



# DINNER

Spring 2026

Greg Garrison  
&  
Analisa LaPietra

**DEVILED EGGS** crispy chicken cracklin', American caviar, dill ..... 12

**SPANISH ANCHOVIES** cultured butter, roasted tomato jam, toasted Normandy Farms brioche ..... 12

**BABA GHANOUSH** charred eggplant, lemon, olive oil, turmeric candied pine nuts, benne seeds, warm naan ..... 13

**STREET CORN TOSTADA** blue corn tortilla, garlic aioli, cotija, espelette, scallion ..... 12

**ROASTED LOWCOUNTRY OYSTERS** green garlic butter, parmesan breadcrumbs, lemon ..... 14

**YELLOWFIN TUNA CRUDO\*** yuzu aioli, smoked olive oil, blood orange, King Tide pea greens ..... 18

**CHARLESTON HOT CHICKEN** boneless thigh, fermented chili honey, buttermilk chive dressing, pickled okra, benne seeds ..... 13

**CRISPY BRUSSEL SPROUTS** sweet & sour nuoc cham, chilis, carrots, sesame ..... 12



**CHICKEN LIVER TOAST** chicken liver mousse, fig & onion mostarda, fennel pollen, Normandy Farms sourdough ..... 14

**LAMB & PORK KEFTA** garam masala, garlic lebneh, pickles, sumac, black mint ..... 15

**CRUNCHY SALAD** escarole, crispy farro, fried chickpeas, celery, almonds, asian pear, shoyu vinaigrette ..... 13

**PARMESAN CAESAR SALAD** baby gem lettuce, radish, white anchovy, olive oil fried croutons, local parmesan ..... 13

**MALAYSIAN GLAZED OCTOPUS** napa cabbage, coconut, peanut crunch, lime vinaigrette, shiso ..... 24

**CHARRED WINGS** Memphis dry rub, carrot hot sauce, gorgonzola ranch ..... 14

**HANDCUT BEEF TARTARE\*** tableside smoke, anchovies, capers, radish, cured egg yolk, sour cream & chive potato chips ..... 18

**ROASTED BONE MARROW** short rib marmalade, citrus agrodolce, fern parsley, toast ..... 18



**PEI MUSSELS FRITES** saffron broth, Holy City Lager, leeks, b&b lunchbox peppers, fines herbes, crispy potato wedges ..... 19

**POTATO GNOCCHI** blistered snap peas, baby spinach, spring onion, lemon miso butter, parmesan crisps ..... 29

**BRASSTOWN DOUBLE CHEESEBURGER** 4oz patties, American, bacon jam, clove dressed lettuce, pickled green tomato, wedge fries or greens ... 21

**BRAISED BEEF SHORTRIB** sassafras-Rittenhouse Rye jus, Anson Mills farro, sherry vinegar glazed carrots, orange & parsley gremolata ... 38

**SWORDFISH ROULADE** giant white beans, escarole, vermouth broth, green garlic pistou, lemon ..... 36

**SHRIMP & GRITS** local Tarvin shrimp, Marsh Hen Mill grits, harissa garlic butter, baby kale, blistered tomatoes ..... 30

**8<sup>OZ</sup> FILET MIGNON\*** hasselback yukon gold, artichoke cream, asparagus, anchovy bagna cauda ..... 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

**NOCKTURNAL 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

<b>HEDGES RED BLEND</b> : WASHINGTON plum, cherry, clove, velvety & bright, medium long finish	14/53
<b>MANOS NEGRAS MALBEC</b> : ARGENTINA cassis, blackberry, boysenberry, full body, firm tannins	14/53
<b>PRIMARIUS PINOT NOIR</b> : OREGON red fruits, baked rhubarb, toasted cocoa, silky tannins	14/53
<b>ULTRA VIOLET CABERNET SAUVIGNON</b> : CALIFORNIA pure black fruit, herbaceous, silky texture	14/53
<b>EPIFANIO "ERIAL" TEMPRANILLO</b> : SPAIN intense fruits, bold flavors, blackberry, fine vanilla	65
<b>ADELAIDA ZINFANDEL</b> : CALIFORNIA red and black fruit, boysenberry, nutmeg, black pepper	80
<b>LE P'TIT PAYSAN CABERNET SAUVIGNON</b> : CALIFORNIA dark stone fruits, mûre, wild flower, earthy minerals	95
<b>ROBERT SINSEY P.O.V RED BLEND</b> : CALIFORNIA rich and intense, crushed berries, fennel, rosemary	105

## WHITE

<b>MONTEFRESCO PINOT GRIGIO</b> : ITALY crisp, light bodied, pear, honeydew, citrus zest	14/53
<b>MASSEY DACTA SAUVIGNON BLANC</b> : NEW ZEALAND fresh exotic fruit, green apple, kiwi	14/53
<b>PRIMARY CHARDONNAY</b> : CALIFORNIA rich fruit and oak notes	14/53
<b>VINA CARTIN ALBARINO</b> : SPAIN dry, crisp, saline, granny smith, spring flowers	14/53
<b>CLEMENT BERTHIER SAUVIGNON BLANC</b> : FRANCE clean mineral, flint, complex fruits	65
<b>LA RACAUDERIE VOUVRAY</b> : FRANCE bosc pear, orchard blossoms, pineapple, juicy acid	65
<b>PAYSAN CHARDONNAY</b> : CALIFORNIA lemon peel, sandstone, dried pear, mandarin	70
<b>VASSALTIS ASSYRTIKO</b> : GREECE fresh mineral, zingy yellow fruits, lively acidity	90

## SPARKLING

<b>MOET &amp; CHANDON 187ML/750ML</b> crisp pear, small bubbles, traditional champagne	25/105
<b>MONTEFRESCO PROSECCO</b> : ITALY light, refreshing, pear, green apple	13/51
<b>COL MESIAN ROSÉ</b> : ITALY raspberry, white peach, bright acidity	13/51

## ROSÉ

<b>LA PLAGES ROSÉ</b> : FRANCE fresh watermelon, cherries, pleasant minerality	14/53
<b>KIVELSTADT CELLARS ORANGE WINE</b> : CALIFORNIA fresh peach, melon, nervy acidity	64

## PACKAGED

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

