



DINNER

SNACKS & STARTERS

HEIRLOOM TOMATO SALAD

local lettuces, bacon,
buttermilk chive dressing, croutons

\$12

HOUSE MADE CHARCUTERIE

served with crackers, pickles and provisions

\$15

LOCAL CHEESES

served with crostini, preserves
& condiments

\$15

STREET CORN

garlic aioli, cotija, lime, espelette

\$9

OYSTERS ON THE HALF SHELL

Lowcountry cups, pickleback mignonette, cocktail sauce

\$15 PER HALF DOZEN

SMOKED BEEF TARTARE

potato chips, anchovies, capers,
radish, cured egg yolk

\$15

PEI MUSSELS

peas, garlic saffron fideos

\$16

CRISPY BRUSSEL SPROUTS

chili-lime sauce, cilantro, pickled carrots

\$10

CHARRED WINGS

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

\$10

BURRATA AND PISTACHIO TOAST

garlic aioli, cotija, lime, espelette

\$14

ENTRÉES

CATCH OF THE DAY

rainbow carrots, new potatoes, radishes,
citrus coconut broth, summer herbs

\$30

KOJI AGED STRIP STEAK

bone marrow panzanella, local tomatoes,
eggplant caponata, pine nuts,
local feta, spinach

\$34

7^{0Z} GRASS-FED ANGUS BURGER*

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

\$17

SHRIMP & GRITS

white cheddar, red miso tomato gravy,
kale, summer beans

\$28

SAFFRON FIDEOS

blistered tomatoes, spinach, garlic cream,
roasted broccoli, gremolata

\$21

COCKTAILS

547 MANHATTAN/AGED 547 MANHATTAN	\$13/\$15	RUSTY CHAIN	\$12
Templeton Rye, sweet vermouth, Grand Marnier, bitters		Altos Reposado Tequila, Drambuie, lime, orgeat, orange, cherry bark vanilla bitters	
CASTLE SOUR	\$12	TARIFF	\$13
Vanilla Irish Whiskey, clove, lemon, egg white		Del Maguey Vida, grapefruit, black pepper, peach bitters	
MARGARITA PICANTE	\$12	STATELINE SWIZZLE	\$13
jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt		silver rum, passionfruit, lime, demerara, mint, bitters	
BOURBON THYME	\$12	CAROLINA WREN	\$12
Granny Smith Bourbon, Aperol, lemon, thyme honey, bitters		apricot vodka, lemon, honey, apricot liqueur, egg white, bitters	
BACON MAPLE OLD FASHIONED	\$12	S'EXPRESS	\$12
bacon infused Makers Mark, maple syrup, bitters, citrus zest		espresso vodka, coffee liqueur, cold brew, lemon oil	
THE WARTHOG	\$13	SCHRUTE SOUR	\$12
Striped Pig Gin, spiced pear, lemon, honey, rosemary		beet vodka, rosemary, lemon, egg white	
AGED NEGRONI	\$15	PIMM'S CUP	\$12
Tanqueray Gin, sweet vermouth, Campari		Pimm's No.1, cucumber, lemon, mint, ginger ale	

WINE

RED

ROYAL OAKS CABERNET BLEND CALIFORNIA	\$12/\$44
full bodied, dark fruits, well structured tannins, long finish	
BELHARA MALBEC ARGENTINA	\$13/\$51
dark berries, smooth texture, red fruits	
SKYFALL MERLOT WASHINGTON	\$12/\$44
plum, leather, juicy cherry candy, cocoa powder	
ULTRAVIOLET CABERNET SAUVIGNON CALIFORNIA	\$14/\$53
rich, seductive, fearless, bright red fruits, floral aromatics	

ROSÉ

AIX ROSÉ FRANCE	\$13/\$51
Subtle, elegant and delicious, crisp, ripe, summer fruit	

WHITE

MONTEFRESCO PINOT GRIGIO ITALY	\$12/\$44
crisp, light bodied, pear, honeydew, citrus zest	
MASSEY DACTA SAUVIGNON BLANC NEW ZEALAND	\$13/\$51
lychee, pineapple, mineral and flint, mouth-watering acidity	
PRIMARY CHARDONNAY CALIFORNIA	\$13/\$51
rich fruit and oak notes	
FONT-MARS PICPOUL FRANCE	\$12/\$44
peach, white rose, saline, lively exotic fruits	

SPARKLING

MONTEFRESCO PROSECCO ITALY	\$12/\$44
light , refreshing, pear, green apple	
CAN XA CAVA BRUT ROSÉ SPAIN	\$12/\$44
strawberry, lemon, clementine	

BEER

DRAUGHT

GUINNESS STOUT IRELAND	\$7
FREEHOUSE FOLLY'S PRIDE BLOND N. CHARLESTON	\$7.5
WICKED WEED PERNICIOUS IPA ASHEVILLE, NC	\$8
LOFI MEXICAN LAGER CHARLESTON	\$7.5
WICKED WEED ROTATING SOUR ASHEVILLE, NC	\$10
COOPER RIVER GOLDEN ALE CHARLESTON	\$7.5
WESTBROOK WHITE THAI WITBIER MT PLEASANT	\$7.5
2 BLOKES WICKED THROAT CHARMAH NE-STYLE IPA MT PLEASANT	\$7.5
REISSDORF KOLSCH GERMANY	\$7.5
GHOST MONKEY FARMER'S BROWN BROWN ALE MT PLEASANT	\$7.5

PACKAGED

BLUE MOON	\$6
BUDWEISER	\$4.5
BUD LIGHT	\$4.5
COORS LIGHT	\$4.5
CORONA	\$6
DOC'S CIDER	\$7
MICHELOB ULTRA	\$4.5
MILLER LITE	\$4.5
YEUNGLING	\$6