



DINNER

Summer 2025



Greg Garrison
&
Analisa LaPietra



ROASTED RED PEPPER ROMESCO DIP

local goats milk feta, almonds, sorghum syrup, frybread

9

GRILLED STREET CORN

garlic aioli, cotija, pimenton, scallion

9

HEIRLOOM TOMATO TOAST

Duke's, sharp cheddar, hot honey, sourdough bread

13

CRISPY BRUSSEL SPROUTS

nuoc chom, lime, chilis, carrots, sesame

10

GRILLED BABY GEM LETTUCE

buttermilk chive dressing, anchovy, radish, parmesan crisp

12

SUMMER CHOPPED SALAD

tomato, cucumber, red onion, pepadews, olive oil croutons, lemon feta vinaigrette

12



FIRE ROASTED OYSTERS*

BBQ butter, pickled green tomato, cornbread crumb

14

PEI MUSSELS

Thai coconut curry broth, scallion, lime

15

LOBSTER ROLL

brown butter, miso mayo, fines herbes

19

GRILLED OCTOPUS

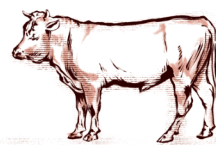
Spanish chorizo, fingerling potatoes, parsley, saffron aioli

17

TUNA CRUDO*

gazpacho vinaigrette, cucumber, smoked olive oil, crunchy chickpeas

16



DEVILED EGGS

crispy chicken cracklin', chives

12

CHARRED WINGS

dry rub, carrot chili emulsion, gorgonzola ranch

14

SMOKED BEEF TARTARE*

salt & vinegar chips, anchovies, capers, radish, cured egg yolk

16

PORK BELLY STREET TACOS

Korean BBQ sauce, napa & carrot slaw

13



RICOTTA GNOCCHI

roasted broccoli, spinach, lemon, basil, pistachio pesto

24

POTATO CRUSTED GROUPER

corn chowder, butterbeans, leeks, pancetta

34

SHRIMP & GRITS

Ace Basin Milling Company grits, harissa garlic butter, kale, blistered tomatoes

30

TEA BRINED PORK SCHNITZEL

Ritz cracker crumb, cabbage, apple & radish, mustard cream

22

CRISPY CHICKEN SANDWICH

fried chicken breast, cheddar, buttermilk chive ranch, shreddeuce, tomato, fries or salad

14

BRASSTOWN BURGER*

two 4oz patties, white American, maple bourbon bacon jam, shreddeuce, tomato, aioli, fries or salad

21

GRILLED STEAK FRITES*

8oz hanger steak, crispy fries, black garlic aioli

29

8OZ NEW YORK STRIP STEAK*

German fingerling potato salad, peppercorn + dill cream sauce, grilled asparagus

37

No substitutions please. Parties of 6 or more will be charged 20% gratuity.

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



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

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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

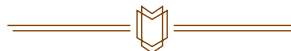
24/120

14/57

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 FOR
DRAUGHT BEERS & OUR
EXTENSIVE WHISKEY LIST