



DINNER

Winter 2026



Greg Garrison
&
Analisa LaPietra



ROASTED RED PEPPER ROMESCO DIP

local goats milk feta, almonds, sorghum syrup, frybread

9

GRILLED STREET TOSTADA

blue corn tortilla, garlic aioli, cotija, eslette, scallions

9

TOMATO BOURBON SOUP

Maker's Mark, petite grilled cheese, creme fraiche

14

CRISPY BRUSSEL SPROUTS

nuoc chom, lime, chilis, carrots, sesame

10

GRILLED WEDGE SALAD

charred iceberg wedge, corn, radish, cotija cheese, crunchy onions, green goddess dressing

14

KALE PANZANELLA SALAD

lacinato kale, roasted delicata, olive oil croutons, radish, parmesan crisps, buttermilk chive dressing

14



FIRE ROASTED OYSTERS*

kimchi butter, garlic, scallion, panko

14

PEI MUSSELS

oconut milk, local lager, Thai curry, lime

15

LOBSTER ROLL

brown butter, miso mayo, fines herbes

21

GRILLED OCTOPUS

Spanish chorizo, fingerling potatoes, parsley, saffron aioli

17

CRAB RANGOON TOAST

lump crab, cream cheese, toasted sourdough, chili orange honey

17



DEVILED EGGS

crispy chicken cracklin', dill, fried capers, 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



POTATO GNOCCHI

brown butter, cauliflower, golden raisins, walnuts, spinach

26

PAN ROASTED SWORDFISH

butternut squash risotto, sweet & sour brussel sprouts, shoestring onions

34

SHRIMP & GRITS

Ace Basin Milling Co. grits, harissa garlic butter, kale, blistered tomatoes

30

WHISKEY BRINED PORK CHOP

parsnip puree, grilled broccoli rabe, parsnip chips, charred apple jus

28

CRISPY CHICKEN SANDWICH

fried chicken breast, cheddar, buttermilk chive ranch, shreduce, tomato, potato bun, wedge fries or salad

16

DOUBLE BURGER*

two 4oz patties, American, maple bourbon bacon jam, shreduce, tomato, aioli, wedge fries or salad

21

GRILLED STEAK FRITES*

8oz hanger steak, crispy wedge fries, horseradish aioli

30

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.

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

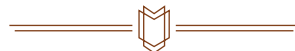
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14/57

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 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 Maguey 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

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