

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 Tura'Lu (5.0%)	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%)

Coors Light (4.2%)

Michelob Ultra (4.3%)

Miller Lite (4.2%)

4

Amstel Light (3.5%)

Blue Moon (5.4%)

Corona Extra Lager (5.0%)

Corona Light (4.1%)

Heineken Lager (5.4%)

Heineken Non-Alcoholic (0.0%)

Sam Adams Boston Lager (4.9%)

Truly Wild Berry (5.0%)

5

Bell's Two Hearted Ale (7.0%)

Boddingtons Pub Ale (4.7%)

Left Hand Brewing Milk Stout Nitro (6.0%)

6

**Local Offering*

WINE

	GLASS	BOTTLE
BUBBLES		
Charles de Fère Brut Sparkling “Cuvée Jean-Louis” (France)	7	30
Villa Sandi Brut Prosecco (Treviso)	10	45

WHITE

Scarpetta Pinot Grigio (Friuli) '20	9	40
Whitehaven Sauvignon Blanc (Marlborough) '20	9	40
Julia James Chardonnay (California) '19	7	30
Talbott Chardonnay “Kali Hart” (Monterey) '19	10	40

DRY ROSÉ & SWEET WHITE

Mont Gravet Rosé (Pays d’Oc, France) '20	7	30
Karl Kaspar Riesling Kabinett (Mosel) '18	7	30
Coppo Moscato d’Asti “Moncalvina” (Piedmont) '19	8	35

RED

Rickshaw Pinot Noir (California) '19	9	40
Reunión Malbec (Mendoza) '19	8	35
Barnard Griffin Merlot (Columbia Valley) '18	9	40
Daou Cabernet Sauvignon (Paso Robles) '19	10	45

SPIRITS

WHISKEY & BOURBON

American Honey	10
Angel’s Envy	17
Basil Hayden	14
Bulleit	12
Bulleit Rye	12
Bushmills	12
Canadian Club	8
Crown Royal	11
Four Roses	15
Gentleman Jack	11
Jack Daniels	9
Jameson	9
Jim Beam	8
Knob Creek	11
Makers Mark	11
Screwball	11
Seagrams 7	8
Whistlepig	17
Wild Turkey	10
Wild Turkey Rarebreed	13
Woodford Reserve	13
Woodford Rye	13

SPIRITS

SCOTCH

Ardbeg 10	16
Balvenie 12	18
Dewars	8
Glenfiddich	15
Glenlivet 12	13
Johnny Walker Black	13
Laphroaig 10	16
Macallan 12	17

TEQUILA

Casamigos Reposado	15
Don Julio Anejo	18
Heradura Reposado	13
Hornitos Silver	8
Montelobos Mezcal	14
Patron Silver	14
Espolon Blanco	9

VODKA

Absolut	8
Belvedere	12
Deep Eddy Grapefruit	9
Deep Eddy Lemon	9
Grey Goose	11
Grey Goose Orange	11
Ketel One	10
Ketel One Citroen	10
Tito's	9

RUM

Bacardi	8
Captain Morgan	8
Goslings Black Seal	8
Malibu	8
Mount Gay	9
Myer's	9

GIN

Beefeater	8
Bombay	9
Hendrick's	10
Tanqueray	9



STARTERS

BEER CHEESE FRIES

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

10

STREET CORN

Sweet Corn off the Cob, Green Onions, Cotija Cheese

7

GARLIC BREADED CHEESE CURDS

Served with BBQ and Hot Sauce

10

LOADED KETTLE CHIPS

Blue Cheese, Bacon Bits, Scallions, Balsamic Reduction

9

CHICKEN WINGS

Choice of: Buffalo, BBQ or Maple Habanero
Choice of: Blue Cheese or Ranch

10 for 21

FRENCH FRIES

7

CHARCUTERIE BOARD

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

18

SLIDERS

PORTABELLA SLIDERS

Green Goddess Dressing, Shredded Lettuce

12

SHREDDED PULLED PORK SLIDERS

Coleslaw, Pickles, Spicy BBQ Sauce

12

SALADS

STRAWBERRY SPRING SALAD

Baby Greens, Strawberry, Goat Cheese, Marcona Almonds,
Pickled Red Onion, Champagne Thyme Strawberry 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)

19

GRILLED SALMON

Asparagus, Roasted Potatoes, White Wine Cream Sauce

24

BURGERS

Local Double Patty Smash Burger From Brasstown Beef on a Buttered Brioche Bun; Choice of Fries, Kettle Chips, or Street Corn

ALL AMERICAN BURGER*

American Cheese, Market Sauce, Shredded Lettuce, Tomato, Carmelized 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

GARLIC SHRIMP HOAGIE

Shredded Lettuce, Tomatoes, Remoulade

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

TACOS

BLACKENED FISH

Spicy Coleslaw, Diced Tomato, Onion, Cilantro, Peppered Crème Fraiche

17

SHREDDED PULLED PORK

Slow Roasted Pork, Cilantro, Onions, Cotija Cheese

16

BLACKENED SHRIMP

Spicy Coleslaw, Diced Tomato, Onion, Cilantro, Peppered Crème Fraiche

16

Treviel Moultrie - Chef

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COCKTAILS 14

CHARLESTON LEMON CHARM

Limoncello, Tito's, Lemon Juice, Simple
Tart Citrus complimented with a Sugar Rim

CAROLINA JASMINE

Gin, St. Germaine, Triple Sec, Prosecco
Bright and Fizzy with Floral Notes

DIRTY BIRDIE

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

GOLDEN BOOT

Bulleit Rye, Lemon Juice, Honey
Peppery and Refreshing

SMOKE ROUTE

Herradura Reposado, Montelobos Mezcal, Bitters, Brandied Cherry, Fresh Orange
A Smoky, Spicy Twist on a Classic Cocktail

MARKET STREET MARGARITA

Pineapple and Jalapeño House Infused Tequila, Triple Sec, Lime, Simple
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

DESSERT COCKTAILS 14

PB&J

Screwball, Chambord, Walnut Bitters

ESPRESSO MARTINI

Ketel One Citroen, Espresso, Van Gogh Double Espresso, Kahlua, Simple

MOCKTAILS 7

CINDERELLA

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

CHERRY LIME-AID

Sprite, Cherry Juice, Lime Juice