



BRUNCH



Greg Garrison
&
Analisa LaPietra

SMALLER PLATES

CHARRED WINGS

dry rub, carrot chili emulsion,
gorgonzola ranch

14

GRILLED WEDGE SALAD

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

14

DEVILED EGGS

crispy chicken cracklin', dill,
American caviar, chives

14

CRISPY BRUSSEL SPROUTS

nuoc chom, lime, chilis, carrots, sesame

12

CRAB RANGOON TOAST

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

17

LARGER PLATES

EGGS BENNY*

English muffin, chipped ham, poached eggs, hollandaise

15

PANZANELLA SALAD

escarole, strawberry vinaigrette, cucumber, basil,
pickled red onions, olive oil fried sourdough croutons

14

BANANA PANCAKES

dulce de leche, whipped pecan butter

14

CHOPPED CHEESE*

chopped burger, American cheese, LTO, fancy sauce,
amoroso roll, wedge fries or salad

18

LOBSTER ROLL

brown butter, miso mayo, fines herbes, wedge fries or salad

25

CRISPY CHICKEN SANDWICH

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

16

KOREAN BBQ FRIED CHICKEN & BISCUIT

crispy chicken breast, biscuit, nappa + carrot slaw

15

SHRIMP & GRITS

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

28

AVOCADO BLT

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

16

DOUBLE BURGER*

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

21

GRILLED STEAK FRITES*

8oz petit filet, crispy wedge fries, two eggs any style,
horseradish aioli

30

SIDES

WEDGE 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

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.



@prohibitioncola



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

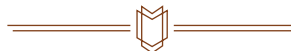
24/120

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