



DINNER

5:00PM - 9:00PM

SUNDAY – SATURDAY

TABLE SNACKS

Spinach & Artichoke Dip Ricotta, Roasted Garlic Crostini	13
Southern Ham Bruschetta Burrata, Georgia Olive Oil, Preserved Tomato, Tapenade	12
Buffalo Calamari Celery, House Sauce, Blue Cheese Dressing	14
Crab Cakes Ancho Chili Mayo, Roasted Corn & Bean Salsa	16
Seasonal Soup Chefs Creation	10

ENTREES

Smoked Beer Can Chicken White BBQ Sauce, Loaded Potato Salad, Slaw (Our Chickens Are Fast So Order Early Before They Run Out)	28
Rigatoni & Meatballs San Marzano Tomato Sauce, Basil, Parmesan	24
Achiote Skirt Steak Warm Quinoa Salad, Summer Squash	28
Seared Scallops Southern Succotosh, Corn, Andouille Sausage, Fava Beans, Red Peppers, Citrus Butter	32
Local Shrimp & Grits Sautéed Shrimp, Grits, Roasted Corn, Bell Peppers, Andouille Sausage Gravy	28
Southern Blt Parmesan Crusted Sourdough, Nueske's Bacon, Roasted Turkey, Bibb Lettuce, Cheddar Cheese, Heirloom Tomatoes, Roasted Garlic Aioli	17
Prime Cheese Burger LTO, Dill Pickle	18
Fried Chicken Sandwich Southern Slaw, House Made Pickles, Honey Mustard	18

SALADS

Wedge Salad Iceberg Lettuce, Chives, Nueske's Bacon, Pickled Vegetables, Blue Cheese Dressing	12
Caesar Salad Romaine, Parmesan, Focaccia Croutons, White Anchovy	12
Arugula Salad Spiced Pecans, Red Onions, Caveman Blue Cheese, Citrus, White Balsamic	14
Lowcountry Salad Spinach, Avocado, Bacon, Cojita Cheese, Pickled Red Onion, Crawfish Croutons, Tarragon Vinaigrette	14
Add Chicken - 8 Add Shrimp - 10	

ARTISAN PIZZAS

Margherita	21
Four Cheese Mozzarella, Provolone, Romano, Parmesan	22
Veggie Toppings Peppers, Mushrooms, Tomatoes, Onions, Spinach, Pepperoncinis, Green Olives	2 each
Meat Toppings Sausage, Pepperoni, Rosemary Ham, Chicken, Ground Beef, Anchovies	3 each
Artisanal Toppings Fresh Mozzarella, Burrata, Feta, Preserved Tomatoes, Kalamata Olives	4 each
Artisanal Meat Toppings Benton's Ham, Nueske's Bacon	5 each

Gluten Free

Please inquire with your server for gluten free options

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



WINE SECTIONS

COCKTAILS

CRAFT BEER

SPARKLING (GLASS | BOTTLE)

Piper Sonoma, Sparkling Brut 10 | 40

ROSÉ (GLASS | BOTTLE)

Sentier, Cotes de Provence, France 12 | 50

WHITE WINES

SAUVIGNON BLANC

Mulderbosch, Stellenbosch, South Africa 40

Cade, Napa Valley 75

Domaine Plouzeau, Touraine, France 12 | 50

PINOT GRIGIO

Bella Diva, Della Venezie, Italy 13 | 45

CHARDONNAY

The White Queen, Sonoma County 14 | 55

Lewis Cellars, Russian River Valley 120

Nickel & Nickel, Chardonnay, "Truchard,"
Carneros 115

RED WINES

PINOT NOIR

Re:Public, "Cali," Edna Valley, California 14 | 55

Melville, Sta. Rita Hills, California 60

Allan Scott, Marlborough, New Zealand 75

DOLCETTO/ SYRAH/ MALBEC

Vina Real, Tempranillo, Rioja, Spain 13 | 50

Caballero, Malbec, Uco Valley, Argentina 14 | 55

CABERNET SAUVIGNON

Rickshaw, California 55

BonAnno, Napa Valley 75

CARAFE WINE

GLASS \$12 | 1L \$68

Cocktail: White Peach Sangria

White: Bacchus, Chardonnay, California

Red: Artisan Vintner's Guild, Cabernet Sauvignon, California

BOURBON & RYE

MAKER'S MARK 14

MAKER'S 46 16

BLANTON'S 22

BOOKER'S 19

KNOB CREEK 18

BASIL HAYDEN 14

WOODFORD RESERVE 16

MICHTER'S SMALL BATCH 16

MASTERSON'S RYE 22

CRAFT IN A CAN

Terrapin, Hi-5 IPA, Athens GA 8

New Belgium Brewing,
"Fat Tire," Amber Ale 7

River Dog Brewery, Pilsner 8

Westbrook Brewing Company,
"White Thai," Belgian Witbier 8

Westbrook Brewing Company,
"IPA" India Pale Ale 8

Bud Light, Michelob Ultra, 6
Heineken, 7

COCKTAILS

PEACHES & BOURBON | 12

Carolina Cider Co. Peach Cider,
Maker's Mark, Lemonade

MAY RIVER MARY | 12

Charleston Bold & Spicy Mix, Vodka