



# DRAWING ROOM

## FROM THE BARREL

*Our resident mixologist, Nolan Kennedy, created a rotating production of craft cocktails, aged in barrel for 30 to 60 days using small batch and house made ingredients.*

### Gin Fizz\*

barrel aged barr hill gin | lemon | simple syrup | egg white | stenciled angostura bitters 13

### The Negroni

new amsterdam gin | campari | dolins sweet vermouth | bitters | used mai tai barrels 60+ days 13

### Ultima Palabra

mezcal | green chartreuse | luxardo maraschino | lime 13

### East Bay Flip\*

rhum jm 100 proof aged 30+ days in new oak | house made seasonal falernum  
egg white | black walnut bitters 13

## SMALL PLATES

### Smoked Carolina Quail\*

native chestnut polenta | wild mushrooms | poached egg 16

### Venison Carpaccio\*

herb aioli | dressed cress | toasted rice | benne | sourdough croutons 16

### Oysters Rockefeller

half dozen atlantic oysters | creamed collard greens | benton's bacon | pernod persillade 16

### "Ham on Rye" Gnocchi

antique gouda frico | n.c. country ham | seashore black rye gnocchi | caramelized onions  
pickled mustard vinaigrette 13

### Hearts of Palmetto

butter lettuce | tomatoes | avocado | olives | pickled onions | citrus mojo vinaigrette 13

### Artisan Lettuces & Beets Salad

goat cheese | orange | radish | pistachios | s.c. honey vinaigrette 11

### Roasted Sweet Potato Bisque

n.c. country ham | sea island popcorn | shagbark | corn shoots 9

### Deviled Crab & Lobster

spinach mornay | butter cracker crumble | crisp leeks | brioche toasts 18

## MAIN PLATES

### Scallops

pan seared dayboat scallops | celery root puree | butternut squash | rapini  
groundnut-sunchoke relish 34

*Aubert Et Fils Brut - Champagne, France NV*

### Double Cut Lamb Chops\*

ancient grains | wild mushrooms | dinosaur kale | mint chimichurri 45

*Saint-Esprit Côte Du Rhône - Rhone Valley, France 2014*

### Lowcountry Pirlou

shrimp | lobster | crab | grouper | carolina gold rice | aioli nero | saffron 32

*Quattro Mani Friulano - Brda, Slovenia 2010*

### Pan Roasted Grouper

cauliflower custard and fritters | kilt greens | tandoori butter sauce 36

*Valle da Capucha - Torres Vedras, Portugal 2013*

### Today's Catch

selection and pairings based on seasonal availability MP

### 14oz. Center Cut NY Strip Steak\*

evoo and herb crushed potatoes | trumpet royale mushrooms | bordelaise 48

*Emblem Cabernet Sauvignon - Napa Valley, California 2013*

### Iron Skillet Duck\*

seared foie gras | 10k nostrale dirty rice | collards | bradford watermelon and cowpea relish 36

*Tinazzi Baby Amarone - Veneto, Italy 2013*

### Heritage Pork Osso Buco

berkshire pork | charleston gold rice grits | porcini jus | gremolata brussels sprouts 31

*Palladino Barbera - Piemonte, Italy 2013*

### Just Wicked Cheeseburger\*

cheddar | tomato | lettuce | onion jam | pretzel bun 13

*Elements Zinfandel - Alexander Valley, Sonoma, California 2012*

CHEF DE CUISINE | FORREST PARKER

SOUS CHEF | ENNIO VAZQUEZ

\* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.