STREET CORN TOSTADA 12
blue corn tortilla, garlic aioli, cotija, espelette, scallion

CRISPY BRUSSEL SPROUTS 10
nuoc chom, lime, chilis, carrots, sesame

MUSHROOM TOAST 14
ricotta, white pesto, walnuts, hot honey

BUTTERMILK CAESAR SALAD 12
baby gem lettuce, radish, boquerones, olive oil fried croutons, local parmesan

GRILLED ASPARAGUS 12
artichoke gribiche, lemon, pea tendrils

ROASTED RED PEPPER ROMESCO DIP 10
local goats milk feta, almonds, sorghum syrup, frybread

CHILAQUILES 13
corn tortilla chips, salsa roja, cotija cheese, avocado

PIEROGI 12
potato, white cheddar, sour cream, dace, onion

RICOTTA GNOCCHI 28
maitake mushrooms, spring peas, spinach, charred scallion butter

CRAB STUFFED DEVILED EGGS 14
old bay, cheddar, toasted panko

BAKED STUFFED OYSTERS 14
Lowcountry cup oyster dressing, garlic butter, lemon

LOBSTER ROLL 19
brown butter, miso mayo, fines herbes

PEI MUSSELS 17
saffron fideos, roasted broccoli, gremolata

BEER BATTERED COD 18
crispy frites, chip shop curry

SHRIMP FRIED RICE 24
Miss Paula’s shrimp, Carolina Gold rice, andouille sausage, snow peas, shiso, fried egg, creamy salsa verde

CHARRED WINGS 14
dry rub, carrot hot sauce, gorgonzola ranch

CHICKEN KOTLETKI 14
Polish meatballs, yogurt, dill, chili crisp

ROASTED BONE MARROW 18
short rib marmalade, citrus agrodulce, parsley, toast

FRIED CHICKEN THIGH 12
buttermilk chive ranch

6 oz MARINATED HANGER STEAK* 16
fermented black bean, garlic, asian pear, plum sauce

SMOKED BEEF TARTARE* 16
salt & vinegar chips, anchovies, capers, radish, cured egg yolk

8 oz GRASS FED SHORT RIB BURGER* 21
cheddar, mustard onion jam, shredduce, tomato, burger sauce, fries or salad

12 oz KOJI-AGED BRASSTOWN RIBEYE* 58
thousand-layer potato, blue cheese, black truffle, house A1 sauce

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.
547 MANHATTAN / AGED 547 MANHATTAN
Templeton Rye, sweet vermouth, Grand Marnier, bitters

