

## HOUSE WINE

	<i>glass / carafe</i>
<b>WHITE</b>	<b>7 / 38</b>
Viura	
<b>RED</b>	<b>7 / 38</b>
Cabernet	

## DRAFT WINE

	<i>glass / carafe</i>
<b>ROSÉ</b>	<b>8 / 48</b>
Villa Symposia, "Root & Reitz," Languedoc, France, 2016	

## WHITE & ROSÉ

	<i>glass / bottle</i>
<b>MUSCADET</b>	<b>8 / 38</b>
Michel Delhommeau, "Cuvee St. Vincent," Loire Valley, France, 2015	
<b>GRUNER VELTLINER</b>	<b>7 / 42 (Liter Bottle)</b>
Brunn, Austria, 2016	
<b>CHARDONNAY</b>	<b>9 / 42</b>
Rickshaw, Mendocino, California, 2015	
<b>SAUVIGNON BLANC</b>	<b>9.5 / 46</b>
Domaine Beausejour, "Les Grenettes," Touraine, France, 2015	
<b>CLAIRETTE</b>	<b>10.5 / 52</b>
Chateau de Roquefort, "Petit Salé," Provence, France 2016	
	<i>by the bottle only</i>
<b>ROSÉ</b>	<b>40</b>
Oyster Shed Co., Provence, France, 2016	
<b>RIESLING</b>	<b>48</b>
Von Winning, "Winnings," Pfalz, Germany, 2014	
<b>ARNEIS</b>	<b>50</b>
Angelo Negro, "Vino Bianco," Monforte Roero, Italy, 2015	
<b>CHENIN BLANC</b>	<b>52</b>
Thomas Batardière, "Clos des Cocus," Anjou, France, 2014	
<b>SAUVIGNON BLANC</b>	<b>58</b>
Domaine Bailly Reverdy, Sancerre, France, 2015	
<b>SAUV BLANC BASED BLEND</b>	<b>75</b>
Weingut Maria & Sepp Muster, "Opok," Steiermark, Austria, 2014	

## SPARKLING WINE

	<i>glass / bottle</i>
<b>CAVA (CRAZY GRAPES)</b>	<b>7 / 36</b>
Dibon, Brut Reserve, Penedes, Spain, NV	
<b>LAMBRUSCO (CRAZY GRAPES)</b>	<b>9 / 45</b>
Bertolani, "Rosso All'antica," Emilia-Romagna, Italy, 2015	
	<i>by the bottle only</i>
<b>FOLLE BLANCHE, PINOT NOIR</b>	<b>50</b>
Jo Landron, "Atmospheres," Brut, Muscadet, France	
Looking for Grower Champagne? We have that too; just ask!	

## RED

	<i>glass / bottle</i>
<b>PINOT NOIR</b>	<b>9 / 42</b>
Les Deux Moulins, Loire, France, 2016	
<b>GAMAY</b>	<b>9.5 / 48</b>
Robert Perroud, "L'Enfer des Balloquets," Beaujolais, France, 2014	
<b>SANGIOVESE</b>	<b>10 / 52</b>
La Spinetta, "Il Nero Di Casanova," Toscana, Italy, 2012	
<b>CANARY ISLAND RED</b>	<b>11 / 55</b>
Frontón de Oro, Canary Islands, Spain, 2014	
	<i>by the bottle only</i>
<b>GAMAY</b>	<b>50</b>
Dufaitre, "Beaujolais Villages Nouveau," Burgundy, France, 2016	
<b>AUSTRIAN RED: BLAUFRÄNKISCH</b>	<b>50</b>
Pittnauer, "Heideboden," Burgenland, Austria, 2013	
<b>PINOT NOIR</b>	<b>64</b>
Lioco, "Laguna," Sonoma Coast, California, 2013	
<b>SUPER TASTY BLEND</b>	<b>65</b>
Matthiasson, "Tendu," Napa, California, 2013	
<b>TROUSSEAU</b>	<b>75</b>
Arnot-Roberts, North Coast, California, 2016	
<b>SYRAH</b>	<b>86</b>
Cruse Wine Co., "Charles Heintz Vinyard," Sonoma, CA, 2015	
<b>SYRAH</b>	<b>110</b>
Franck Balthazar, "Chaillot," Rhône, France, 2012	

## CHEAP BEER

<b>COORS BANQUET</b> draft	<i>glass</i> <b>3</b>	<i>pitcher</i> <b>12</b>
<b>TINY BUD</b> or <b>TINY BUD LIGHT</b>	<i>single</i> <b>2</b>	<i>6-pack</i> <b>11</b>
<b>TINY MILLER HIGH LIFE</b>	<i>single</i> <b>2</b>	<i>6-pack</i> <b>11</b>

