

STARTERS

HAM AND CHEESE

Burrata, Grilled Local Peach, Prosciutto, Saba, Wild Arugula, Bee Pollen, Olive Oil Brioche Croutons

19

BEER CHEESE FRIES

French Fries Topped with Lager Beer Cheese Sauce, Green Onions, Bacon Bits

12

ROASTED HEIRLOOM TOMATO BRUSCHETTA

Goat Cheese, Chimichurri, House Made Grilled Ciabatta

13

TUNA TATAKI

Seared Local Ahi, Lime Gel, Crispy Garlic, Avocado, Scallions, Chili Threads, Cilantro Micros, Sesame Nibs

20

CHARCUTERIE BOARD

Served with Three Seasonal Meats and Cheeses, Whole Grain Mustard, Pickled Vegetables, Rustic Bread

18

LOADED KETTLE CHIPS

Blue Cheese, Bacon Bits, Scallions, Balsamic Reduction

10

CHICKEN WINGS

Choice of: Buffalo, BBQ or Maple Habanero

Choice of: Blue Cheese or Ranch

10 for 21

SALADS

MARKET SUMMER SALAD

Mesclun, Local Gold Beets, Red Onion, Almonds, Feta, Peach and Honey Vinaigrette

14

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons, Caesar Dressing

12

PUBLIC HOUSE SALAD

Mixed Greens, Carrots, Red Onions, Cherry Tomatoes, Cucumber

10

COBB SALAD

Romaine, Avocado, Egg, Bacon, Blue Cheese, Red Onions, Cucumber, Cherry Tomatoes

14

Add To Any Salad:

Fried Chicken (+6)

Grilled Chicken or Shrimp (+8)

Treviel Moultrie - Chef

*Please note, this item contains items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

20% Gratuity added to Parties of 6 or more.

PUB SPECIALS

FISH AND CHIPS

Beer Battered, Tartar Sauce (Available Grilled)

21

GRILLED SALMON

Roasted Corn, Fennel, Charred Onion, Asparagus,
Tomato Relish, Yuzu Miso Vinaigrette

30

BURGERS

*Local Double Patty Smash Burger From Brasstown Beef on a Buttered Brioche Bun;
Choice of Heirloom Tomato Watermelon Salad, Spicy Cucumber Radish Salad,
Garlic Grilled Asparagus or French Fries*

ALL AMERICAN BURGER*

American Cheese, Market Sauce, Shredded Lettuce,
Tomato, Caramelized Onion

16

BBQ BURGER

Smoked Cheddar, Bacon, Crispy Onion, Charred Jalapeño Aioli,
Lillie's Q Carolina Gold BBQ Sauce

17

WRAPS & SANDWICHES

CHICKEN CAESAR SALAD WRAP

Fried Chicken Strips, Roasted Tomatoes, Boursin Cheese

16

MEDITERRANEAN PORTABELLA WRAP

Marinated Portabella, Tomato Hummus,
Mixed Greens, Onions, Tomatoes, Carrots

16

GRILLED CHEESE

Sharp Cheddar and Mozzarella Cheeses, Bacon Jam, Tomato

15

CHICKEN PESTO SANDWICH

Fresh Mozzarella, House Made Pesto, Bacon,
Balsamic Roasted Cherry Tomatoes

16

ITALIAN WRAP

Salami, Ham, Turkey, Provolone, Red Onion, Shredded Romaine Lettuce,
Oregano, Olive Oil

15

PULLED PORK SANDWICH

Spicy Slaw, Tomato, Crispy Onion, Whole Grain Mustard Aioli

16

TACOS

Choice of: Blackened Fish or Blackened Shrimp, Spicy Coleslaw,
Diced Tomato, Onion, Cilantro, Peppered Crème Fraiche

17

SIDES

HEIRLOOM TOMATO WATERMELON SALAD

8

SPICY CUCUMBER RADISH SALAD

8

GARLIC GRILLED ASPARAGUS

8

FRENCH FRIES

8

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BEER

	COLONIAL 16OZ	IMPERIAL 20OZ
ON TAP		
*Coast Hop Art IPA (7.7%)	8	10
*Coast Kolsch (4.8%)	8	10
*Commonhouse Park Circle Pale Ale (5.5%)	8	10
*Edmund's Oast Blonde Ale (5.0%)	8	10
*Edmund's Oast Seasonal Sour	9	11
*Estuary Mexican Lager (5.0%)	8	10
*Holy City Overly Friendly IPA (7.3%)	8	10
*Low Tide Aloha Beaches (5.5%)	8	10
*Low Tide Boat Cleat Brown (5.2%)	8	10
*Munkle Pilsner (5.1%)	8	10
*Palmetto Amber Ale (5.8%)	8	10
*Ship's Wheel Cider (5.5%)	8	10
*Westbrook One Claw Pale Ale (5.5%)	8	10
*Westbrook White Thai (5.0%)	8	10
Guinness Stout (4.2%)	8	10
Kentucky Bourbon Barrel Ale (8.2%)	9	11
Michelob Ultra (4.2%)	6	8
Stella Artois (5.2%)	7	9
Wicked Weed Coastal Love IPA (6.3%)	8	10
Yuengling Lager (4.5%)	7	9

