PROHIBITION

BRUNCH

Spring 2021

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

SMALL PLATES

BLT SALAD *14*
local lettuces, bacon, tomatoes, buttermilk chive dressing, croutons

CHARRED WINGS *14*
Memphis dry rub, sweet vinegar, gorgonzola ranch, carrot chili emulsion

CRISPY BRUSSEL SPROUTS *11*
chili-lime sauce, cilantro, pickled carrots

WHIPPED RICOTTA TOAST *15*
pistachio pesto, roasted broccoli, hot honey

SMASHED AVOCADO TOAST! *15*
Sourdough, tomatoes, dill hollandaise, chia seeds

ENTREES

STUFFED FRENCH TOAST *16*
cream cheese, strawberry preserves, vanilla cornflake cream, berries

CRISPY CHICKEN MELT *15*
cheddar, lettuce, tomato, elbow ranch, brioche bun

STEAK & EGGS *21*
10oz ribeye, sauteed kale, fried eggs, hollandaise

HUEVOS RANCHEROS *15*
chorizo, rice, black beans, salsa, fried eggs, lime crema, crispy tortilla

SHRIMP & GRITS *18*
cheddar, tomato miso gravy, kale

7OZ BRUNCH BURGER *17*
bourbon bacon jam, cheddar, pickles, fried egg, garlic aioli, fries

EGGS BENNY *15*
English muffins, chipped ham, poached eggs, hollandaise

SMOKED SALMON SALAD BLT *16*
capers, onions, arugula, Texas toast, fries

CHICKEN & BISCUITS *17*
buttermilk biscuit, sausage gravy, fried chicken thigh

SIDES

TWO EGGS ANY STYLE **HAND-CUT FRIES** **HONEY-CURED BACON**
SMASHED AVOCADO **BISCUITS & BUTTER** **LOCAL GRITS** **TOAST**

7

DRINKS

MORNING FOG *12*
Jameson Caskmates, cold brew, Guinness, cream

MIMOSA *7*
sparkling wine, orange juice

BLOODY MARY *11*
vodka, traditional preparation, lemon, smoked salt

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

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

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DRINKS

Head Bartender: **Jim McCourt**

COCKTAILS

547 MANHATTAN / AGED 547 MANHATTAN *13/15*
Templeton Rye, sweet vermouth, Grand Marnier, bitters

CASTLE SOUR *12*
vanilla irish whiskey, clove, lemon, egg white

MARGARITA PICANTE *12*
jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt

BOURBON THYME *12*
Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters

BACON MAPLE OLD FASHIONED *12*
bacon-infused Makers Mark, maple syrup, bitters, citrus zest

THE WARTHOG *13*
Striped Pig Gin, spiced pear, lemon, honey, rosemary

AGED NEGRONI *15*
Tanqueray Gin, sweet vermouth, Campari

RUSTY CHAIN *12*
Altos Reposado Tequila, Drambuie, lime, orgeat, orange, cherry bark vanilla bitters

TARIFF *13*
Del Maguey Vida, grapefruit, black pepper, peach bitters

STATELINE SWIZZLE *13*
silver rum, passionfruit, lime, demerara, mint, bitters

CAROLINA WREN *12*
apricot vodka, lemon, honey, apricot liqueur, egg white, bitters

S'EXPRESS *12*
espresso vodka, coffee liqueur, cold brew, lemon oil

SCHRUTE SOUR *12*
beet vodka, rosemary, lemon, egg white

PIMM'S CUP *12*
Pimm's No.1, cucumber, lemon, mint, ginger ale

WINE

RED

COASTAL RIDGE CABERNET SAUVIGNON : CALIFORNIA *12/44*
dark fruits, black cherry, cassis

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

MIRABEAU ROSE : FRANCE *13/51*
elegant red fruits, zesty citrus, refreshingly dry

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

COL MESIAN ROSEC : ITALY *12/44*
raspberry, white peach, bright acidity

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 HANDLE : ASHEVILLE, NC *10*
COOPER RIVER GOLDEN ALE : CHARLESTON *7.5*
2 BLOKES WICKED THROAT CHARMAH IPA : MT. PLEASANT *7.5*
REISSDORF KOLSCH : GERMANY *7.5*
GHOST MONKEY FARMER'S 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*

PROHIBITION

$7

Mon-Fri *4-6pm*

HAPPY HOUR

Bar Only

COCKTAILS

MARGARITA PICANTE
jalapeño tequila, Cointreau, blood orange, lime, agave, smoked chili salt

BOURBON THYME
Granny Smith bourbon, Aperol, lemon, thyme honey, bitters

PIMMS CUP
Pimms, cucumber, lemon, mint, ginger

WINE

HOUSE RED OR HOUSE WHITE

BEER

SELECTION OF LOCAL DRAUGHTS

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