



LUNCH

Executive Chef: **Greg Garrison**
Chef de Cuisine: **Analisa LaPietra**

DRINKS

- PROHIBITION G&T

Irish gin, fancy tonic, peppercorn, cardamom

14
- CLARIFIED NEW YORK SOUR

bourbon, lemon, red wine

14
- CARAJILLO

Licor 43, coldbrew, cinnamon bark

14

ADD - ONS

- SAUTEED SHRIMP

11
- FRIED CHICKEN THIGH OR BREAST

9
- 5oz NY STRIP STEAK

13
- BLACK PEPPER BACON

9
- 2 EGGS ANY STYLE

7

PLATES

- LOCAL GREENS SALAD

radish, olive oil croutons, local parmesan, buttermilk chive dressing

14
- PANZANELLA SALAD

sourdough croutons, local lettuces, cherry tomatoes, cucumber, feta cheese, sherry mustard vinaigrette

14
- SMOKED SALMON TOAST

Normandy Farms sourdough, cream cheese, pickled onion, capers, everything spice

18
- CRISPY CHICKEN MELT

cheddar, lettuce, tomato, buttermilk chive dressing, brioche bun, fries or salad

17
- 7OZ GRASS-FED ANGUS BURGER*

bourbon bacon jam, cheddar, pickles, onion ring, garlic aioli, salad or fries

20
- TGIF BURGER SPECIAL*

7oz patty, chef's choice toppings, salad or fries - changes daily

20
- STEAK FRITES*

10oz strip steak, crispy fries, house "A1" sauce

26
- KOREAN BBQ FRIED CHICKEN

buttermilk biscuit, crispy chicken thigh, pickles, arugula

18
- STEAMED PEI MUSSELS

½ pound steamed mussels, white wine, parsley, green garlic butter, sourdough

18
- HEIRLOOM TOMATO SANDWICH

avocado mayo, black pepper bacon, arugula, fries or salad

17
- STUFFED FRENCH TOAST

cream cheese, orange marmalade, vanilla cornflake cream, berries

17
- SHRIMP & GRITS

cheddar grits, blistered tomatoes, kale, red curry butter

24

SHARE PLATES & SIDES

- CRISPY FRIES

7
- CHARRED WINGS

Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot chili emulsion

16
- ROASTED RED PEPPER ROMESCO DIP

local goat's milk feta, sorghum syrup, warm pita

9
- WHIPPED RICOTTA TOAST

Normandy Farm sourdough, pistachio pesto, roasted broccoli, hot honey

16
- CRISPY BRUSSEL SPROUTS

chili-lime sauce, cilantro, pickled carrots

14

No substitutions please.

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

parties of 6 or more will be charged 20% gratuity.



DRINKS

Head Bartender: Jim McCourt

COCKTAILS

547 MANHATTAN / AGED 547 MANHATTAN Templeton Rye, sweet vermouth, Grand Marnier, bitters	14/16	RUSTY CHAIN Lunazul Reposado Tequila, Drambuie, lime, orgeat, orange, cherry bark vanilla bitters	14
CASTLE SOUR vanilla irish whiskey, clove, lemon, egg white	14	TARIFF Del Maguey Vida, grapefruit, black pepper, peach bitters	14
MARGARITA PICANTE jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt	14	STATELINE SWIZZLE silver rum, passionfruit, lime, demerara, mint, bitters	14
BOURBON THYME Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters	14	CAROLINA WREN apricot vodka, lemon, honey, apricot liqueur, egg white, bitters	14
BACON MAPLE OLD FASHIONED bacon-infused Larceny, maple syrup, bitters, citrus zest	14	S'EXPRESS espresso vodka, coffee liqueur, cold brew, lemon oil	14
THE WARTHOG Striped Pig Gin, spiced pear, lemon, honey, rosemary	14	SCHRUTE SOUR beet vodka, rosemary, lemon, egg white	14
AGED NEGRONI Tanqueray Gin, sweet vermouth, Campari	16	PIMM'S CUP Pimm's No. 1, cucumber, lemon, mint, ginger ale	14

WINE

RED

GONNET COTES DU RHONE BLEND : FRANCE medium bodied, balanced, cherry, asian spice	14/53
MOGOLLON MALBEC : ARGENTINA dark berries, smooth texture, red fruits	14/53
FIRESTONE PINOT NOIR : CALIFORNIA fresh raspberries, rhubarb, earthy, smooth tannins	14/53
ULTRAVIOLET CABERNET SAUVIGNON : CALIFORNIA rich, seductive, fearless, bright red fruits, floral aromatics	14/53
EPIFANIO "ERIAL" TEMPRANILLO : SPAIN intense fruits, bold flavors, blackberry, fine vanilla	65
ADELAIDA ZINFANDEL : CALIFORNIA red and black fruit, boysenberry, nutmeg, black pepper	80
LE P'TIT PAYSAN CABERNET SAUVIGNON:CALIFORNIA : CALIFORNIA dark stone fruits, mûre, wild flower, earthy minerals	95
ROBERT SINSKEY P.O.V RED BLEND : CALIFORNIA rich and intense, crushed berries, fennel, rosemary	105

SPARKLING

MONTEFRESCO PROSECCO : ITALY light, refreshing, pear, green apple	13/51
COL MESIAN ROSEC : ITALY raspberry, white peach, bright acidity	13/51

WHITE

MONTEFRESCO PINOT GRIGIO : ITALY crisp, light bodied, pear, honeydew, citrus zest	14/53
MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND fresh exotic fruit, green apple, kiwi	14/53
PRIMARY CHARDONNAY : CALIFORNIA rich fruit and oak notes	14/53
VINA CARTIN ALBARINO : SPAIN dry, crisp, saline, granny smith, spring flowers	14/53
CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE clean mineral, flint, complex fruits	65
HUSCH CHENIN BLANC : CALIFORNIA honeysuckle, peach, rich mouth feel	60
WEST COUNTY CHARDONNAY : CALIFORNIA creamy and zesty, ripe orchard fruit, sweet spice	70
VASSALTIS ASSYRTIKO : GREECE fresh mineral, zingy yellow fruits, lively acidity	90

ROSÉ

MIRABEAU ROSE : FRANCE elegant red fruits, zesty citrus, refreshingly dry	14/53
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ORANGE

DEMARIE ARNEIS "ORANGE" : ITALY dried apple, peach, apricot	62
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BEER

DRAUGHT

GUINNESS STOUT: IRELAND	8
DELIRIUM TREMENS BELGIAN BLONDE ALE	9
HOBCAW BREWING QUITE LIKE YOU WEST COAST IPA	8
LOFI MEXICAN LAGER: CHARLESTON	8
LOW TIDEALOHA BEACHES PINEAPPLE WHEAT ALE: CHARLESTON	8
NEW SACRUM BLOOD ORANGE WHEAT: CHARLESTON	8
CREATURE COMFORTS TROPICALIA IPA: ATHENS, GA	8
MUNKLE BRUNE ALE: CHARLESTON	8
PLANKOWNER FRIGATE KOLSCH	8
HOLY CITY PLUFF MUD PORTER: CHARLESTON	8

PACKAGED

BLUE MOON	6
BUDWEISER	5
BUD LIGHT	5
COORS LIGHT	5
CORONA	6
ATHLETIC BREWING CO. IPA	8
GOOSE ISLAND IPA	7
MICHELOB ULTRA	5
MILLER LITE	5
YEUNGLING	6

SELTZER

HIGH NOON GRAPEFRUIT	12	HIGH NOON WATERMELON	12
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