BOTTLES AND CANS

Budweiser (5.0%)
Bud Light (4.2%)
Blue Moon (5.4%)
Coors Light (4.2%)
Michelob Ultra (4.3%)
Miller Lite (4.2%)
Heineken Non-Alcoholic (0.0%)

5

Boddingtons Pub Ale (4.7%)
Corona Extra Lager (5.0%)
Corona Light (4.1%)
Heineken Lager (5.4%)

6

Amstel Light (3.5%)
Bell's Two Hearted Ale (7.0%)
Left Hand Brewing Milk Stout Nitro (6.0%)
Sam Adams Boston Lager (4.9%)

7

High Noon Seltzer (4.5%) *Choice of: Watermelon, Pineapple or Lime*

8

**Local Offering*

WINE

	GLASS	BOTTLE
BUBBLES		
Charles de Fère Brut Sparkling “Cuvée Jean-Louis” (France)	9	42
Villa Sandi Brut Prosecco (Treviso)	13	58

WHITE

Scarpetta Pinot Grigio (Friuli) '21	13	50
Whitehaven Sauvignon Blanc (Marlborough) '21	13	50
Julia James Chardonnay (California) '19	9	35
Talbott Chardonnay “Kali Hart” (Monterey) '19	13	50

DRY ROSÉ & SWEET WHITE

Mont Gravet Rosé (Pays d’Oc, France) '21	8	30
Karl Kaspar Riesling Kabinett (Mosel) '20	8	30
Coppo Moscato d’Asti “Moncalvina” (Piedmont) '20	13	50

RED

Rickshaw Pinot Noir (California) '19	11	40
Catena Malbec “Vista Flores” (Mendoza) '18	11	40
Barnard Griffin Merlot (Columbia Valley) '19	13	50
Daou Cabernet Sauvignon (Paso Robles) '20	13	50

SPIRITS

BOURBON & WHISKEY

Angel’s Envy	17
Basil Hayden’s	17
Bulleit	14
Four Roses “Single Barrel”	15
Jim Beam	10
Knob Creek 9 Yr	14
Maker’s Mark	13
Wild Turkey 101	13
Wild Turkey Rare Breed	16
Woodford Reserve	15
Jack Daniel’s “Gentleman Jack”	14
Jack Daniel’s	11
Bulleit Rye	14
Whistlepig Rye 10 Yr	19
Woodford Rye	15
Canadian Club	11
Crown Royal	12
Seagrams 7	11
Bushmills	13
Jameson	13
Wild Turkey American Honey	10
Screwball “Peanut Butter”	11

SPIRITS

SCOTCH WHISKY

Balvenie 12 Yr "Doublewood" Speyside	18
Glenfiddich 12 Yr Speyside	15
Glenlivet 12 Yr Speyside	13
Macallan 12 Yr Speyside	17
Ardbeg 10 Yr Islay	17
Laphroaig 10 Yr Islay	17
Dewars "White Label"	11
Johnnie Walker "Black Label"	13

TEQUILA & MEZCAL

Espolon Blanco	10
Hornitos Silver	10
Patron Silver	14
Casamigos Reposado	17
Herradura Reposado	14
Don Julio Añejo	18
Montelobos Joven Espadín Mezcal	13

VODKA

Absolut	11
Belvedere	14
Deep Eddy Grapefruit	11
Deep Eddy Lemon	11
Grey Goose	14
Grey Goose L'Orange	14
Ketel One	13
Ketel One Citroen	13
Tito's	12

RUM

Bacardí "Superior"	10
Captain Morgan "Original Spiced"	12
Goslings "Black Seal"	12
Malibu	10
Mount Gay "Eclipse"	12
Myers's "Original Dark"	12

GIN

Beefeater	10
Bombay Sapphire	14
Hendrick's	14
Tanqueray	11

COCKTAILS 14

CHARLESTON LEMON CHARM

Tito's Vodka, Limoncello, Lemon
Tart Citrus Complimented with a Sugar Rim

ESPRESSO MARTINI

Ketel One Vodka, Van Gogh Double Espresso Vodka,
Kahlua, Espresso
Rich, Indulgent and Creamy with a Boost of Energy

CAROLINA JASMINE

Tanqueray Gin, St-Germaine Elderflower, Triple Sec, Prosecco
Bright and Fizzy with Floral Notes

DIRTY BIRDIE

Goslings Dark Rum, Aperol, Pineapple, Lime
Sweet Citrus and Bold Finish

GOLDEN BOOT

Bulleit Rye Whiskey, Honey, Lemon
Peppery and Refreshing

CP SUMMER MULE

Pimms No. 1, Tanqueray Gin, Honey, Lime, Goslings Ginger Beer
Crisp and Rejuvenating

MARKET STREET MARGARITA

House Infused Pineapple and Jalapeño Tequila, Triple Sec, Lime
Spicy yet Slightly Sweet

DESSERTS 9

CLASSIC CRÈME BRÛLÉE

MOLTEN CHOCOLATE LAVA CAKE

Vanilla Bean Ice Cream, Chocolate Bourbon Sauce

STICKY TOFFEE PUDDING

Vanilla Bean Ice Cream, Caramel Sauce

MOCKTAILS 7

CINDERELLA

Pineapple, Orange, and Lemon Juice,
Ginger Ale, Pomegranate

CHERRY LIME-AID

Sprite, Cherry and Lime Juice