

Quench *your* Thirst

Bottled Beer

Blue Moon	Guinness
Bud Light	Miller Lite
Corona	Heineken
Corona Light	Yuengling
Budweiser	Michelob Ultra
Sam Adams	Angry Orchard
Coors Light	Odoul's
Stella Artois	Modelo

Draft: 14oz/22oz

Blue Moon Bud Light Stella Artois

Sodas

Coke Products

Sweet / Un-Sweet Tea

Coffee / Hot Tea



WINE *by the* GLASS BOTTLE

WHITE

	Glass	Glass & 1/2	Bottle
Chardonnay, Starmont, CA	11	14	40
Chardonnay, Proverb, CA	6	9	20
Chardonnay, Decoy by Duckhorn, Sonoma, CA			40
Chardonnay, Sonoma-Cutrer Russian River Ranches, Sonaoma, CA			48
Sauvignon Blanc, Matanzas Creek, CA			37
Sauvignon Blanc, Starborough, Marlborough, NZ	8	12	30
Pinot Grigio, Castello Banfi San Angelo, Italy			40
Pinot Grigio, Nobilissima, Delle Venezie, Italy	8	12	30
Riesling, Chateau Ste. Michelle, WA	8	12	30
White Zinfandel, Beringer, CA	6	9	20
Rose, Chapoutier Belleruche, France			32
Rose, Fleur de Mer, Cotes de Provence, France			38

SPARKLING

Prosecco, Mionetto Brut Prestige, Italy	9		
Prosecco, Riondo,			30

RED

	Glass	Glass & 1/2	Bottle
Cabernet Sauvignon, Proverb, CA	6	9	20
Cabernet Sauvignon, Greystone, CA	7	10.50	24
Cabernet Sauvignon, Storypoint, CA	11	14	40
Cabernet Sauvignon, CC H3, WA			40
Merlot, Seven Falls Cellars, WA			34
Merlot, Greystone, CA	7	10.50	24
Pinot Noir, Meomi, CA			38
Pinot Noir, Acrobat,			50
Pinot Noir, Parker Station, CA	8	12	30
Malbec, Terrazas Altos del Plata, Argentina	7	10.50	24
Malbec, Bodega Norton Barrel Select, Argentina			34
Red Blend, Murietta's Well The Spur, CA			50

Sparkling, Chandon Brut Classic, CA			50
Sparkling, Domaine St. Michelle Brut, WA			38
Champagne, Moet & Chandon Imperial Brut, Epernay, France			100

Craft Beer

Brew	Origin	ABV	Style	Brew	Origin	ABV	Style
Huger Street:	Charleston, SC	4.2%	IPA	Highland Oatmeal Porter:	Asheville, NC	5.9%	Porter
RJ Rockers Son of a Peach:	Spartanburg, SC	6.0%	Wheat Ale	Sam Smith Nut Brown Ale:	N. York, England	5.0%	Brown Ale
RJ Rockers Bell Ringer:	Spartanburg, SC	8.0%	Double Pale	Terrapin Hops Hopsecutioner:	Athens, GA	7.3%	IPA
New South Nut Brown Ale:	Myrtle Beach, SC	5.4%	Brown Ale	Goose Island:	Chicago, IL	5.9%	IPA
Lonerider Shotgun Betty:	Raleigh, NC	5.8%	Hefeweizen	Ballast Point Sculpin:	San Diego, CA	7.0%	India Pale Ale
Lonerider Sweet Josie Brown:	Raleigh, NC	6.1%	Brown Ale	Fat Tire:	Asheville, NC	5.2%	Belgian Ale
Duck Rabbit Milk Stout:	Farmville, NC	5.7%	Stout	VooDoo Ranger:	Asheville, NC	7.0%	IPA
Foot Hills 1,000 Smiles:	Winston-Salem, NC	3.8%	Blonde Ale	Sierra Nevada Pale Ale:	Mills River, NC	5.6%	Pale Ale
Foot Hills Hoppyum:	Winston-Salem, NC	6.3%	IPA	Sierra Nevada Hazy IPA:	Mills River, NC	6.7%	IPA
Highland Gaelic Ale:	Asheville, NC	5.5%	Amber Ale	New South White Ale:	Myrtle Beach, SC	4.6%	White Ale

Signature Drinks

Lime in the Coconut

Svedka Vanilla Vodka,
Don Q Coconut Rum, Coco Real
Cream, Pineapple & Lime Juice

Kingston Krush

Svedka Mango Pineapple, Don Q
Passion Fruit Rum, Fresh Lime Juice,
Cranberry Juice, Sour Mix & Cherry

