



BRUNCH



Greg Garrison
&
Analisa LaPietra

SMALLER PLATES

GRILLED STREET CORN garlic aioli, cotija, pimenton, scallion	9	CRISPY BRUSSEL SPROUTS nuoc chom, lime, chilis, carrots, sesame	10	HEIRLOOM TOMATO TOAST Duke's, sharp cheddar, hot honey, sourdough bread	14
CHARRED WINGS dry rub, carrot chili emulsion, gorgonzola ranch	14	DEVILED EGGS crispy chicken cracklin', chives	12	GRILLED BABY GEM LETTUCE buttermilk chive dressing, anchovy, radish, parmesan crisp	13

LARGER PLATES

EGGS BENNY* English muffin, chipped ham, poached eggs, hollandaise	15	SPRING LETTUCES tomato, cucumber, red onion, pepadews, olive oil croutons, lemon feta vinaigrette	13
BANANA PANCAKES dulce de leche, whipped pecan butter	14	CHOPPED CHEESE* chopped burger, American Cheese, LTO, fancy sauce amoroso roll, fries or salad	18
LOBSTER ROLL brown butter, miso mayo, fines herbes, fries or salad	25	CRISPY CHICKEN SANDWICH fried chicken breast, cheddar, buttermilk chive ranch, shreduce, tomato, fries or salad	14
KOREAN BBQ FRIED CHICKEN & BISCUIT crispy chicken thigh, biscuit, nappa + carrot slaw	15	CAROLINA SHRIMP & GRITS Ace Basin Milling Company grits, harissa garlic butter, kale, blistered tomatoes	28
AVOCADO BLT vine ripened tomato, avocado mayo, arugula, black pepper bacon, sourdough, fries or salad	16	GRASS FED SHORT RIB SMASH BURGER* two 4oz patties, white American, maple bourbon bacon jam, shreduce, tomato, aioli, fries or salad	21
GRILLED STEAK FRITES* 8oz hanger steak, crispy fries, black garlic aioli	29		

SIDES

FRENCH FRIES 6 GRITS 6 SMALL SALAD 6
BLACK PEPPER BACON 6 BISCUITS 6 TOAST 6

ADDITIONS

TWO EGGS ANY STYLE* 6 STEAK* 11
FRIED CHICKEN 8 SHRIMP 10

DRINKS

MORNING FOG Jameson Cold Brew, Guinness, dark roast, cream, cinnamon	14	BELLINI prosecco, white peach, peche de vigne	12
BLOODY MARY vodka, tomato, black pepper, lemon, spices	14	MIMOSA CARAFE bubbles, juice selections	18



COCKTAILS

Beverage Director: Jim McCourt



15

MAIN ST. MANHATTAN

Rittenhouse Rye, sweet vermouth, Grand Marnier, bitters

OLD FASHIONED WAYS

Elijah Craig Bourbon, peach, rooibos, bitters

MARGARITA PICANTE

tequila blanco, jalapeno, blood orange, lime, smoked chili salt

CHERRY SOUR

Blue Coat Gin, cherry, lemon, egg white, vanilla*

FIESTA

mezcal, Tequila Ocho, passionfruit, Galliano, egg white, lime*

S' EXPRESS

vodka, espresso, coffee liqueur, cacao nib, lemon oil

CAROLINA WREN

Kakira Vodka, apricot, lemon, honey, egg white, bitters*

NEGRONI DIVERSI

gin, Campari, sweet vermouth, strawberry, coconut

STATELINE SWIZZLE

Ten To One Rum, passionfruit, lime, demerara, mint, bitters

DROP KICK

Lost Irish Whiskey, raspberry, grapefruit, lemon, seltzer

MANGO SMASH

bourbon, mango, lemon, mint, bitters

   @prohibitioncola

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

WINE

RED

ANGELS INK PINOT NOIR : CALIFORNIA
ripe cherry, strawberry jam, vanilla

SELLA ANTICA BLEND : ITALY
blueberry, stewed plums, black pepper, chocolate

MADDALENA CABERNET SAUVIGNON : CALIFORNIA
dark plum, raspberry, oak spice

PORTILLO MALBEC : ARGENTINA
redcurrant, black cherry, clove, long finish

JUSTIN CABERNET SAUVIGNON : CALIFORNIA
black cherry, cigar, barrel spice, vanilla

THE PRISONER BLEND : CALIFORNIA
dried blackberry, acai, tobacco, ripe tannins

JERMANN *red angel on moonlight*, PINOT NOIR : ITALY
pomegranate, juicy red berries, white pepper, star anise

BATASIOLO BARBERA D'ALBA : ITALY
wild berry, ripe fruit, delicate wood notes, spring flowers

14/57

14/57

15/61

15/61

75

80

67

65

WHITE

LUMINA PINOT GRIGIO : ITALY
pear, meadow flowers, golden apple, lemon peel

13 CELSIUS SAUVIGNON BLANC : NEW ZEALAND
citrus, lychee, sweet herbs

CHALKHILL CHARDONNAY : CALIFORNIA
orange zest, toasted almond, rich, balanced acidity

RIVA DE LA ROSA VERDICCHIO : ITALY
crisp, refreshing, saline, honey, green apple

MASSICAN *Annia*, BLEND : CALIFORNIA
pear skin, stone fruit, baked apple, citrus blossom

FOWELS *Ladies who shoot their lunch*, CHARDONNAY : AUSTRALIA
ripe melon, pineapple, toast, full bodied

MAR DE FRADES ALBERINO : SPAIN
green peach, meyer lemon, ocean air, eucalyptus

CHABLISIENNE *le Finage*, CHABLIS : FRANCE
lemongrass, pear juice, fresh almonds, white stone

14/57

15/61

15/61

14/57

65

70

64

78

SPARKLING

MOET & CHANDON BRÛT : FRANCE
green apple, white flowers, brioche

AVISSI PROSECCO : ITALY
apricot, lime, mango, clean fresh finish

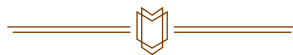
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ROSÉ

LA JOLIE FLUER ROSÉ : FRANCE
orange blossom, grapefruit, red apple, bright and crisp

14/57



PACKAGED

BOLD ROCK CIDER

6

COORS LIGHT

5

BUDWEISER

5

MILLER LITE

5

BUD LIGHT

5

HIGH NOON WATERMELON

12

MICHELOB ULTRA

5

SURFSIDE ICED TEA

11

ASK YOUR SERVER OR BARTENDER
FOR DRAUGHT BEERS & OUR
EXTENSIVE WHISKEY LIST