

Cocktails

Charleston Peach Tea \$8

Local Firefly Sweet Tea Vodka and Peach Schnapps

Chucktown Mule \$8

Charleston Distilling's King Charles Vodka and Gosling's Ginger Beer, served with a lime.

King Street Manhattan \$10

Charleston Distilling's Calhoun's Straight Rye Whiskey, Sweet Vermouth, and Angostura Bitters, garnished with a Luxardo Maraschino Cherry

Bloody Reaper \$9

Charleston Distilling's Carolina Reaper Pepper Vodka, and Charleston Bold and Spicy Bloody Mary Mix, served with House Made Pickles

Holy City Sour \$9

Our local twist on the traditional Whiskey Sour with Charleston Distilling's Tolerance Cinnamon and Ginger Liqueur

Carolina Chocolate Drop \$10

Local High Wire Distilling's Hometown Vodka, Godiva Milk Chocolate Liqueur, Godiva White Chocolate Liqueur, and Frangelico, finished off with a chocolate swirl

Tapas

Lowcountry Boil \$8

Sausage, Potato, and Shrimp on a bamboo skewer with a Creamed Corn Puree

Slider Duo \$10

A smaller version of your choice of two of our burgers

Oysters \$14

Broiled Oysters on the half shell topped with a Lowcountry Crab Cake

Shrimp and Grits \$10

Two Grit Cakes Fried and topped with a Tasso Cream Gravy and succulent Shrimp

Roasted Brisket \$10

Topped with sweet Caramelized Onions and Goat Cheese on Toasted Sourdough

Chicken and Waffles \$8

Belgian Waffle topped with a Fried Chicken Breast and glazed with Cayenne Honey

Wine

SPARKLING

J. Roget, NV, Brut, C.A. \$7/\$25
Apple & Pear Bouquet. Crisp, Dry Light Body Bubbles

Mionetto Prosecco, NV, Brut, ITL (187ml) \$12
Golden Apples & White Peach, Fresh & Lively Dry Finish.

Segura Viudas, NV, Cava Brut, Spain (187ml) \$12
Bouquet of White Fruit & Citrus. Complex Palate includes Notes of Lime & Pineapple with Balanced Acidity with a Refreshing & Smooth Finish.

Segura Viudas, NV, Cava Rose, Spain \$9/\$38
Youthful fruit aromas of Strawberry, Redcurrant, & Pomegranate make a Refreshing Palate Full of Cherry Fruit & Light Acidity. With a Soft, Dry Finish.

WHITES

Meeting Room House, Chard., CA. \$7/\$25
Citrus, Melon, & Toasty Oak Bouquet. Lemon, Green Apple & Graham Cracker, French Oak, Medium Body with a Rich & Juicy Finish.

Black Stallion Estate, 2014, Chard., CA. \$9/\$36
A Bouquet of Passion Fruit, White Peach, Lightly Toasted Oak & hints of Spice Complemented by Lush Flavors of Apricot, Lemon Zest & Browned Butter. Rich & Full Palate with a Creamy, Lingering Finish.

Barone Fini, 2014, Pinot Grigio, ITL. \$9/\$32
Citrus, Lemongrass, & Flowery Bouquet. Fresh, Light to Medium Body, Crisp & Subtle Mineral Clean Finish.

Wente, 2014, Riesling, Arroyo Seco, Mont. \$8/\$32
Aromas of Honeysuckle, Lychee & Grapefruit, with a Hint of Nutmeg. The Taste is Bright & Fresh, Delivering Full, Classic Flavors of Tropical Fruit & Citrus.

San Elias, 2014, Sauvignon Blanc, Chile \$8/\$32
Gooseberry & Apple Bouquet. Citrus Fruit, Dry, Light to Medium Body, Fresh Zesty Finish.

REDS

Meeting Room House, 2013, Cabernet, C.A. \$7/\$25
Aromas of Black Cherries & Blackberries Along with Hints of Violet & Freshly-Cracked Pepper. Flavors of Dense Black Fruit Compote & Black Currant, with a Hint of Earth & Spice. Medium-Bodied Wine is Juicy with Plush, Velvety Tannins.