OLD FASHIONED WAYS
bourbon, peach, rooibos, bitters

CASTLE SOUR
vanilla Irish whiskey, clove, lemon, egg white

THE JACKALOPE
Irish gin, fancy tonic, botanicals, grapefruit rose mist

NEGRONI DIVERSI
gin, Campari, sweet vermouth, strawberry, coconut

BOURBON THYME
Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters

MOJITO
rum, mint, lime, soda, fennel, cardamom, absinthe

THE WARTHOG
Striped Pig Gin, spiced pear, lemon, honey, rosemary

EXIT 15
mezcal, blanc vermouth, Suze

MARGARITA FUEGO
blanco tequila, cointreau, mango, lime, jalapeno, chipotle

STATELINE SWIZZLE
silver rum, passionfruit, lime, demerara, mint, bitters

CAROLINA WREN
apricot vodka, lemon, honey, apricot liqueur, egg white, bitters

S’EXPRESS
espresso vodka, coffee liqueur, cold brew, lemon oil

CHERRY SOUR
gin, cherry, lemon, vanilla, egg white

SCHRUTE SOUR
beet vodka, rosemary, lemon, egg white

PIMM’S CUP
Pimm’s No. 1, cucumber, lemon, mint, ginger ale
### WINE

#### RED

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region/Country</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>FANTI toscana</td>
<td>Italy</td>
<td>fresh blackberry, silky tannins, sweet spice</td>
</tr>
<tr>
<td>MANOS NEGRAS malbec</td>
<td>Argentina</td>
<td>cassis, blackberry, boysenberry, full body, firm tannins</td>
</tr>
<tr>
<td>PRIMARIUS pinot noir</td>
<td>Oregon</td>
<td>red fruits, baked rhubarb, toasted cocoa, silky tannins</td>
</tr>
<tr>
<td>ULTRA VIOLET cabernet</td>
<td>California</td>
<td>pure black fruit, herbaceous, silky texture</td>
</tr>
<tr>
<td>EPIFANIO “ERIAL” tempranillo</td>
<td>Spain</td>
<td>intense fruits, bold flavors, blackberry, fine vanilla</td>
</tr>
<tr>
<td>ADELAIDA zinfandel</td>
<td>California</td>
<td>red and black fruit, boysenberry, nutmeg, black pepper</td>
</tr>
<tr>
<td>LE P’TIT PAYSAN cabernet</td>
<td>California</td>
<td>dark stone fruits, mûre, wild flower, earthy minerals</td>
</tr>
<tr>
<td>ROBERT SINSKEY P.O.V red blend</td>
<td>California</td>
<td>rich and intense, crushed berries, fennel, rosemary</td>
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</tbody>
</table>

#### WHITE

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<thead>
<tr>
<th>Wine Name</th>
<th>Region/Country</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>MONTEFRESCO pinot grigio</td>
<td>Italy</td>
<td>crisp, light bodied, pear, honeydew, citrus zest</td>
</tr>
<tr>
<td>MASSEY DACTA sauvignon blanc</td>
<td>New Zealand</td>
<td>fresh exotic fruit, green apple, kiwi</td>
</tr>
<tr>
<td>PRIMARY chardonnay</td>
<td>California</td>
<td>rich fruit and oak notes</td>
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<tr>
<td>VINA CARTIN albarino</td>
<td>Spain</td>
<td>dry, crisp, saline, granny smith, spring flowers</td>
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<tr>
<td>CLEMENT BERTHIER sauvignon blanc</td>
<td>France</td>
<td>clean mineral, flint, complex fruits</td>
</tr>
<tr>
<td>LA RACAUDERIE vouvray</td>
<td>France</td>
<td>bosc pear, orchard blossoms, pineapple, juicy acid</td>
</tr>
<tr>
<td>PAYSAN chardonnay</td>
<td>California</td>
<td>lemon peel, sandstone, dried pear, mandarin</td>
</tr>
<tr>
<td>VASSALTIS assyrtiko</td>
<td>Greece</td>
<td>fresh mineral, zingy yellow fruits, lively acidity</td>
</tr>
</tbody>
</table>

#### SPARKLING

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Notes</th>
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<tbody>
<tr>
<td>MOET &amp; CHANDON</td>
<td>crisp pear, small bubbles, traditional champagne</td>
</tr>
<tr>
<td>MONTEFRESCO prosecco</td>
<td>light, refreshing, pear, green apple</td>
</tr>
<tr>
<td>COL MESIAN rosé</td>
<td>raspberry, white peach, bright acidity</td>
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#### ROSÉ & ORANGE

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<thead>
<tr>
<th>Wine Name</th>
<th>Notes</th>
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<tbody>
<tr>
<td>LA PLAGE rosé</td>
<td>fresh watermelon, cherries, pleasant minerality</td>
</tr>
<tr>
<td>KIVELSTADT CELLARS orange wine</td>
<td>fresh peach, melon, nervy acidity</td>
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</tbody>
</table>

#### PACKAGED BEER

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<tr>
<th>Brand</th>
<th>Count</th>
<th>Style</th>
<th>Notes</th>
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<tbody>
<tr>
<td>BLUE MOON</td>
<td>7</td>
<td>Athletic brewing Co. IPA</td>
<td>8</td>
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<tr>
<td>BUDWEISER</td>
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<td>Goose island IPA</td>
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</tr>
<tr>
<td>BUD LIGHT</td>
<td>6</td>
<td>Michelob ultra</td>
<td>6</td>
</tr>
<tr>
<td>COORS LIGHT</td>
<td>6</td>
<td>Miller lite</td>
<td>6</td>
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<tr>
<td>CORONA</td>
<td>7</td>
<td>Yeungling</td>
<td>7</td>
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