



DINNER MENU

Fall 2021

Executive Chef: Greg Garrison
Chef de Cuisine: Analisa LaPietra

RAW BAR

OYSTERS ON THE HALF SHELL

Lowcountry cups,
pickleback mignonette,
house-fermented hot sauce
18 per 1/2 doz.



HAPPY HOUR!

MONDAY THROUGH THURSDAY

5pm - 6pm

Food & Drink specials



4

COURSE

Chef's Tasting Menu

available Friday & Saturday

a progressive tasting menu
featuring Chef's choice of local
and seasonal ingredients to be
enjoyed by the entire table.

\$75

per person

No substitutions please.

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

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

   @prohibitionchs

SNACKS & STARTERS

SHAVED FALL VEGETABLE SALAD

XO vinaigrette, marinated kale, asian pear, almonds

13

LOCAL GREENS SALAD

radish, sourdough croutons, local parmesan, buttermilk chive dressing

14

HOUSE MADE CHARCUTERIE

served with house crackers, pickles and provisions

21

LOCAL CHEESEBOARD

Clemson blue cheese, Firefly Farm Merry Goat Round, Forx Farm aged gouda
served with crostini, preserves & condiments

21

CHARRED WINGS

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

16

SMOKED BEEF TARTARE

salt & vinegar dill potato chips, anchovies, capers, radish, cured egg yolk

19

ROASTED RED PEPPER ROMESCO DIP

local goat's milk feta, apple cider reduction, crispy pita chips

9

STREET CORN

garlic aioli, cotija, lime, house chili flakes

10

CRISPY BRUSSEL SPROUTS

chili-lime sauce, cilantro, pickled carrots

14

WHIPPED RICOTTA TOAST

pistachio pesto, roasted broccoli, hot honey

16

ENTREES

CATCH OF THE DAY

jumbo lump crab, corn and butter bean succotash, zucchini, red potatoes, brown butter

38

KOJI AGED STRIP STEAK

served medium, with blue cheese gnocchi a la Romana, shiitake mushroom
conserva, asparagus, cippolini, horseradish cream

39

7OZ GRASS-FED ANGUS BURGER*

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

20

SHRIMP & GRITS

Marsh Hen Mill grits, red curry butter, carrots, kale, blistered tomatoes

32

SAFFRON FIDEOS

toasted angel hair pasta, spinach, garlic cream, peas, roasted broccoli, gremolata

32

SEARED SCALLOPS & PORK BELLY

cornmeal griddle cakes, apple romesco, shaved brussel sprouts, chili crisp

38

DESSERT

WARM DOUGHNUTS

rum caramel, coconut sugar

13

CHOCOLATE HAZELNUT BUDINO

hazelnut brittle, feuilletine, cherry

11



DRINKS

Head Bartender: Jim McCourt

COCKTAILS

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

WINE

RED

GONNET COTES DU RHONE BLEND : FRANCE medium bodied, balanced, cherry, asian spice	14/53
MOGOLLON MALBEC : ARGENTINA dark berries, smooth texture, red fruits	14/53
FIRESTONE PINOT NOIR : CALIFORNIA fresh raspberries, rhubarb, earthy, smooth tannins	14/53
ULTRAVIOLET CABERNET SAUVIGNON : CALIFORNIA rich, seductive, fearless, bright red fruits, floral aromatics	14/53
EPIFANIO "ERIAL" TEMPRANILLO : SPAIN intense fruits, bold flavors, blackberry, fine vanilla	65
ADELAIDA ZINFANDEL : CALIFORNIA red and black fruit, boysenberry, nutmeg, black pepper	80
MARK RYAN "THE DISSIDENT" RED BLEND : CALIFORNIA big, juicy fruits, powerful chewy tannins, chocolate	95
CARNEROS SPRINGS CABERNET SAUVIGNON : CALIFORNIA black stone fruits, cassis, leather, rich luxurious finish	95

SPARKLING

MONTEFRESCO PROSECCO : ITALY light, refreshing, pear, green apple	13/51
COL MESIAN ROSEC : ITALY raspberry, white peach, bright acidity	13/51

WHITE

MONTEFRESCO PINOT GRIGIO : ITALY crisp, light bodied, pear, honeydew, citrus zest	14/53
MASSEY DACTA SAUVIGNON BLANC : NEW ZEALAND fresh exotic fruit, green apple, kiwi	14/53
PRIMARY CHARDONNAY : CALIFORNIA rich fruit and oak notes	14/53
VINA CARTIN ALBARINO : SPAIN dry, crisp, saline, granny smith, spring flowers	14/53
CLEMENT BERTHIER SAUVIGNON BLANC : FRANCE clean mineral, flint, complex fruits	65
HUSCH CHENIN BLANC : CALIFORNIA honeysuckle, peach, rich mouth feel	60
WEST COUNTY CHARDONNAY : CALIFORNIA creamy and zesty, ripe orchard fruit, sweet spice	70
VASSALTIS ASSYRTIKO : GREECE fresh mineral, zingy yellow fruits, lively acidity	90

ROSÉ

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

DEMARIE ARNEIS "ORANGE" : ITALY dried apple, peach, apricot	62
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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

SELTZER

HIGH NOON GRAPEFRUIT	10	WHITE CLAW BLACK CHERRY	7
HIGH NOON PEACH	10		