

VINTAGE TWELVE

{ THE TOWER }



Iced Tower of
Fresh Shellfish

Mussels • Oysters
Shrimp Cocktail • Crab
Claws with an array of
Sauces, Fresh Citrus,
Garnishes, & Crackers

Choice of:

Two Tiers: Serves 1-3 people
Three Tiers: Serves 4-6 people

MARKET

FROM THE OCEAN

- Seafood Cocktail** // House made Zesty Cocktail Sauce / Citrus Wedges
Jumbo Shrimp 14 / Crab Claw 18
- Grilled Oysters** // Blackened Shrimp Butter / Splash of Bourbon / Green Onions (4) 10 (8) 18
- Fresh Shucked Oysters *** // Seasonal Selection / Horse Radish / Cocktail Sauce (4) 8 (8) 16

SMALL PLATES

- Roasted Corn Hush Puppies** // House Pimento Cheese Fondue 10
- Pimento Cheese Fritter** // Red Pepper Jelly Dipping Sauce 10
- Lump Crab Cakes** // Corn Relish / Sweet & Spicy Aioli 17
- Chefs Seasonal Soup of the Day** // Small 8.50 / Large 10
- Grilled Caesar** // Charred Romaine Plank / Aged Parmesan Crisp / Marbled Croutons / Garlic
Parmesan Dressing 8
- Classic Wedge** // Iceberg / Maple Bacon / Blue Cheese / Tomatoes / Scallions / Sweet Basil Blue
Dressing 10

ENTREES

- 8 oz Filet Mignon** // Aged Potato Gratin / Local Beet & Chive Emulsion / Maître D Butter / Seasonal Market Vegetables 38
- Fresh Catch, SC** // Ask your server for our Chefs Fresh Locally Inspired Dish Market
- Grouper** / Pan Seared / Spinach Risotto / Blistered Tomatoes / Citrus Bourbon Butter 29
- Pork Tenderloin & Jumbo Shrimp** // Bacon Infused / Brussels Sprouts / Blue Cheese Grits / Carolina Peach BBQ 31
- Lemon Garlic Scallops** // Sweet Pea Puree / Mushroom Risotto / Candied Lemon / Artisanal Carrots / Garlic Annatto Oil 29
- Shrimp & Grits** // Local Adluh Grits / Tasso Ham / Jumbo Shrimp / Confit Garlic / Chive Emulsion 28
- Truffled Macaroni & Cheese** // Aged White Cheddar / Herb Panko Gratin Crust / White Truffle oil 14
Add Marinated Chicken 9 / Add Crispy Pancetta 7 / Add Crab 11
- Seafood Bucatini** / Shrimp / Scallops / Crab Meat / Muscadine Lobster Cream 35
- Chicken Kingston** // Grilled Marinated Breast / Crispy Pancetta / Roasted Tomatoes / Lemon Pesto Cream / Pappardelle
Pasta Ribbons / Parmesan Crisp 26
- 14oz Bone-In KC Strip** // Vintage Herb Steak Butter / Carolina Collard Greens / Spice Roasted Sweet Potatoes 40

THURSDAY – SATURDAY ONLY

Prime Rib // Baked Potato / Seasonal Vegetable
12oz 28 20oz 38

DESSERTS

- Banana Pudding Cake** // 10
- Frozen Peanut Butter Pie** // 8
- Warm Skillet Cookie** // Bourbon Vanilla Ice Cream & Caramel 11
- Triple Chocolate Mousse Stack** // 10

*Please Note: an automatic 19% gratuity will be added to parties of six (6) or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VINTAGE TWELVE

Craft Cocktails

All cocktails are prepared from freshly juiced fruits, vegetables, and the finest small batch liquors

Mandarin Cooler

Hangar 1 Mandarin Blossom / Sweet Vermouth
Lemon Juice / Simple Syrup / Bitters

Black Diamond Margarita

Maestro Dobel Diamante Tequila / Agave Syrup
Fresh Lime / Served in a Black Salt Rimmed Glass

Perfect Storm

Kraken / Owens Ginger Lime Craft Mix

Midnight Manhattan

Tin Cup Whiskey / Bitters / Sweet Vermouth
Luxardo Juice / A Classic Recipe Sweetened

Buffalo Tipperary

Buffalo Trace / Vermouth / Chartreuse / House Syrup
Peach Bitters / Our twist on an Irish Classic

The Door Knocker

Death's Door Gin / Luxardo / House Syrup / Grenadine /
Mint When It's Time To Go, Better Knock First

The Mules

All Mules Feature Owen's Ginger Lime Craft Mix

V12

Tito's Vodka

Summer

Hangar 1 Buddha's Hand Citron
Seasonal Berries

Kentucky

Knob Creek

Western

Stranahan's American Single
Malt Whiskey

Bourbon / Whiskey

Maker's Mark

Maker's 46

John Bowman Single Barrel

Old Forester

Woodford Reserve

Woodford Double Oak

Elijah Craig 12yr

Basil Hayden

Four Roses Small Batch

Buffalo Trace

Balvenie Double Wood

Angel's Envy

Knob Creek 9yr

MaCallan 12yr

MaCallan 15yr

Gentleman Jack

Chattanooga 1860 Reserve

Bookers

Tin Cup

Stranahan's Single Malt

Glenlivet 12yr

Glenlivet 18yr

Craft Beer

Palmetto Amber Ale Charleston, SC

New South Nut Brown Ale Myrtle Beach, SC

Lonerider Shotgun Betty Raleigh, NC

Lonerider Sweet Josie Brown Raleigh, NC

1,000 Smiles Golden Ale Winston-Salem, NC

Duck Rabbit Milk Stout Farmville, NC

Huger Street IPA Charleston, SC

Wicked Weed Pernicious Asheville, NC

New South White Ale Myrtle Beach, SC