## DRAFT BEER

<b>WESTBROOK</b> 'One Claw' Rye Pale Ale	<b>5.5</b>
<b>PILSNER URQUELL</b> 'A Proper Pour'	<b>6</b>
<b>BLACKBERRY FARM</b> Saison	<b>7.5</b>
<b>HOLY CITY</b> 'Pluff Mud' Porter	<b>5.5</b>
<b>FROTHY BEARD</b> Hominy Cream Ale	<b>6</b>
<b>SHACKSBURY</b> Classic Cider	<b>7</b>
<b>YAZOO</b> 'Summer' Gose	<b>5</b>
<b>GUINNESS</b> Stout {20oz pour}	<b>7</b>
<b>ABITA</b> Amber	<b>5</b>
<b>FOUNDERS</b> 'All Day' IPA	<b>5</b>
<b>ALLAGASH</b> White	<b>5</b>
<b>STIEGL</b> Grapefruit Radler	<b>6</b>

## SODA & SUCH

<b>COKE, DIET COKE, SPRITE</b>	<b>2.5</b>
<b>BOYLAN'S ROOT BEER, GINGER ALE, ORANGE</b>	<b>3.5</b>
<b>CANNONBOROUGH SODA</b> <b>GINGER BEER, GRAPEFRUIT ELDERFLOWER</b>	<b>6</b>
<b>ICED TEA</b>	<b>2</b>
<b>LEMONADE</b>	<b>3</b>
<b>ARNOLD PALMER</b>	<b>2.5</b>

## SERVING

**SUNDAY—THURSDAY 11:00AM—10:00PM, FRIDAY SATURDAY 11:00AM—11:00PM**

Please No Substitutions. Cash, American Express, Visa, Mastercard, Discover.  
No Split Checks For Parties Of 6 Or More.  
Sorry - No Checks And No Smoking In Restaurant.

## COCKTAILS

### CONTRIBUTIONS FROM OUR PALS

#### CUCUMBER OF THE SEA

[Brian Bartels, Fedara, NYC]

Pinot Grigio, Pilsner Urquell, Lemon, Honey, Cucumber  
9

#### THE WINGMAN

[Paul Calvert, Ticonderoga Club, Atlanta]

Rye Whiskey, Founder's IPA, Honey, Lime, Black Pepper  
10

#### DREAMWEAVER

[Chris Hannah, Arnauds French 75 Bar, New Orleans]

Cognac, Cream Sherry, Lemon, Jack Rudy Tea Syrup  
11

### FROZEN!

\$9

GIN & TONIC

ROSÉ SLUSHIE

### DAY DRINKING

\$9

#### BLOODY MARY or RED SNAPPER

A classic, prepared simply

#### FOR THE RELIEF OF UNBEARABLE URGES

Campari, Lemon, Radler

#### PIMM'S CUP

The ideal drink for Charleston's climate

#### SPRITZER!

White Wine, Soda, Lime

### LIGHT AND BRIGHT

\$10

#### ELDERFLOWER G&T

Gin, Jack Rudy Elderflower Tonic, Celery Bitters

#### DAYTRIPPER

Vodka, Jack Rudy Tea Syrup, Lavender, Lemon

#### LITTLE BIRD

Tequila, Grapefruit Liqueur, Rose Water, Lime

#### WHISKEY BUCK

Rye Whiskey, Ginger, Honey, Lemon

### BOLD AND BOOZY

\$10

#### BOULEVARDIER

Bourbon, Campari, Sweet Vermouth

#### SAZERAC

Rye, Peychaud's Bitters, Absinthe, Sugar

#### THE WORLD FAMOUS GRASSHOPPER

-A Dessert Cocktail-

'Kennel Club Style'

## BOOZE

### VODKA

Cheap: Sobieski	7
Decent: Tito's	8
Fancy: Ketel One	9
Our Pal: Cathead	7

### GIN

Cheap: Gordon's Gin	7
Decent: Beefeater	8
Fancy: Hendrick's	10
Sipsmith	11
Our Pal: Hat Trick Gin	9

### TEQUILA

Cheap: Agavales Blanco	7
Lunazul Reposado	9
Decent: Del Maguey Vida (Mezcal)	10
El Tesoro Reposado	12
Casa Noble Reposado	13
Fancy: Herradura Añejo	13
Tres Generaciones Añejo	14
Dobel Diamante	13

### RUM

Cheap: Bacardi	7
Decent: Gosling's Black Seal	7
Plantation 5 Year	8
Fancy: Ron Zacapa 23	15

### SCOTCH

Cheap: Famous Grouse	7
Decent: Monkey Shoulder	10
Fancy: Balvenie 12-Year	18

### BOURBON

Cheap: Old Grand Dad	7
Decent: Buffalo Trace	8
Bulleit	9
Maker's Mark	10
Fancy: Knob Creek Single Barrel	13
Woodford Reserve	12
Elijah Craig 12 Year	12
Four Roses Small Batch	12
Belle Meade	14
Blantons	16

