

# Cocktails | 16

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## **Spread Joy Spritz**

Aperitif, Cranberry, Ginger,  
Rosemary, Sparkling Wine

*Proceeds From Each Cocktail Purchased will  
be donated to Meeting Street Schools*

## **The Infield**

Cucumber Vodka,  
Basil, Mint, Lime,  
Cucumber, Ginger Beer

## **Native Dancer**

Gin, Elderflower, Lemon,  
Blueberry-Apricot Shrub

## **Azteca**

Blanco Tequila, Amaretto di Saronno,  
Lemon, Strawberry, Rhubarb

## **“Pear”fect Evening**

Gin Infused with Strawberry &  
Raspberry, Pear, Allspice

## **Que Pasa**

Mezcal, Habanero,  
Spiced Rum, Pineapple

## **Barrel Aged**

### **Black Manhattan**

House Rye Whiskey Blend,  
Vermouth di Torino, Averna

### **TBC Old Fashioned**

House Blended Whiskeys,  
Demerara Sugar, Angostura Bitters,  
Orange

### **House Tonic**

Add to Your Favorite Spirit +\$4

## **Mocktails | 8**

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### **The Outfield**

Ginger Beer, Basil, Mint, Lime,  
Cucumber

### **Endless Summer**

Strawberry, Rhubarb, Lemon

### **“Not” Toddy**

Black Tea, Lemon, Ginger, Honey

# Beer

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## Draft

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<b>Lincoln &amp; South</b>   Beach City Pilsner   SC   4.5%	8
<b>Edmund's Oast</b>   Bound by Time India Pale Ale   SC   7%	8
<b>Sugar Creek</b>   Belgian Dubbel Ale   NC   7.6%	8

## Craft

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<b>Coast</b>   32°/50° Kölsch   SC   4.8%	8
<b>Edmund's Oast</b>   Something Cold Blonde Ale   SC   5%   (16oz)	8
<b>Westbrook</b>   White Thai Witbier   SC   5%	8
<b>Frothy Beard</b>   Tides Irish Red Ale   SC   6.2%	8
<b>Munkle</b>   Brugge City Brune Belgian Brown Ale   SC   6.2%	8
<b>Creature Comforts</b>   Tropicália India Pale Ale   GA   6.6%	8
<b>Coast</b>   HopArt India Pale Ale   SC   7.7%	8

## Import

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<b>Amstel Light</b>   NLD   3.5%	7
<b>Corona Extra</b>   MEX   4.8%	7
<b>Stella Artois</b>   BEL   5%	8
<b>Guinness Draught</b>   IRL   4.2%	7
<b>Stella Artois Cidre</b>   BEL   4.5%	7
<b>Heineken</b>   Non-Alcoholic   NLD   0.0%	6

## Domestic

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<b>Michelob Ultra</b>   4.2%	6
<b>Coors Light</b>   4.2%	6
<b>Bud Light</b>   4.2%	6
<b>Miller Lite</b>   4.2%	6
<b>Budweiser</b>   5%	6
<b>Yuengling</b>   4.5%	6
<b>Sam Adams Boston Lager</b>   5%	7

# Wine

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## Sparkling

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	GLASS	BOTTLE
Villa Sandi Prosecco "il Fresco" Brut Treviso	13	58
Avinyó Cava "Reserva" Brut Spain 2019	13	58
Veuve Clicquot Brut Champagne	27	125
Val de Mer Rosé Brut Nature Burgundy	16	75

## White & Rosé

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Scarpetta Pinot Grigio Friuli 2021	13	50
Do Ferreiro Albariño Salnés, Rias Baixas 2021	17	66
Moulin Jamet Sancerre Loire Valley 2020	17	66
Whitehaven Sauvignon Blanc Marlborough 2021	13	50
Chanson Viré-Clessé Burgundy 2019	18	70
Sonoma-Cutrer Chardonnay "Russian River Ranches" Sonoma Coast 2021	16	60
Duckhorn Chardonnay Napa Valley 2021	18	70
Kistler Chardonnay "Les Noisetiers" Sonoma Coast 2020*	35	138
Coppo Moscato d'Asti "Moncalvina" Piedmont 2021	13	50
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2021	14	54
Miraval Rosé Côtes de Provence 2021	16	60

## Red

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Louis Latour Pinot Noir "Valmoissine" France 2018	12	45
Calera Pinot Noir Central Coast 2021	15	58
Ruffino Chianti Classico "Riserva Ducale" Tuscany 2019	16	60
Barnard Griffin Merlot Columbia Valley 2020	13	50
Terrazas de los Andes Malbec "Reserva" Mendoza 2020	13	50
Orin Swift Red Blend "Abstract" California 2021	19	74
Catena Cabernet Sauvignon Mendoza 2019	14	54
Faust Cabernet Sauvignon Napa Valley 2019	29	116
Cakebread Cabernet Sauvignon Napa Valley 2019*	39	155
Far Niente Cabernet Sauvignon Napa Valley 2019*	55	210

*\*Using Argon Gas Preservation*

*Full Wine List Available*

# Menu

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## Sharing Plates

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**Le Steak Tartar** 24  
Watercress, Potato Chips, Sea Salt  
Add 1oz of Caviar 40

**Regional Crafted Cheese** 18  
Grilled Sourdough Bread,  
Local Jam and Marmalade

**Charcuterie Board** 22  
Selection of Imported Cured Meat,  
Pickled Mustard Seed, Assorted  
Condiments, Grilled Sourdough Bread

**Barrier Island  
Oyster Company** 4 ea.  
On the Half Shell, Red Clay Hot Sauce,  
Fresh Lemon

**Truffle Parmesan  
Potato Chips** 10  
Truffle Salt

**Green Egg Smoked  
Jumbo Chicken Wings** 18  
Pickled Vegetables,  
CP Signature Sauce

## Liquid Food & Greens

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**Butternut Squash Soup** 10  
Chinese Five-Spice Crème Fraiche,  
Brioche Croutons

**Lowcountry She Crab Soup** 10  
Jumbo Lump Crab Meat, Sherry,  
Crème Fraiche

**Caesar Salad** 16  
Vertical Roots Baby Gem Lettuce,  
Focaccia Croutons, Shaved Parmesan,  
White Anchovies

## Larger Format

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**Flounder Bahn-Mi** 28  
Toasted Baguette,  
Vegetable Asian Slaw, Curry Aioli

**Turkey Club** 19  
Lightly Toasted White Bread,  
Freshly Roasted Turkey Breast,  
Bacon, Lettuce, Tomato,  
Dijon Mayonnaise

**Le Bordelais "Burger"** 25  
7oz Brasstown Beef, Smoked Short Rib,  
Wild Mushroom, Caramelized Onions,  
Raclette Cheese, Bordelaise Mayonnaise

**Steak Frites** 36  
Grilled 6oz Brasstown Flat Iron Steak,  
Béarnaise Sauce, Pomme Frites,  
Frisee Salad with Dijon Vinaigrette

**Seafood Tartine** 34  
Grilled Sourdough Bread,  
Saffron Rouille, Garlic Shrimp,  
Lobster, Shaved Radishes, Tomato,  
Celery Leaves, Watercress

## Sides

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French Fries 6  
Potato Chips 6  
Side Caesar Salad 6  
Pickled Vegetables 8

*Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free. Please consult with your server regarding any dietary restrictions that you may have. \*Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

*\*\*Gluten free bread available upon request.*



Vegan



Gluten-Free

20% gratuity will be added to parties of six or more.