



# DINNER



Greg Garrison  
&  
Analisa LaPietra



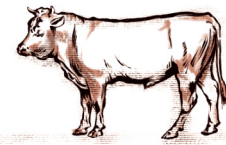
<b>STREET CORN TOSTADA</b> blue corn tortilla, garlic aioli, cotija, espelette, scallion	12
<b>CRISPY BRUSSEL SPROUTS</b> nuoc chom, lime, chilis, carrots, sesame	10
<b>MUSHROOM TOAST</b> ricotta, white pesto, walnuts, hot honey	14
<b>BUTTERMILK CAESAR SALAD</b> baby gem lettuce, radish, boquerones, olive oil fried croutons, local parmesan	12
<b>GRILLED ASPARAGUS</b> artichoke gribiche, lemon, pea tendrils	12
<b>ROASTED RED PEPPER ROMESCO DIP</b> local goats milk feta, almonds, sorghum syrup, frybread	10
<b>CHILAQUILES</b> corn tortilla chips, salsa roja, cotija cheese, avocado	13
<b>PIEROGI</b> potato, white cheddar, sour cream, date, onion	12
<b>RICOTTA GNOCCHI</b> maitake mushrooms, spring peas, spinach, charred scallion butter	28



<b>CHICKEN LIVER MOUSSE</b> fig & onion jam, crusty bread	9
<b>PORK AND PISTACHIO TERRINE</b> apple butter, house made crackers	12
<b>VIRGINIA COUNTRY HAM</b> bread sticks, cultured butter	11
<b>MERRY GOAT GOAT'S MILK</b> <i>Firefly Farms, MD</i> quince paste, crostini	11
<b>6 MONTH AGED GOUDA</b> <i>Cow's Milk Forx Farm, SC</i> pepper jelly, crostini	11
<b>ASHER BLUE</b> <i>Cow's Milk Sweet Grass Dairy, GA</i> local honey, Marcona almonds, crostini	11



<b>CRAB STUFFED DEVILED EGGS</b> old bay, cheddar, toasted panko	14
<b>BAKED STUFFED OYSTERS</b> Lowcountry cup oyster dressing, garlic butter, lemon	14
<b>LOBSTER ROLL</b> brown butter, miso mayo, fines herbes	19
<b>PEI MUSSELS</b> saffron fideos, roasted broccoli, gremolata	17
<b>BEER BATTERED COD</b> crispy fries, chip shop curry	18
<b>SHRIMP FRIED RICE</b> Miss Paula's shrimp, Carolina Gold rice, andouille sausage, snow peas, shiso, fried egg, creamy salsa verde	24



<b>CHARRED WINGS</b> dry rub, carrot hot sauce, gorgonzola ranch	14
<b>CHICKEN KOTLETKI</b> Polish meatballs, yogurt, dill, chili crisp	14
<b>ROASTED BONE MARROW</b> short rib marmalade, citrus agrodulce, parsley, toast	18
<b>FRIED CHICKEN THIGH</b> buttermilk chive ranch	12
<b>6oz MARINATED HANGER STEAK*</b> fermented black bean, garlic, asian pear, plum sauce	16
<b>SMOKED BEEF TARTARE*</b> salt & vinegar chips, anchovies, capers, radish, cured egg yolk	16
<b>8oz GRASS FED SHORT RIB BURGER*</b> cheddar, mustard onion jam, shreddeuce, tomato, burger sauce, fries or salad	21
<b>12oz KOJI-AGED BRASSTOWN RIBEYE*</b> thousand-layer potato, blue cheese, black truffle, house A1 sauce	58

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.



