



STARTERS

SOUP OF THE DAY	\$ 10
MARINATED OLIVES ORANGE PEEL • HERBS	\$ 8
CRISPY CALAMARI GYPSY PEPPERS • ARUGULA SWEET PEPPER AIOLI	\$ 16
AFFETTATI PROSCIUTTO PROSCIUTTO • SOPPRESATTA PARMESAN REGGIANO • CACIOTTA AL- TARTUFO • WARM BREAD	\$ 21
DAILY BRUSCHETTA LOCAL VEGGIES ,CREATED DAILY	\$16

SALADS

CARAMELIZED STRAWBERRIES TOASTED PINENUTS • FENNEL • ARUGULA PECORINO DRESSING	\$ 15
HEIRLOOM TOMATO SALAD ARUGULA • SIANO BURATTA • PICKELD SHALLOTS • GEORGIA OLIVE OIL	\$ 17
CW FARMS TUSCAN KALE COBB CHERRY TOMATOES • PUMPKIN SEEDS • EGG BACON • AVOCADO • PICKLED FENNEL	\$ 17
ADD CHICKEN • SHRIMP	\$ 10 EA
ADD SKIRT STEAK • SALMON	\$ 12 EA

SANDWICHES

FOCACCIA BURRATTA TOMATO • ARUGULA BASIL AIOLI • BALSAMIC	\$ 17
CHEESEBURGER CIABATTA • LETTUCE • TOMATO ONION • GARLIC AIOLI	\$ 18
MEATBALL BAGUETTE • SIANO MOZZARELLA MARINARA	\$ 17
THE NOT BURGER MEATLESS PATTY • ZUCCHINI RADISH SLAW GYPSY PEPPER VEGAN AIOLI • GF BUN	\$ 18
DUROCK HERITAGE PORCHETTA POTATO BUN • TOMATO VERDE DUKE'S MAYO	\$ 18
BLT PARMESAN CRUSTED SOURDOUGH TURKEY • WHOLE GRAIN AIOLI	\$ 18
GRILLED CHEESE CAROLINA RICE BREAD • MOZZARELLA FONTINA • PUMPKIN SEED PISTOU	\$ 15

B

ENTREES

FAROE ISLAND SALMON • FINGERLING POTATOES • KALE • LEMON VINAIGRETTE	\$ 27
*BOLOGNESE • HOUSE MADE PAPPARDELLE • BLISTERED TOMATO PARMESAN REGGIANO • BASIL	\$ 24
PIZZETTE • PEAS • MUSHROOMS • FONTINA CHEESE • OLIVE OIL • PROSCIUTTO	\$ 20
QUINOA • ZUCCHINI • PEAS • PICKLED FENNEL • HERBS • OLIVES	\$ 22

CLASSICS

CAESAR SALAD	\$ 16
HOUSE SALAD • MIXED GREENS	\$ 14
CHICKEN PARMIGIANA • SPAGHETTI	\$ 26

*DENOTES ITEMS WHERE PASTA CAN BE SUBSTITUTED FOR GLUTEN FREE PASTA OR ZOODLES

MENU CREATED BY CHEF DE CUISINE SAUL SERRANO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

PEACHES & BOURBON

MAKER'S MARK, LEMON,
LOCAL PEACH CIDER
\$ 14

MAY RIVER MARY

CHARLESTON BOLD & SPICY MIX, VODKA
\$ 14

WHITE CRANBERRY MULE

VODKA, ST. GERMAIN,
WHITE CRANBERRY JUICE, LIME,
GINGER BEER
\$ 14

ITALIAN PALOMA

TEQUILA, CAPPELLETTI, GRAPEFRUIT,
ORANGE JUICE, BLOOD ORANGE AND SODA
\$ 14

DOCTOR'S ORDERS

KETEL ONE CITROEN, DOMAINE DE CANTON,
LEMON JUICE, GINGER BEER
\$ 18

BLACKBERRY SANGRIA

\$ 14

MANGO SANGRIA

\$ 14

B

CRAFT IN A CAN

NEW BELGIUM BREWING

"FAT TIRE" • AMBER ALE \$ 8

RIVER DOG BREWERY

PILSNER \$ 8

RIVER DOG BREWERY

IPA \$ 8

WESTBROOK BREWING COMPANY

"WHITE THAI" • BELGIAN WITBIER \$ 8

WINE

SPARKLING

GLASS/BOTTLE

GIULANA, PROSECCO, VENETO, ITALY \$ 10 • 40

WHITE WINES

SAUVIGNON BLANC

SPY VALLEY, MARLBOROUGH,
NEW ZEALAND \$ 13 • 50

MARC PLOUZEAU, TOURAINE, FRANCE \$ 13 • 55

CLASSIC WHITE WINES

VILLA ALPINI, PINOT GRIGIO
FRIULI, ITALY \$ 10 • 40

JAGER, GRÜNER VELTLINER, "REDERSPIEL RIED
KLAUS," WACHAU, AUSTRIA \$ 15 • 60

CHARDONNAY

WYATT, CA \$ 12 • 50

TOR, DURELL VINEYARD,
SONOMA COAST, CA \$ 26 • 105

D. VINCENT MOTHE, BURGUNDY, FR \$ 15 • 60

ROSÉ

GRENACHE

MALENE, CENTRAL COAST, CA \$ 15 • 60

RED WINES

PINOT NOIR

AVAREAN, WILLAMETTE VALLEY, OR \$ 13 • 50

SEAN MINOR, "FOUR BEARS,"
CENTRAL COAST, CA \$ 12 • 45

ADELSHEIM, WILLAMETTE VALLEY, OR \$ 90

FAILLA, SONOMA COAST, CA \$ 125

ITALIAN RED WINES

CASTELLARE DI CASTELLINA,
CHIANTI CLASSICO \$ 14 • 55

M.A. MONTICELLI, NEBBIOLO,
LANGHE \$ 80

II FAUNO, TOSCANA
SUPER-TUSCAN, TUSCANY \$ 75

CASCINA FONTANA, DOLCETTO D'ALBA,
PIEDMONT \$ 45

LOPPA, NEBBIOLO, COLLINE NOVARESIS,
PIEDMONT \$ 45

FULL BODIED RED WINES

SEGHESSIO, ZINFANDEL,
SONOMA COUNTY, CALIFORNIA \$ 15 • 60

HENTLY FARM, SHIRAZ,
BAROSSA VALLEY, AUSTRALIA \$ 60

CABERNET SAUVIGNON

JIM BARRY, "THE COVER DRIVE,"
COONAWARRA, AUSTRALIA \$ 13 • 50

EAGLE GLEN, NAPA VALLEY, CA \$ 18 • 70

CONN CREEK, NAPA VALLEY, CA \$ 75