

FORESHOTS

TOASTED BAGUETTE (V) (GF) infused butter 3

BACON WRAPPED TOTS (GF)
fig and raisin catsup 8

CHARCUTERIE BOARD (GF)
cured meats/pickled goods/mustard/bread 14

CHEESE PLATE (V) (GF)
house pimento/rotating cheeses/fruit/honey/
peanuts/crackers 14

ARUGULA SALAD (VG) (GF)
shaved fennel/apple/radish/candied peanuts/
sherry vinaigrette 7

SHRIMP AND CRAWFISH ETOUFFEE (GF)
holy trinity/tomato gravy/sticky rice 9

VEGGIE POTSTICKERS (VG)
ponzu sauce 7

GRIDDLED SAUSAGE TRIO (GF)
house mustard/pickled red onions 12

TEMPURA OYSTER MUSHROOMS (V) (VG) (GF)
ponzu sauce/cilantro aioli 8

SOUP DU JOUR
mmmm, that sounds good, I'll have that (market)

ANGEL'S SHARE

BREAD PUDDING (V)
whiskey sauce/chocolate ganache 8

CUSTARD DU JOUR 7

FIG AND SPICE BUNDT CAKE (V)
buttermilk glaze 8

MOCHA, PEANUT TORTE (V) (GF)
bourbon chantilly 8

MIDDLE CUT

DUCK CONFIT TACOS (GF)
street slaw/pickled red onions/cilantro bo 12

SEARED SCALLOPS (GF)
cheddar grit cake/sorghum apple butter 13

CHICKEN WINGS (GF)
smoked fresno, honey sauce/choice of blue cheese or ranch 8

CAST IRON FILET (GF)
proscuitto wrapped asparagus/leek coulis 14

HERB SALMON CAKE (GF)
lemon, tarragon creme fraiche/parmesan risotto 13

BISON MEATLOAF
roasted garlic mashers/mushroom demi glace 12

CATCH O' CURRENT (GF)
charleston red rice/comeback remoulade (market)

LEEK AND ARUGULA DIP (V)
creamed leeks/pecorino romano/crackers 7

MAC-N-CHEESE (V) (GF)
manchego mornay/gf elbow noodles/fried leeks 8

CHAR SUI PORK BELLY (GF)
hoisin glaze/sesame broccolini 12

FEINTS

\$5 each

charleston red rice (VG) (GF)
roasted garlic mashers (V) (GF)
griddled asparagus (VG) (GF)
parmesan risotto (V) (GF)
sesame broccolini (VG) (GF)

*gluten free available (GF) gluten free (V) vegetarian (VG) vegan

COCKTAILS

BLACK MANHATTAN \$11

Rittenhouse Rye, Averna, Vermouth,
House Bitters Blend

COCK N' BULL \$11

Reverend Spirits Bourbon, Cognac, Benedictine,
Dry Curaçao, Bitters

SPICED SAZERAC \$12

Rittenhouse Rye, Cognac, Allspice Dram,
Bitters, Absinthe

PUT IT ON THE RITZ \$11

Botanical Gin, Rosemary Cucumber Cube,
Lime, Small Batch Tonic, Q Soda

PENICILLIN \$11

Monkey Shoulder Scotch, Ginger Syrup, Lemon,
Yellow Chartreuse, Scotch Cologne

JAPANESE 75 \$12

Cognac, Lemon, Orgeat, Bitters, Sparkling Wine

"DIRTY" MARTINI \$11

Olive Oil Washed Gin, Dolin Dry, Olives

TIKI VIBES \$11

Cacacha, Smith & Cross Rum, Fugit Banane,
Lime, Orgeat

COCONUT NEGRONI \$11

Coconut Gin, Campari, Vermouth

SPRITZY BUSINESS \$11

House Seasonal Spritz

DARK & STORMY \$11

Gosling Rum, Sweetened Ginger Juice,
Lime, Soda

BEE'S KNEES \$11

Reverend Spirits Gin, Lemon, Honey

SMOKY PALOMA \$11

Banhez Mezcal, Lime, Grapefruit,
Passion Fruit Syrup, Red Wine Float

DEBBIE, DON'T \$11

Tequila, Averna, Lemon, Raspberry, Maple

OLD FASHIONED \$11

Reverend Spirits Bourbon, House Bitters Blend,
Cane Sugar

EAST SIDE \$11

Reverend Spirits Vodka, Lime,
Cucumber, Sugar, Mint

General Manager Dylan Powell
Executive Chef Joe Pavey