



DINNER MENU

Spring 2022

Executive Chef: Greg Garrison
Chef de Cuisine: Analisa LaPietra

RAW BAR

CRUDO

local catch - seasonal flavors
changes daily

16

OYSTERS ON THE HALF SHELL

Lowcountry Cups,
pickleback mignonette,
house-fermented hot sauce

18 per 1/2 doz.



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

SPRING VEGETABLE SALAD

shaved asparagus, snap peas, lacinato kale, asian pear, crunchy chickpeas,
black mustard vinaigrette

13

LOCAL GREENS SALAD

radish, olive oil croutons, local parmesan, buttermilk chive dressing

14

HOUSE MADE CHARCUTERIE

served with house crackers, pickles and provisions

21

LOCAL CHEESEBOARD

Firefly Farm Merry Goat Round, Moo & Blue, 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, sorghum syrup, warm pita

9

STREET CORN

garlic aioli, cotija, lime, house chili flakes

10

CRISPY BRUSSEL SPROUTS

chili-lime sauce, cilantro, pickled carrots

14

WHIPPED RICOTTA TOAST

Normandy Farm sourdough bread, pistachio pesto, roasted broccoli, hot honey

16

ENTREES

CATCH OF THE DAY

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

38

12OZ STRIP STEAK

blue cheese potato gratin, 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
Add Shrimp - \$8 supplement.

30

DESSERT

WARM DOUGHNUTS

rum dulce de leche, coconut sugar

13

CHOCOLATE HAZELNUT CUSTARD

candied hazelnut, Ritz crackers, cherry

11



DRINKS

Head Bartender: Jim McCourt

COCKTAILS

547 MANHATTAN / AGED 547 MANHATTAN Templeton Rye, sweet vermouth, Grand Marnier, bitters	14/16	RUSTY CHAIN Lunazul Reposado Tequila, Drambuie, lime, orgeat, orange, cherry bark vanilla bitters	14
CASTLE SOUR vanilla irish whiskey, clove, lemon, egg white	14	TARIFF Del Maguey Vida, grapefruit, black pepper, peach bitters	14
MARGARITA PICANTE jalapeno tequila, Cointreau, blood orange, lime, agave, smoked chili salt	14	STATELINE SWIZZLE silver rum, passionfruit, lime, demerara, mint, bitters	14
BOURBON THYME Granny Smith Bourbon, Aperol, lemon, thyme, honey, bitters	14	CAROLINA WREN apricot vodka, lemon, honey, apricot liqueur, egg white, bitters	14
BACON MAPLE OLD FASHIONED bacon-infused Larceny, maple syrup, bitters, citrus zest	14	S'EXPRESS espresso vodka, coffee liqueur, cold brew, lemon oil	14
THE WARTHOG Striped Pig Gin, spiced pear, lemon, honey, rosemary	14	SCHRUTE SOUR beet vodka, rosemary, lemon, egg white	14
AGED NEGRONI Tanqueray Gin, sweet vermouth, Campari	16	PIMM'S CUP Pimm's No. 1, cucumber, lemon, mint, ginger ale	14

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
PLANKOWNER HIDDEN HARBOUR IPA: BOILING SPRINGS SC	8
LOFI MEXICAN LAGER : CHARLESTON	8
WICKED WEED ROTATING HANDLE : ASHEVILLE, NC	10
COOPER RIVER GOLDEN ALE : CHARLESTON	8
CREATURE COMFORTS TROPICALIA IPA: ATHENS, GA	8
TIDAL CREEK TIDEWAYS PILSNER: MYRTLE BEACH, SC	8
GHOST MONKEY YOGA PANTS KOLSCH: MT PLEASANT, SC	8

PACKAGED

BLUE MOON	6
BUDWEISER	5
BUD LIGHT	5
COORS LIGHT	5
CORONA	6
DOC'S CIDER	7
MICHELOB ULTRA	5
MILLER LITE	5
YEUNGLING	6

SELTZER

HIGH NOON GRAPEFRUIT	12	WHITE CLAW BLACK CHERRY	7
HIGH NOON PEACH	12		