Noble Vines 337, 2013, Cabernet Sauv, C.A. \$8/\$32
Aromas of Black Cherry, Ripe Currant, Herbs & Lightly Roasted Coffee. Supple Tannins & Balanced Acidity Support Core Flavors & Toasty Oak, Intertwined with Spicy Black Pepper Accents.

Don David, 2015, Malbec, Argentina \$9/\$36
Red Berries and Plum Aromas, Taste Full of Toasted and Vanilla Flavours, with Aster Taste of Ripe Tannins.

Periano 'Six Clones', 2012, Merlot, C.A. \$8/\$32
Black Cherries, Ripe Raspberries, Strawberry & Spice Bouquet that you can taste with Cocoa & Toasted Oak, Medium Body, Moderate Tannins & Good Acidity for a Long Lasting Finish.

Firesteed, 2013, Pinot Noir, O.R. \$8/\$32
Aromatically Interesting, this Shows the Spicy Side of Pinot. Touching on Clove, Star Anise, Pepper & Cinnamon. Raspberry Fruit & Some Sharp Acidity Fill Out the Palate.

Meomi, 2014, Pinot Noir, C.A. \$9/\$38
Aromas of Bright Strawberry & Fruit, Mocha, & Vanilla, with Toasty Oak Notes. Expressive Boysenberry, Blackberry, Dark Cherry, Strawberry, & Toasty Mocha Lend Complexity & Depth.

ROSE

J.L. Villa Wolf, 2014, Pinot Noir Rose, Germany \$9/\$36
Red Berry Bouquet, Light & Refreshing, Light Body with a Clean & Bright Fruit Flavors with a Crisp & Zippy Finish.

Salad & Soup

Spinach Salad \$8 (V)

Baby Spinach, Goat Cheese, Red Onions, Strawberries, Balsamic Vinaigrette

Caesar Salad \$7 (V)

Chopped Romaine, Parmesan Cheese, House made Croutons, Caesar Dressing

House Salad \$7 (V)

Mixed Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Bell Peppers, Blue Cheese Crumbles, Balsamic Vinaigrette

Seasonal Soup \$5 cup \$8 bowl

Chef's choice
add Grilled Cheese for \$3

Burgers & Sandwiches

Black and Blue Barbecue Burger \$12

Topped with Blue Cheese Crumbles, Bacon, Caramelized Onion, and BBQ Sauce

Brisket Sandwich \$12

Roasted Brisket topped with Lettuce, Tomato, Caramelized Onion, Goat Cheese

Charleston Burger \$12

Pimento Cheese, Fried Green Tomato, Bacon, and Chipotle Mayo

All American Club \$10

Double stack of Turkey, Ham, Lettuce, Tomato, Cheddar Cheese, Chipotle Mayo

All American Burger \$10

Lettuce, Tomato, Onion, Cheddar Cheese, Pickles

Chicken Sandwich \$11

(Grilled or Fried) Lettuce, Tomato, Onion, Bacon, Mayo and Pimento Cheese

Entrees

Chicken Piccata \$19

Pan seared Chicken Breast with Lemon, Capers, and Heirloom Tomatoes, served with Mashed Potatoes and Steamed Vegetables

Pesto Penne \$14 (V)

Penne Pasta, Mushrooms, Heirloom Tomatoes, Onions sautéed and finished with a Creamy Pesto
add Chicken or Shrimp for \$6

Rib Eye \$22

12oz Rib Eye cut in house, with a House Salad

Catch of the Day \$22 (see server)

Roasted or Grilled with two sides

Grilled Pork Chop \$19

12 oz bone-in Grilled Pork Chop and topped with an Apple Cranberry Chutney, Mashed Potatoes, and choice of salad

Sides \$4

Sautéed Spinach, Mashed Potatoes, French Fries, Grits, Salad, Steamed Vegetables

Charleston Crab Cake \$20

Two handmade Crab Cakes atop Steamed Vegetables, and Grits

Food & Beverage Director David Brown

Items with a (V) are vegetarian friendly.

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