

Cocktails | 18

'Tis The Season

Raspberry Vodka, Cranberry,
Apricot, Ginger, Rosemary

Got The Thyme

Basil Gin, Aloe, Lime,
Cucumber, Thyme

Spiced White Russian

Brandy, Coffee Liqueur, Almond Milk,
Holiday Spices

Havana Heat

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

Pumpkin Spiced Toddy

Brown Butter Washed Rum, Kahlua,
Pumpkin Spice

Autumn Nights

Jamaican Rum, Bourbon, Honey,
Cardamom, Lemon, Blood Orange
Gingerbeer

Clarified Milk Punch

Spiced Pear, Elderflower, Brandy,
Lemon Brandy

**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 | 12

Cranberry Spritz

Cranberry, Apricot, Rosemary,
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%	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	13	52
Néboa Albariño, Rias Baixas	14	56
Domaine Sauterau Sancerre Loire Valley	20	80
Esk Valley Sauvignon Blanc New Zealand	14	56
Chanson Viré-Clessé Burgundy	18	72
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	14	56
Peyrassol Rose "La Croix" Méditerranée	16	64

Red

Louis Latour Pinot Noir "Valmoissine" France	15	60
Calera Pinot Noir Central Coast	15	60
Rocca di Castagnoli Chianti Classico Tuscany	16	64
Barnard Griffin Merlot Columbia Valley	13	52
Terrazas de los Andes Malbec "Reserva" Mendoza	13	52
Orin Swift Red Blend "Abstract" California	19	76
Catena Cabernet Sauvignon Mendoza	16	64
Faust Cabernet Sauvignon Napa Valley	29	116
Far Niente Cabernet Sauvignon Napa Valley*	55	220

Menu

Soups & Greens

Roasted Cauliflower & Apple Soup v, gf	13
Vadouvan Spices, Herb Oil, Toasted Coconut	
Lowcountry She Crab Soup	15
Jumbo Lump Crab Meat, Sherry, Crème Fraiche	
Winter Harvest Caesar Salad	20
Hearts of Romaine Lettuce, Radicchio, Tuscan Kale, Brioche 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

Appetizers & Handhelds

Steak Tartare*	21
Hand Cut Beef, Capers, Red Onion, Dijon, Grilled Sour Dough	
Smoked Fish Dip	21
Dill, Radish, Pickled Shallots, Benne Seed Cracker	
Crafted Cheese	21
Grilled Sourdough, Carolina Honey, Local Jam	
Cured Meat Board	23
Grilled Sourdough, Pickled Vegetables, Whole Grain Mustard	
Truffle Parmesan	15
Pommes Frites	
Truffle Sea Salt, Grated Parmesan	
Fried Chicken Wings	21
Smoked Red Clay Buffalo Sauce, Pickled Vegetables	

Margherita Flatbread	21
San Marzano Tomato Sauce, Fresh Basil Marinated Plum Tomato, Fresh Mozzarella	
Prosciutto & Fig Flatbread	23
White Sauce, Red Wine Poached Figs, Goat Cheese, Shaved Prosciutto, Baby Arugula, Pomegranate Reduction	
Turkey Club	25
Toasted White Bread, Turkey Breast, Bacon, Gruyère, Lettuce, Tomato, Dijon Mayonnaise	
TBC Chicken Sandwich	24
Spice Rubbed Grilled Chicken Breast, Tomato, Pickles, Bibb Lettuce, Mustard- BBQ Sauce	

CP Burger*	26
Smoked Tomato & Horseradish Aioli, Red Wine Caramelized Onions, Bibb Lettuce, Pickles, Aged Cheddar	
Lobster Roll	42
Brioche Bun, Butter Poached Lobster, Sea Salt Pommes Frites	

Entrees

Lowcountry Shrimp & Okra Gumbo	32
Smoked Andouille Sausage, Tomato, Sweet Peppers, Carolina Gold Rice	
Lobster Mac & Cheese	42
Butter Poached Lobster, Four Cheese Fondue, Casarecce Pasta, Herb Breadcrumbs	
Steak Frites*	55
10 oz Dry Aged Rib Eye, Cafe De Paris Butter, Fresh Herbs, Pomme Frites	

**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.