7		



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& OUR
EXTENSIVE WHISKEY LIST