

Cocktails | 16

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 | 8

Blackberry Punch

Blackberry, Mint, Lemon-Lime

Garden Grove

Cucumber, Thyme, Lemon, Ginger Beer

Butterfly Lemonade

Butterfly Flower Pea Flower, Mint,
Rosemary, Lemon

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

Wine

Sparkling

	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

Scarpetta Pinot Grigio Friuli 2022	13	52
Néboa Albariño, Rias Baixas 2021	14	56
Domaine La Barbotaine Sancerre Loire Valley 2022	19	76
Whitehaven Sauvignon Blanc Marlborough 2022	13	52
Chanson Viré-Clessé Burgundy 2022	18	72
Sonoma-Cutrer Chardonnay "Russian River Ranches" Sonoma Coast 2021	16	64
Kistler Chardonnay "Les Noisetiers" Sonoma Coast 2021*	35	140
Centorri Moscato d'Pavia Piedmont 2021	13	52
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2021	14	56
Peyrassol Rose "La Croix" Méditerranée 2022	14	56

Red

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

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

**Roasted Chipotle
Chicken Wings gf** 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, Gruyère 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.*

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