### WHISKEY

Cheap: Old Overholt Rye	7
Decent: Jameson	8
Rittenhouse Rye	9
Wild Turkey 101	9
Fancy: Michters	13
Our Pal: Revival Sorghum Whiskey	13
Virgil Kaine Robber Baron Rye	11

## GROWER CHAMPAGNE

The combination of Fried Chicken and Champagne is one of the finest in the world. The bright, lush, effervescent zip of a fine glass of Champagne is particularly suited to the richness of the South's iconic dish; it cleanses the palate, lifts the spirits, and sets the stage for a damn fine eating experience. This list highlights some of our favorites - winemakers crafting personal expressions from their own small villages and grape parcels. We think it makes a convincing case for drinking more Champagne, more often.

### Pétillant Naturel

Also known as "Pét-Nat," this style of sparkling wine is often low in alcohol, unfiltered, and highly drinkable. If Champagne is in a pair of leather monkstraps, Pet-Nat is wearing Birkenstocks.

<b>Avinyó</b> <i>Penedes, Spain, 2016</i>	30
<b>Domaine Belluard</b> 'Les Perles du Mont Blanc,' <i>Vin de Savoie, NV</i>	36
<b>Királyudvar</b> 'Tokaji Pezsgő,' <i>Brut, Tokaji, Hungary, 2010</i>	44
<b>Domaine Huet</b> <i>Chenin Blanc, Brut, Vouvray, 2012</i>	48
<b>Domaine la Grange Tiphaine</b> 'Nouveau Nez,' <i>Chenin Blanc, Loire, France, 2014</i>	43
<b>Renardat-Fâche</b> 'Cerdon du Bugey,' <i>Vin de France, 2015</i>	34
<b>Domaine Serol</b> 'Turbulent,' <i>Loire Valley, France, 2015</i>	32

### Cote des Blancs

This east facing slope of exposed limestone produces the best Chardonnay in Champagne.

<b>Pierre Peters</b> 'Cuvée de Réserve,' <i>Blanc de Blancs, Grand Cru, Brut, NV</i>	90
<b>Laherte Frères</b> 'Les Grappes Dorées,' <i>Blanc de Blancs, 1er Cru, Brut, NV</i>	72
<b>Pehu-Simonet</b> <i>Blanc de Blancs, Grand Cru, Brut, NV</i>	96
<b>Guy Larmandier</b> <i>Blanc de Blancs, 1er Cru, Brut, NV</i>	79

## GROWER CHAMPAGNE cont.

### Vallee de La Marne

This West to East valley produces Chardonnay on limestone, Pinot Noir where the wind is broken, and Pinot Meunier everywhere else.

<b>Étienne Calsac</b> 'Les Rocheforts,' <i>Brut, NV</i>	84
<b>Jacquesson</b> 'Cuvée 738,' <i>Extra Brut, NV</i>	96
<b>R. Pouillon</b> 'Reserve,' <i>Brut, NV</i>	72
<b>Gaston Chiquet</b> 'Tradition,' <i>1er Cru, Brut, NV</i>	64

### Cote des Bar or The Aube

Located closer to Burgundy than the classified Champagne vineyards in the North; producing mostly Chardonnay and Pinot Noir.

<b>Dosnon</b> 'Recolte Noir,' <i>Brut, NV</i>	70
<b>Pierre Gerbais</b> 'Grains de Celles,' <i>Extra Brut, NV</i>	57
<b>Ruppert-Leroy</b> 'Martin Fontaine,' <i>Blanc de Blancs, Brut, 2014</i>	114
<b>Cedric Bouchard</b> 'La Haute Lemblé,' <i>Blanc de Blancs, Brut, 2012</i>	170

### Rose Champagne

<b>A. Margaine</b> <i>Brut, NV</i>	102
<b>Geoffroy</b> 'Rosé de Saignée,' <i>1er Cru, Brut, NV</i>	76
<b>R. Pouillon</b> 'Rosé de Maceration,' <i>1er Cru, Brut, NV</i>	

### Montagne de Reims

Horseshoe shaped growing area around the Mountain of Reims, known for mostly Pinot Noir based wines.

<b>Aubry</b> <i>1er Cru, Brut, NV</i>	76
<b>A. Margaine</b> 'Cuvee Le Brut,' <i>1er Cru, Brut, NV</i>	68
<b>Pierre Paillard</b> 'Les Parcelles,' <i>Bouzy Grand Cru, Extra Brut, 2012</i>	70
<b>Bérêche et Fils</b> 'Reflet d'Antan,' <i>Brut, NV</i>	164