

STARTERS

- SOUTHERN-STYLE CRAB CAKE 16**
black eyed pea succotash, smoked pepper aioli
- QUEEN CITY CHICKEN WINGS gf 15**
sweet tea brined, habanero peach, dill buttermilk
- CRISPY BRUSSELS SPROUTS gf n 11**
hot honey, whiskey candied pecans, dried apricot
- THE DEVIL'S EGG 11**
whipped yolks, green pepper chow chow, pork cracklins

- PIMENTO BEER CHEESE 15**
charred breads, pickled vegetables
- SHRIMP & GRITS FRITTER 9**
roasted corn, jalapeño, petite greens, preserved tomato
- CAROLINA SMOKED PORK DIP 13**
mustard q, sweet pickles, charred breads
- CORNMEAL-BATTERED OKRA gf 9**
preserved tomato, buttermilk dip

GREENS & BROTH

- SUCCOTASH CHOWDER gf 11**
roasted corn, butter bean hash, lardons
- CAESAR SALAD 14**
baby romaine, bitter greens, cornbread crumble,
black garlic dressing, parmesan
add chicken or shrimp 9
add crab cake 11

- CAROLINA COBB 14**
artisan mixed greens, tomato, avocado, pickled red onion,
deviled egg, applewood-smoked bacon, smoked
cheddar, green goddess dressing
add chicken or shrimp 9
add crab cake 11

BETWEEN BREAD

all include french fries or side salad

- WAGYU BURGER* 24**
smoked cheddar, tomato & applewood-smoked bacon jam,
bibb lettuce, grilled onions, special sauce, potato bun
add applewood-smoked bacon 3
substitute the impossible burger 3
- FRIED GREEN TOMATO GRILLED CHEESE 15**
pimento cheese and gruyère, sliced brioche,
herbed buttermilk dip

- DOUBLE-FRIED CHICKEN 17**
hot honey, herb slaw, chili spiked pickle, potato bun
- CLUB 14 18**
smoked turkey, applewood-smoked bacon, gruyère,
beefsteak tomato, bibb lettuce, grain mustard aioli,
artisan bread
- SOUTHERN-STYLE CRAB CAKE 21**
beefsteak tomato, bibb lettuce, red pepper remoulade,
potato bun

ENTRÉES

- CAROLINA Q ROASTED CHICKEN gf 27**
braised greens, rice grits, pickled vegetables
- PAN-SEARED RIBEYE* gf 56**
creamed green beans, crispy fingerling potatoes, pan jus

- QUEEN CITY GRITS gf 21**
stone-ground grits, charred asparagus, heirloom tomato,
herb butter
coastal carolina fish 31
spiced shrimp 29
coastal carolina fish & spiced shrimp 35

SWEETS

- CHOCOLATE DIPPED BANANA PUDDING 12**
banana custard, chocolate ganache, salted caramel,
toasted mallow, moon pie
- HUMMINGBIRD CAKE 13**
berry compote, chantilly cream

- CITRUS 7 UP CAKE 11**
trifle, lemon curd, chantilly cream, candied citrus
- ICE CREAM 7**
chocolate or vanilla

gf Gluten-Friendly vg Vegan n Contains Nuts/Peanuts df Dairy-Free Gluten-friendly bread available upon request.

*Item contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats / poultry
seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

18% service charge and applicable sales tax will be added for all parties over 5 people.

COCKTAILS

- BANK ON IT 17**
oak and grist barrel reserve gin, honey simple syrup, lemon juice, candied orange syrup, ginger beer
- THE DAILY GRIND 18**
tito's handmade vodka, kahlúa, black hat espresso
- GILDED AGE 17**
ketel one botanical peach and orange blossom, pineapple, lime juice, ginger beer
- RISKY BUSINESS 17**
milagro blanco, jalapeño pineapple syrup, pineapple juice, lime juice, guava purée

- 24 KARAT 17**
oak and grist genever, st. germain elderflower liqueur, peach purée, mint, owen's american tonic
- FACE VALUE 16**
grey goose, ruby red grapefruit juice, lime juice, agave, coconut purée, firewater bitters, tajín
- FIXED INCOME 17**
oak and grist descendant whiskey, grenadine, cinnamon, lemon, luxardo cherry, cola
- STOCK EXCHANGE 18**
woodford reserve bourbon, bacon simple syrup, cherry vanilla bitters

ZERO PROOF

- NOUVEAU RICHE 12**
seedlip grove 42, orange, rhubarb bitters, pineapple gum syrup
- TRUST FUND 12**
seedlip grove 42, lavender syrup, lemon, owen's rio red grapefruit

WINE

SPARKLING

	6oz	9oz	Bottle
Lunetta Prosecco Brut ITA 187mL			16
Chandon Sparkling Rosé CA 187mL			15
Moët & Chandon Impérial Brut Rosé Champagne FRA 187mL			30

WHITE

Chateau Ste. Michelle Riesling Columbia Valley WA	12	15	48
Santa Margherita Pinot Grigio Veneto ITA	18	25	69
Rose Gold Rosé Côtes de Provence FRA	15	21	58
Decoy by Duckhorn Sauvignon Blanc CA	14	17	54
Pine Ridge Chenin Blanc/Viognier CA	12	16	48
Kendall-Jackson Vintner's Reserve Chardonnay CA	13	16	52
Wente Vineyards Chardonnay CA	14	17	54
Drifting Chardonnay Lodi CA	14	17	54

RED

Elouan Pinot Noir OR	13	18	52
Ayres Pinot Noir Willamette Valley OR	15	21	58
Banfi Chianti Classico Tuscany ITA	13	18	50
Benziger Family Winery Merlot CA	14	19	56
Catena Vista Flores Malbec ARG	12	15	48
Joel Gott Red Blend WA	14	17	54
Liberty School Cabernet Sauvignon CA	15	19	56
Tribute Cabernet Sauvignon CA	12	15	48
Franciscan Estate Cornerstone Cabernet Sauvignon CA	14	19	54
DAOU Cabernet Sauvignon Paso Robles CA	16	22	64

BEER

DRAFT

Michelob Ultra	7
Miller Lite	7
Bud Light	7
Dos Equis Lager	8
Stella Artois	8
OMB Captain Jack	9
New Belgium Voodoo Ranger	9
Sycamore Mountain Candy IPA	9
Wicked Weed Pernicious IPA	9
Legion Juicy Jay IPA	9
Seasonal Rotating Taps	9

DOMESTIC 7

Coors Light	8
Budweiser	7

IMPORTED 8

Corona Extra Lager	8
Heineken	8
Peroni	8
Guinness	8
Modelo Especial	8

CRAFT

OMB Copper Alt Bier	9
Sugar Creek Pale Ale	9
Sycamore Juiciness IPA	9
Samuel Adams Boston Lager	7
Samuel Adams Seasonal	7
New Belgium Fat Tire Ale	8
Blue Moon Belgian White Ale	8
Yuengling American Lager	7

NON-ALCOHOLIC 9

Heineken 0.0 N/A Lager	9
Athletic Brewing Co. Run Wild IPA	9

HARD CIDERS & SELTZERS

Angry Orchard Hard Cider	8
Flat Rock Hard Cider	8
White Claw Mango Seltzer	8
White Claw Black Cherry Seltzer	8
Truly Wild Berry Seltzer	8
High Noon Vodka Seltzer	12