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.

@prohibitionchs

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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 *13*
vanilla irish whiskey, clove, lemon, egg white

MARGARITA PICANTE *13*
jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt

BOURBON THYME *13*
Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters

BACON MAPLE OLD FASHIONED *13*
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 *13*
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 *13*
apricot vodka, lemon, honey, apricot liqueur, egg white, bitters

S'EXPRESS *13*
espresso vodka, coffee liqueur, cold brew, lemon oil

SCHRUTE SOUR *13*
beet vodka, rosemary, lemon, egg white

PIMM'S CUP *13*
Pimm's No.1, cucumber, lemon, mint, ginger ale

WINE

RED

COASTAL RIDGE CABERNET SAUVIGNON : CALIFORNIA *13/51*
dark fruits, black cherry, cassis

MOGOLLON MALBEC : ARGENTINA *14/53*
dark berries, smooth texture, red fruits

GENIO MONASTRELL : SPAIN *13/51*
plum, cherry, fresh berries, medium-bodied

ULTRAVIOLET CABERNET SAUVIGNON : CALIFORNIA *14/53*
rich, seductive, fearless, bright red fruits, floral aromatics

ROSÉ

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

WHITE

MONTEFRESCO PINOT GRIGIO : ITALY *13/51*
crisp, light bodied, pear, honeydew, citrus zest

BLACK COTTAGE SAUVIGNON BLANC : NEW ZEALAND *14/53*
fresh exotic fruit, green apple, kiwi

PRIMARY CHARDONNAY : CALIFORNIA *14/53*
rich fruit and oak notes

VINA CARTIN ALBARINO : SPAIN *14/53*
dry, crisp, saline, granny smith, spring flowers

SPARKLING

MONTEFRESCO PROSECCO : ITALY *13/51*
light, refreshing, pear, green apple

COL MESIAN ROSEC : ITALY *13/51*
raspberry, white peach, bright acidity

BEER

DRAUGHT

GUINNESS STOUT : IRELAND *8*
FREEHOUSE FOLLY'S PRIDE BLOND : N. CHARLESTON *8*
WICKED WEED PERNICIOUS IPA : ASHEVILLE, NC *8*
LOFI MEXICAN LAGER : CHARLESTON *8*
WICKED WEED ROTATING HANDLE : ASHEVILLE, NC *10*
COOPER RIVER GOLDEN ALE : CHARLESTON *8*
2 BLOKES WICKED THROAT CHARMAH IPA : MT. PLEASANT *8*
REISSDORF KOLSCH : GERMANY *8*
TRADESMAN BRICKLAYERS RED ALE : N. CHARLESTON *8*

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*