



BRUNCH



Greg Garrison
&
Analisa LaPietra

SMALLER PLATES

STREET CORN TOSTADA
blue corn tortilla, garlic aioli, cotija,
esplette, scallions

9

CHARRED WINGS
dry rub, carrot chili emulsion,
gorgonzola ranch

14

CRISPY BRUSSEL SPROUTS
nuoc chom, lime, chilis, carrots, sesame

10

DEVILED EGGS
crispy chicken cracklin', dill,
fried capers, chives

12

MUSHROOM TOAST
roasted maitake mushrooms, ricotta,
white pesto, walnuts, hot honey

14

GRILLED BABY GEM LETTUCE
buttermilk chive dressing, anchovy,
radish, parmesan crisp

12

LARGER PLATES

EGGS BENNY*
English muffin, chipped ham, poached eggs, hollandaise

15

BANANA PANCAKES
dulce de leche, whipped pecan butter

14

LOBSTER ROLL
brown butter, miso mayo, fines herbes, fries or salad

25

KOREAN BBQ FRIED CHICKEN & BISCUIT
crispy chicken thigh, biscuit, nappa + carrot slaw

15

AVOCADO BLT
vine ripened tomato, avocado mayo, arugula, black pepper bacon,
sourdough, fries or salad

16

GRILLED STEAK FRITES*
8oz hanger steak, crispy fries, horseradish aioli

30

FALL PANZANELLA SALAD
roasted delicata, kale, olive oil croutons, pepitas, cranberries,
Forx farm gouda, cider vinaigrette

13

CHOPPED CHEESE*
chopped burger, American Cheese, LTO, fancy sauce
Amoroso roll, fries or salad

18

CRISPY CHICKEN SANDWICH
fried chicken breast, cheddar, buttermilk chive ranch,
shredduce, tomato, potato bun, fries or salad

16

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

28

BRASSTOWN BURGER*
two 4oz patties, american, maple bourbon bacon jam,
shredduce, tomato, aioli, potato bun, fries or salad

21

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

BLOODY MARY
vodka, tomato, black pepper, lemon, spices

14

BELLINI
prosecco, white peach, peche de vigne

12

MIMOSA CARAFE
bubbles, juice selections

18

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

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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

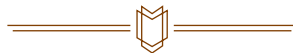
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14/57

ROSÉ

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

14/57



PACKAGED

BOLD ROCK CIDER

6

BUDWEISER

5

BUD LIGHT

5

MICHELOB ULTRA

5

COORS LIGHT

5

MILLER LITE

5

HIGH NOON WATERMELON

12

SURFSIDE ICED TEA

11

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



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

Del Maguay Vida, 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

Jameson 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.