# COCKTAILS

Beverage Director: Jim McCourt

## **547 MANHATTAN / AGED 547 MANHATTAN** *16/18*

Templeton Rye, sweet vermouth, Grand Marnier, bitters

## **OLD FASHIONED WAYS** *16*

bourbon, peach, rooibos, bitters

## **CASTLE SOUR** *16*

vanilla Irish whiskey, clove, lemon, egg white

## **THE JACKALOPE** *16*

Irish gin, fancy tonic, botanicals, grapefruit rose mist

## **NEGRONI DIVERSI** *16*

gin, Campari, sweet vermouth, strawberry, coconut

## **BOURBON THYME** *16*

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

## **MOJITO** *16*

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

## **THE WARTHOG** *16*

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

## **EXIT 15** *16*

mezcal, blanc vermouth, Suze

## **MARGARITA FUEGO** *16*

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

## **STATELINE SWIZZLE** *16*

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

## **CAROLINA WREN** *16*

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

## **S'EXPRESS** *16*

espresso vodka, coffee liqueur, cold brew, lemon oil

## **CHERRY SOUR** *16*

gin, cherry, lemon, vanilla, egg white

## **SCHRUTE SOUR** *16*

beet vodka, rosemary, lemon, egg white

## **PIMM'S CUP** *16*

Pimm's No. 1, cucumber, lemon, mint, ginger ale

# WINE

## RED

<b>FANTI TOSCANA : ITALY</b> fresh blackberry, silky tannins, sweet spice	14/53
<b>MANOS NEGRAS MALBEC : ARGENTINA</b> cassis, blackberry, boysenberry, full body, firm tannins	14/53
<b>PRIMARIUS PINOT NOIR : OREGON</b> red fruits, baked rhubarb, toasted cocoa, silky tannins	14/53
<b>ULTRA VIOLET CABERNET SAUVIGNON : CALIFORNIA</b> pure black fruit, herbaceous, silky texture	14/53
<b>EPIFANIO "ERIAL" TEMPRANILLO : SPAIN</b> intense fruits, bold flavors, blackberry, fine vanilla	65
<b>ADELAIDA ZINFANDEL : CALIFORNIA</b> red and black fruit, boysenberry, nutmeg, black pepper	80
<b>LE P'TIT PAYSAN CABERNET SAUVIGNON : CALIFORNIA</b> dark stone fruits, mûre, wild flower, earthy minerals	95
<b>ROBERT SINSKEY P.O.V RED BLEND : CALIFORNIA</b> rich and intense, crushed berries, fennel, rosemary	105

## WHITE

<b>MONTEFRESCO PINOT GRIGIO : ITALY</b> crisp, light bodied, pear, honeydew, citrus zest	14/53
<b>MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND</b> fresh exotic fruit, green apple, kiwi	14/53
<b>PRIMARY CHARDONNAY : CALIFORNIA</b> rich fruit and oak notes	14/53
<b>VINA CARTIN ALBARINO : SPAIN</b> dry, crisp, saline, granny smith, spring flowers	14/53
<b>CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE</b> clean mineral, flint, complex fruits	65
<b>LA RACAUDERIE VOUVRAY : FRANCE</b> bosc pear, orchard blossoms, pineapple, juicy acid	65
<b>PAYSAN CHARDONNAY : CALIFORNIA</b> lemon peel, sandstone, dried pear, mandarin	70
<b>VASSALTIS ASSYRTIKO : GREECE</b> fresh mineral, zingy yellow fruits, lively acidity	90

## SPARKLING

<b>MOET &amp; CHANDON 187ML/750ML</b> crisp pear, small bubbles, traditional champagne	25/105
<b>MONTEFRESCO PROSECCO : ITALY</b> light, refreshing, pear, green apple	13/51
<b>COL MESIAN ROSÉ : ITALY</b> raspberry, white peach, bright acidity	13/51

## ROSÉ & ORANGE

<b>LA PLAGÉ ROSÉ : FRANCE</b> fresh watermelon, cherries, pleasant minerality	14/53
<b>KIVELSTADT CELLARS ORANGE WINE : CALIFORNIA</b> fresh peach, melon, nervy acidity	64



## PACKAGED BEER

### BOLD ROCK CIDER

BLUE MOON	7	ATHLETIC BREWING CO. IPA	8
BUDWEISER	6	GOOSE ISLAND IPA	8
BUD LIGHT	6	MICHELOB ULTRA	6
COORS LIGHT	6	MILLER LITE	6
CORONA	7	YEUNGLING	7



SCAN FOR  
DRAUGHT BEERS  
& OUR  
EXTENSIVE WHISKEY LIST