Cocktails

Blossom & Bloom  
Strawberry Vodka, Blackberry, Lemon, Lillet Blanc

Got The Thyme  
Basil Gin, Aloe, Lime, Cucumber, Thyme

Staycation  
Butterfly Pea Flower Rum, Coconut Washed Aged Rum, Pineapple, Orange, Coconut Creme

Blackberry Smash  
Bourbon, Aperol, Lemon Blackberry-Mint Shrub

Havana Heat  
Habanero Infused Tequila, Strawberry-Jalapeno Shrub, Lime, Cointreau

Summer Vibes  
Raspberry Pisco, Aged Rum, Chinola, Lime, Vanilla

Clarified Milk Punch  
“Banana Fosters” Dark Rum, Creme De Banane, Lemon, Caramel  
*Contains Dairy

Devil’s Crossroads  
Espresso Shot Rum, Hoodoo Chicory, Licor 43, Fresh Espresso, Macadamia Milk  
*Contains Nuts

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  

Blackberry Punch  
Blackberry, Mint, Lemon-Lime

Garden Grove  
Cucumber, Thyme, Lemon, Ginger Beer

Butterfly Lemonade  
Butterfly Flower Pea Flower, Mint, Rosemary, Lemon

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

Craft

Coast | 32°/50° Kölsch | SC | 4.8% | 8
Edmund's Oast | Something Cold Blonde Ale | SC | 5% | (16oz) | 8
Westbrook | White Thai Witbier | SC | 5% | 8
Frothy Beard | Tides Irish Red Ale | SC | 6.2% | 8
Munkle | Brugge City Brune Belgian Brown Ale | SC | 6.2% | 8
Creature Comforts | Tropicália India Pale Ale | GA | 6.6% | 8
Coast | HopArt India Pale Ale | SC | 7.7% | 8
Athletic Run Wild | Non-Alcoholic IPA | CT | 0% | 7

Import

Amstel Light | NLD | 3.5% | 7
Corona Extra | MEX | 4.8% | 7
Stella Artois | BEL | 5% | 8
Guinness Draught | IRL | 4.2% | 7
Stella Artois Cidre | BEL | 4.5% | 7

Domestic

Michelob Ultra | 4.2% | 6
Coors Light | 4.2% | 6
Bud Light | 4.2% | 6
Miller Lite | 4.2% | 6
Budweiser | 5% | 6
Yuengling | 4.5% | 6
Sam Adams Boston Lager | 5% | 7

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## Wine

### Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Villa Sandi Prosecco “il Fresco” Brut Treviso</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>Avinyó Cava “Reserva” Brut Spain 2019</td>
<td>13</td>
<td>58</td>
</tr>
<tr>
<td>Veuve Clicquot Brut Champagne</td>
<td>27</td>
<td>125</td>
</tr>
<tr>
<td>Val de Mer Rosé Brut Nature Burgundy</td>
<td>16</td>
<td>75</td>
</tr>
</tbody>
</table>

### White & Rosé

<table>
<thead>
<tr>
<th>Wine</th>
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<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td>Scarpetta Pinot Grigio Fruili 2022</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Néboa Albariño, Rias Baixas 2021</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Domaine La Barbotaine Sancerre Loire Valley 2022</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Whitehaven Sauvignon Blanc Marlborough 2022</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Chanson Viré-Clessé Burgundy 2022</td>
<td>18</td>
<td>72</td>
</tr>
<tr>
<td>Sonoma-Cutrer Chardonnay “Russian River Ranches” Sonoma Coast 2021</td>
<td>16</td>
<td>64</td>
</tr>
<tr>
<td>Kistler Chardonnay “Les Noisetiers” Sonoma Coast 2021*</td>
<td>35</td>
<td>140</td>
</tr>
<tr>
<td>Centorri Moscato d’Pavia Piedmont 2021</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Mönchhof Riesling Kabinett “Ürzig Würzgarten” Mosel 2021</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Peyrassol Rose “La Croix” Mediterranée 2022</td>
<td>14</td>
<td>56</td>
</tr>
</tbody>
</table>

### Red

<table>
<thead>
<tr>
<th>Wine</th>
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<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louis Latour Pinot Noir “Valmoissine” France 2018</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td>Calera Pinot Noir Central Coast 2021</td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>Ruffino Chianti Classico “Riserva Ducale” Tuscany 2019</td>
<td>16</td>
<td>64</td>
</tr>
<tr>
<td>Barnard Griffin Merlot Columbia Valley 2021</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Terrazas de los Andes Malbec “Reserva” Mendoza 2020</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>Orin Swift Red Blend “Abstract” California 2021</td>
<td>19</td>
<td>76</td>
</tr>
<tr>
<td>Catena Cabernet Sauvignon Mendoza 2020</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>Faust Cabernet Sauvignon Napa Valley 2020</td>
<td>29</td>
<td>116</td>
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<tr>
<td>Far Niente Cabernet Sauvignon Napa Valley 2019*</td>
<td>55</td>
<td>220</td>
</tr>
</tbody>
</table>

*Using Argon Gas Preservation

Full Wine List Available
Menu

Appetizers & Handelds

**Steak Tartare** * 19
Hand Cut Beef, Capers, Red Onion, Dijon, Egg Yolk

**Smoked Fish Dip** 19
Dill, Radish, Pickled Shallots, Benne Seed Cracker

**Crafted Cheese** 20
Grilled Sourdough Bread, Carolina Honey, Local Jam

**Cured Meat Board** 22
Grilled Sourdough Bread, Pickled Vegetables, Whole Grain Mustard

**Steamed Clams** 18
Saffron Broth, Herbs, Grilled Sourdough

**Truffle Parmesan** 13
Truffle Sea Salt, Grated Parmesan

**Roasted Chipotle** 21
Pickled Vegetables, Poblano Crema

**Lobster Roll** 42
Toasted Brioche Bun, Butter Poached Lobster, Sea Salt Pommes Frites

**Turkey Club** 24
Toasted White Bread, Turkey Breast, Bacon, Gruyère, Lettuce, Tomato, Dijon Mayonnaise

**CP Burger** * 25
Smoked Tomato & Horseradish Aioli, Caramelized Onions & Bordelaise, Bibb Lettuce, Pickles, Gruyére Cheese

Soups & Greens

**Lowcountry Shrimp & Okra Gumbo** 30
Smoked Andouille Sausage, Tomato, Sweet Peppers, Carolina Gold Rice

**Cucumber Gazpacho v,gf** 12
Jalapeno, Garlic, Cilantro, Parsley, Dill, Coconut Milk

**Lowcountry She Crab Soup** 14
Jumbo Lump Crab Meat, Sherry, Crème Fraiche

**Caesar Salad** 17
Vertical Root Baby Gem Lettuce, Sourdough Croutons, Shaved Parmesan, White Anchovies

**Add A Protein Of Your Choice**
- 6oz. Seared Salmon* 18
- 5oz. Grilled Chicken 14
- 5ct. Grilled Shrimp 15
- 1/2 Avocado 6

Entree

**Citrus Brined Pork Chop** * gf 36
Crispy Pork Rind, Baby Arugula, Apple, Baby Carrots, Local Peaches, Banyuls Vinaigrette

**Steak Frites** * 50
6oz Rib Eye Cap, Cafe De Paris Butter, Fresh Herbs, Pomme Frites

**Seared N.C. Rainbow Trout** gf 35
Jimmy Red Grits, Pimento Broth, Scallion

Sides

- Pommes Frites & Sea Salt 8
- Carolina Gold Rice 8
- Grilled Broccolini 7
- Grilled Asparagus 7

*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.

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