Myrtle Margarita

Lunazul Blanco Tequila,
Raspberry Liqueur,
Sour Mix & Lime Juice

PERFECTLY *crafted* Martinis

Rose-Tini

Three Olives Rose

Coco Mama

1800 Coconut,
Pineapple Juice

Perfect Cosmo

Svedka Clementine,
Sour Mix & Cranberry

Just



STARTIN'

SOUP OF THE DAY Cup 8 / Bowl 10

CHICKEN WINGS // 6 or 12 wings 13/20
HOT * BBQ * ASIAN * DRY RUB * S&P

CHICKEN TENDERS 12
HOT * BBQ * ASIAN * DRY RUB

ROASTED GARLIC HUMMUS
Chow Chow, Crispy Chick Peas, EVOO,
Naan Bread 11

SHRIMP COCKTAIL
House Made Horseradish Cocktail Sauce
16

From the Garden

CLASSIC CAESAR

Torn Romaine, Aged Parmesan
Cheese, Ciabatta Croutons,
Caesar Dressing 8 / 11

STEAKHOUSE WEDGE

Iceberg, Smoked Bacon,
Tomatoes, Blue Cheese
Crumbles, Green Onion 11 / 14

THE GARDEN

Mixed Local Greens, Heirloom
Tomatoes, Cucumber, Carrot,
Red Onion 8 / 11

SOUP & SALAD COMBO

Soup of the Day with
Garden or Caesar Salad 14

SALAD TOPPERS: CHICKEN 5 // SHRIMP 7

BLUE CHEESE, RANCH, CAESAR, HONEY MUSTARD, BALSAMIC VINAIGRETTE, THOUSAND ISLAND, ITALIAN

brick oven

BUILD YOUR OWN

12 inch 12

Additional Toppings 1.00

SAUCES:

House Red, BBQ, Garlic
Oil, Spicy Ranch, Buffalo

MEAT:

Pepperoni, Italian Sausage,
Roasted Chicken, Cured
Ham, Apple Wood Smoked
Bacon

VEGGIES:

Mushrooms, Sliced Olives,
Bell Pepper, Red Onion,
Garden Tomatoes, Spinach
Jalapenos

CHEESE:

Mozzarella, Gorgonzola,
Aged Parmesan, Cheddar,
Fresh Mozzarella

PIZZAS

BUFFALO CHICKEN

Wing Sauce, Roasted Chicken, Mozzarella, & Blue
Cheese with Ranch & Wing Sauce Drizzle 15

MARGARITA

Roasted Garlic Oil, Fresh Mozzarella, Heirloom
Tomato & Pesto Drizzle 14

FLORENTINE

House Red Sauce, Fresh Spinach, Mushrooms,
Mozzarella, Aged Parmesan, Braised Onions 14

Entrées

Available at 5 p.m.

SHRIMP & GRITS

Local Adluh Grits, Tasso Ham, Blistered Tomato,
Confit Garlic, Chive Emulsion 29

8OZ GARLIC THYME FILET

Aged Asiago Potato Gratin, Charred Broccolini,
Herb Butter, Sauce Marchand de Vin 42

SALMON

Pan Seared, Sweet Pea Risotto, Flash Fried
Spinach, Citrus Ginger Beurre Blanc 34

BARREL AGED PORK TENDERLOIN

Bourbon Marinade, Charbroiled, Sweet Potato
Puree, Spice Roasted Petite Carrots, Whiskey
Cherry Glaze 28

SMOKED GOUDA & BACON MAC

Chef's Pasta, Applewood Bacon, Creamy Smoked
Gouda Sauce, Buttery Herb Bread Crumbs 19

TOPPERS: CHICKEN 5 // SHRIMP 7

Sandwiches

Served with Choice of
Side

GRILLED CHICKEN

Grilled Breast, Smoked Bacon, Lettuce,
Tomato, Provolone, Toasted Croissant 14

SOUTHERN PUB BURGER**

Pimento Cheese, Beer Braised Onions,
Bacon, Lettuce, Tomato, Garlic Aioli 17

BUFFALO CHICKEN

Spicy Chicken Tenders, Marble Blue
Jack Cheese, Lettuce, Tomato 15

BEACHSIDER BURGER**

Our Grilled to Order Classic, Lettuce,
Tomato, Choice of Cheese 15

CLASSIC CLUB

Crispy Bacon, Smoked Turkey Breast,
Lettuce, Tomato, Provolone, Toasted
Stacked Sourdough 16

SOUP & SANDWICH COMBO

Soup of the Day & 1/2 Classic Club 14

On the

SIDE

French Fries 3
House Slaw 3
*Seasonal Veggies 5
*House Salad 5
Gluten Free Bun 1

**\$2 upcharge*

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.*

Ask your server about our Gluten-free options