

Cocktails | 18

Golden Circle

Vodka, Gin, Lillet Blanc,
24 kt Gold Powder

Cool Breeze

Blackberry Vodka, Kumquat,
Watermelon, Mint

Got The Thyme

Basil Gin, Aloe, Lime,
Cucumber, Thyme

Sunset Boulevard

Citrus Vodka, Aperol, Passion Fruit,
Lime, Pineapple, Strawberry Orgeat

Monte Jalisco

Jalapeno Tequila, Cointreau
Cucumber-Cilantro Shrub, Lime

The Cuban Link

Barrel Aged Rum, Mezcal, Pineapple
Shrub, Lime

Mystic Melon

Cantaloupe Vodka, Ginger,
Lemon

Clarified Milk Punch

"Strawberry Daiquiri" White Rum,
Strawberry, Lime

Devil's Crossroads

Espresso Shot Rum, Hoodoo Chicory,
Licor 43, Espresso, Macadamia Nut Milk

Barrel Aged

Black Manhattan

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 | 12

Strawberry Spritz

Strawberry, Lemon, Lime, Soda

Garden Grove

Cucumber, Thyme, Lemon, Ginger Beer

Butterfly Lemonade

Butterfly Pea Flower, Mint,
Rosemary, Lemon

Beer

Craft

Coast 32°/50° Kölsch SC 4.8%	9
Edmund's Oast Something Cold Blonde Ale SC 5% (16oz)	9
Westbrook White Thai Witbier SC 5%	9
Frothy Beard Tides Irish Red Ale SC 6.2%	9
Munkle Brugge City Brune Belgian Brown Ale SC 6.2%	9
Creature Comforts Tropicália India Pale Ale GA 6.6%	9
Coast HopArt India Pale Ale SC 7.7%	9
Athletic Run Wild Non-Alcoholic IPA CT 0%	9

Import

Amstel Light NLD 3.5%	9
Corona Extra MEX 4.8%	9
Stella Artois BEL 5%	9
Guinness Draught IRL 4.2%	9
Stella Artois Cidre BEL 4.5%	9

Domestic

Michelob Ultra 4.2%	7
Coors Light 4.2%	7
Bud Light 4.2%	7
Miller Lite 4.2%	7
Budweiser 5%	7
Yuengling 4.5%	7
Sam Adams Boston Lager 5%	7

Wine

Sparkling

	GLASS	BOTTLE
Jeio Prosecco Brut Veneto	16	64
Veuve Clicquot Brut Champagne	32	128
Val de Mer Rosé Brut Nature Burgundy	18	72

White & Rosé

Scarpetta Pinot Grigio Friuli	14	56
Néboa Albariño, Rias Baixas	15	60
Maison Idiart 'Nico' Sancerre Loire Valley	20	80
Esk Valley Sauvignon Blanc New Zealand	14	56
Chanson Viré-Clessé Burgundy	19	76
Sonoma-Cutrer Chardonnay "Russian River Ranches" Sonoma Coast	16	64
Kistler Chardonnay "Les Noisetiers" Sonoma Coast*	35	140
Centorri Moscato d'Pavia Piedmont	13	52
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel	16	64
Peyrassol Rose "La Croix" Méditerranée	16	64

Red

Calera Pinot Noir Central Coast	17	68
Lingua Franca Pinot Noir Willamette Valley	24	96
Rocca di Castagnoli Chianti Classico Tuscany	16	64
Barnard Griffin Merlot Columbia Valley	14	56
Terrazas de los Andes Malbec "Reserva" Mendoza	15	60
Orin Swift Red Blend "Abstract" California	21	84
Catena Cabernet Sauvignon Mendoza	16	64
Chateau St Jean Cabernet Sauvignon Knights Valley	29	116
Far Niente Cabernet Sauvignon Napa Valley*	55	220

Menu

Soups & Greens

Gaspacho Andalouse veg, gf Herb Oil, Basil	12
Lowcountry She Crab Soup Jumbo Lump Crab Meat, Sherry, Crème Fraiche	15
Caesar Salad Hearts of Romaine, Brioche Croutons, White Anchovies	20
Add A Protein Of Your Choice 6oz. Seared Salmon*	18
5oz. Grilled Chicken	14
5ct. Grilled Shrimp	15
1/2 Avocado	6

Appetizers & Handhelds

Hamachi Crudo* gf Olive Tapenade, Lemon Zest, Micro Watercrest	20
Jumbo Shrimp Cocktail gf Cocktail Sauce, Lemon	26
Crafted Cheese Fig & Olive Oil Cracker, Honey Comb, Pepper Jelly, Local Jam	25
Cured Meat Board Grilled Sourdough, Cornichons, Grain Mustard, Peach Jalapeno Compote	25
Truffle Parmesan Pommes Frites Truffle Sea Salt, Grated Parmesan	15
Fried Chicken Wings Choice of: Carolina Gold, BBQ, Traditional Buffalo	21

Margherita Flatbread San Marzano Tomato Sauce, Fresh Basil Marinated Plum Tomato, Fresh Mozzarella	21
Turkey Club Toasted White Bread, Turkey Breast, Bacon, Gruyère, Lettuce, Tomato, Dijon Mayonnaise, Pomme Frites	25
TBC Chicken Caesar Wrap Hearts of Romaine, Brioche Croutons, Grilled Chicken, Parmesan, Caesar Dressing, Pomme Frites	24
CP Burger* Garlic Aioli, Bibb Lettuce, Tomato, Onion Jam, Dill Pickle, Aged Cheddar, Pommes Frites	28

Shrimp Roll Toasted Brioche, Shrimp Salad, Horseraddish Cream, Pommes Frites	35
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Entrees

Lowcountry Shrimp & Grits Charleston Stone Ground Grits, Smoked Gouda, Red Onion, Bacon, Cherry Tomato, Scallions	32
Steak Frites* 10 oz Dry Aged Rib Eye, Cafe De Paris Butter, Fresh Herbs, Pomme Frites	55

**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 food borne illness.
20% gratuity will be added to parties of six or more.*