



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 saffrafrs-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^{OZ} FILET MIGNON* hasselback yukon gold, artichoke cream, asparagus, anchovy bagna cauda 46



COCKTAILS

Summer 2025

Beverage Director: Jim McCourt

17/19

547 MANHATTAN / AGED 547 MANHATTAN
Templeton Rye, sweet vermouth, Grand Marnier, bitters

17

OLD JOE

Jameson Irish Whiskey, Bulliet Rye, Mr Black, vanilla

MARGARITA DEL SOL

Nock Tequila Blanco, Illegal Mezcal, pineapple, lime, agave, tajin

CUCUMBER GIMLET

Absolut Vodka, Cucumber, basil, lime

THE WINDERMERE

Elijah Craig Bourbon, Cardomara, Benedictine, Islay Scotch, bitters

GATSBY SPRITZ

Bombay Sapphire Gin, grapefruit, lemon, sparkling rose

BETZEL SOUR

Patron Silver Tequila, strawberry, pink peppercorn, lemon, egg white

QUEENS GAMBIT

Bacardi Ocho Rum, raspberry, lime, basil, bitters

PINEAPPLE HABANERO DAIQUIRI

blanco rum, pineapple, habanero, lime

ORBITAL

Ten To One Rum, passionfruit, lemon, falernum, orgeat

GYPSY WOMAN

Grey Goose Berry Rouge Vodka, blackberry, lemon, mint

WARTHOG

Devils Grin Gin, spiced pear, lemon, honey, torched rosemary

CHARLESTON COFFEE

Teeling Small Batch Irish Whiskey, demerara, cream, benne moonshine

LAW ABIDING CITIZEN

Nock Mezcal Joven, blood orange, ancho chilli, lime, agave

CLASSICS

SAZARAC

Rittenouse Rye, absinthe, peychauds bitters, lemon oil

JACK ROSE

Applejack, lemon, grenadine

AVIATION

Beefeater Gin, marashchino, violette, lemon

SIDECAR

Cognac, Cointreau, lemon

WINE

RED

HEDGES RED BLEND : WASHINGTON plum, cherry, clove, velvety & bright, medium long finish	15/56
MANOS NEGRAS MALBEC : ARGENTINA cassis, blackberry, boysenberry, full body, firm tannins	15/56
PRIMARIUS PINOT NOIR : OREGON red fruits, baked rhubarb, toasted cocoa, silky tannins	15/56
ULTRA VIOLET CABERNET SAUVIGNON : CALIFORNIA pure black fruit, herbaceous, silky texture	15/56
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 SINSEY 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	15/56
MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND fresh exotic fruit, green apple, kiwi	15/56
PRIMARY CHARDONNAY : CALIFORNIA rich fruit and oak notes	15/56
VINA CARTIN ALBARINO : SPAIN dry, crisp, saline, granny smith, spring flowers	15/56
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	14/53
COL MESIAN ROSÉ : ITALY raspberry, white peach, bright acidity	14/53

ROSÉ

LA PLAGÉ ROSÉ : FRANCE fresh watermelon, cherries, pleasant minerality	15/56
KIVELSTADT CELLARS ORANGE WINE : CALIFORNIA fresh peach, melon, nervy acidity	64

PACKAGED

BLUE MOON	8	CORONA	8	HIGH NOON GRAPEFRUIT	13
BUD LIGHT	7	ATHLETIC BREWING CO. IPA	9	HIGH NOON WATERMELON	13
COORS LIGHT	7	MICHELOB ULTRA	8	SURFSIDE	12
		MILLER LITE	7		

