



DINNER

Fall 2026

Greg Garrison
&
Analisa LaPietra

CRAB STUFFED DEVILED EGGS	old bay, mustard, toasted panko	14
BABA GHANOUSH	charred eggplant, lemon, olive oil, tahini, caramelized dates, warm naan	13
TOMATO & CHEDDAR FRITTERS	tomato, white cheddar, summer herbs, Duke's, creamy salsa verde	13
SPANISH ANCHOVIES	cultured butter, roasted tomato jam, toasted Normandy Farms brioche	12
CRISPY PORK BELLY	coconut curry, peanut crunch, chili threads	13
STREET CORN TOSTADA	blue corn tortilla, garlic aioli, cotija, espelette, scallion	12
ROASTED LOWCOUNTRY CUP OYSTERS	garlic scallion butter, parmesan breadcrumbs, lemon	14
CRISPY BRUSSEL SPROUTS	sweet & sour nuoc cham, chilis, carrots, sesame	12
WARM CAROLINA SHRIMP CRUDO*	coconut water aquachile, cucumber, mint, serrano, crushed pepitas	18

CHICKEN LIVER TOAST	chicken liver mousse, peach mostarda, golden raisins, shallot, Normandy Farms sourdough	14
LAMB & PORK KEFTA	garam masala, garlic lebaneh, pickles, sumac, black mint	15
CHARLESTON HOT CHICKEN	boneless thigh, fermented chili honey, buttermilk chive dressing, pickled okra, benne seeds	13
HEIRLOOM TOMATO SALAD	roasted sweet peppers, crunchy chickpeas, nasturtium, kale, local feta, shoyu vinaigrette	13
PARMESAN CAESAR SALAD	baby gem lettuce, radish, white anchovy, olive oil fried croutons, local parmesan	13
OCTOPUS A LA PLANCHA	eggplant caponata, pine nut gremolata, King Tide basil	24
CHARRED WINGS	Memphis dry rub, carrot hot sauce, gorgonzola ranch	14
HANDCUT BEEF TARTARE*	tableside smoke, anchovies, capers, radish, 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
RICOTTA CAVATELLI	zucchini, baby spinach, prosciutto, blistered shishito peppers, marcona almond pesto	29
BRASSTOWN DOUBLE CHEESEBURGER	4 ^{oz} patties, American, bacon jam, elote dressed lettuce, pickled green tomato, wedge fries or greens	21
BRAISED BEEF SHORTRIB	Charleston Gold fried rice, stir fried egg, broccoli, snap peas, shiso, tamari beef jus	38
SWORDFISH BROCHETTE	summer succotash, fregola couscous, preserved lemon aioli, herb pistou	36
SHRIMP & GRITS	local Tarvin shrimp, Marsh Hen Mill grits, harissa garlic butter, lacinato kale, blistered tomatoes	30
8^{oz} FILET MIGNON*	warm potato salad, red streak arugula, white miso, dill, asparagus, house A1 sauce	46



COCKTAILS

Summer 2026

Beverage Director: Jim McCourt

17/19

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

17

OLD JOE
Jameson Irish Whiskey, Bulleit 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 rosé

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
Rittenhouse 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

GIAPOSA 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 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

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

CASA MARTELLETTI ROSÉ : ITALY
raspberry, white peach, bright acidity

14/53

ROSÉ

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

15/56

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

64

PACKAGED

BUD LIGHT 7
COORS LIGHT 7
CORONA 8

ATHLETIC BREWING CO. IPA 9
MICHELOB ULTRA 8
MILLER LITE 7

HIGH NOON GRAPEFRUIT 13
HIGH NOON WATERMELON 13
SURFSIDE 12



SCAN FOR
DRAUGHT BEERS
& OUR
EXTENSIVE WHISKEY LIST