



DINNER

Greg Garrison
&
Analisa LaPietra

DEVILED EGGS	smoked egg yolk, crispy chicken cracklin', American caviar, dill	14
SNAPPER CRUDO*	coconut water aquachile, cucumber, mint, serrano, shallot, crushed pepitas	16
ROASTED RED PEPPER ROMESCO DIP	char roasted tomato, bell pepper, almonds, sorghum, feta cheese, frybread	12
FIRE ROASTED OYSTERS	kimchi butter, garlic, scallion, toasted panko, grilled lime	14
CRAB RANGOON TOAST	lump crab, cream cheese, toasted sourdough, sweet chili	17
COLUMBIA HOT CHICKEN	boneless thigh, fermented pepper honey, buttermilk chive dressing, pickled okra, benne seeds	12
CRISPY BRUSSEL SPROUTS	sweet & sour nuoc cham, chilis, carrots, sesame	12

CHARRED WEDGE SALAD	iceberg lettuce, grilled corn, radish, cotija cheese, crunchy onions, green goddess dressing	14
PANZANELLA SALAD	escarole, strawberry vinaigrette, cucumber, basil, pickled red onions, olive oil sourdough croutons	14
PEI MUSSELS	sweet corn & Midlands Lager broth, smoked ham hock, spring onion, chives, sourdough	15
GRILLED OCTOPUS	Spanish chorizo vinaigrette, fingerling potatoes, grilled spring onion, parsley, saffron aioli	17
CHARRED WINGS	Memphis dry rub, carrot chili emulsion, gorgonzola ranch	14
HANDCUT BEEF TARTARE*	tableside smoke, anchovies, capers, radish, cured egg yolk, sour cream & chive potato chips	16
PORK BELLY STREET TACOS	sorghum gochujang glaze, napa slaw, cotija cheese, pickled carrot, benne seed crunch	13

CRISPY CHICKEN SANDWICH	fried chicken breast, cheddar, buttermilk chive ranch, chow chow, potato bun, wedge fries	17
WHISKEY BRINED PORK CHOP	parsnip purée, sorghum mustard glaze, grilled escarole, charred apricot pork jus, parsnip chips	29
LOCAL OSTRICH + CAVATELLI	ground ostrich ragu, herb cavatelli, sauteed spinach, ricotta salata, anchovy chili breadcrumbs	29
BRASSTOWN DOUBLE CHEESEBURGER	4oz patties, American, bacon jam, elote dressed lettuce, pickled green tomato, wedge fries or greens	21
PAN SEARED SNAPPER	Carolina Gold coconut rice, snap peas, green curry chimichurri, thai basil, lime	35
SHRIMP & GRITS	Ace Basin Milling Co. grits, harissa garlic butter, lacinato kale, blistered tomatoes	30
GRILLED STEAK FRITES*	8oz petit filet, green peppercorn aioli, wedge fries, little gem lettuce, olive oil & malt vinegar	30
80Z DELMONICO STEAK*	grilled broccolini, miso brown butter, smashed fingerling potatoes, black garlic steak sauce	38



COCKTAILS

Spring 2026

Beverage Director: Jim McCourt

15/17

MAIN ST. MANHATTAN / AGED MAIN ST. MANHATTAN

Templeton Rye, sweet vermouth, Grand Marnier, bitters

15

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

COLUMBIA COFFEE

Teeling Small Batch Irish Whiskey, cold brew, 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

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

RUFFINO 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

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

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 OR BARTENDER
FOR DRAUGHT BEERS
& OUR EXTENSIVE WHISKEY LIST