

## CHEAP WINE

glass/carafe

<b>White</b> . . . . .	<b>7/38</b>
<i>Viura</i>	
<b>Red</b> . . . . .	<b>7/38</b>
<i>Cabernet</i>	

## DRAFT WINE

glass/carafe

<b>Rosé</b> . . . . .	<b>8/48</b>
<i>Villa Symposia, "Root &amp; Reitz," Languedoc, France, 2016</i>	

## WHITE

glass/bottle

<b>Muscadet</b> . . . . .	<b>8/39</b>
<i>Domaine De La Fruitière, "Gneiss de Bel Abord," Loire Valley, France, 2016</i>	
<b>Gruner Veltliner</b> . . . . .	<b>7.5/48 (liter bottle)</b>
<i>Brunn, Austria, 2016</i>	
<b>Chardonnay</b> . . . . .	<b>9/44</b>
<i>Rickshaw, Mendocino, California, 2015</i>	
<b>Sauvignon Blanc</b> . . . . .	<b>9.5/46</b>
<i>Domaine Beausejour, "Les Grenettes," Touraine, France, 2016</i>	
<b>Insanely Delicious White</b> . . . . .	<b>10.5/52</b>
<i>Chateau de Roquefort, "Petit Salé," Provence, France, 2016</i>	

by the bottle only

<b>Riesling</b> . . . . .	<b>48</b>
<i>Von Winning, "Winnings," Pfalz, Germany, 2014</i>	
<b>Arneis</b> . . . . .	<b>50</b>
<i>Angelo Negro, "Vino Bianco," Monteu Roero, Italy, 2015</i>	
<b>Chenin Blanc</b> . . . . .	<b>52</b>
<i>Thomas Batardière, "Clos des Cocus," Anjou, France, 2014</i>	
<b>Sauvignon Blanc</b> . . . . .	<b>58</b>
<i>Domaine Paul Cherrier, Sancerre, France, 2016</i>	
<b>Sauv Blanc Based Blend</b> . . . . .	<b>75</b>
<i>Weingut Maria &amp; Sepp Muster, "Opok," Steiermark, Austria, 2014</i>	

## SPARKLING WINE

glass/bottle

<b>Cava [Crazy Grapes]</b> . . . . .	<b>7/36</b>
<i>Dibon, Brut Reserve, Penedes, Spain, NV</i>	
<b>Lambrusco [Crazy Grapes]</b> . . . . .	<b>9/45</b>
<i>Bertolani, "Rosso All'antica," Emilia-Romagna, Italy, 2015</i>	

by the bottle only

<b>Felle Blanche, Pinot Noir</b> . . . . .	<b>50</b>
<i>Jo Landron, "Atmospheres," Brut, Muscadet, France</i>	

Looking for Grower Champagne? We have that too, just ask!

## RED

glass/bottle

<b>Austrian Red Blend</b> . . . . .	<b>9.5/48</b>
<i>Pittnauer, "Pitti," Burgenland, Austria, 2015</i>	
<b>Pinot Nero</b> . . . . .	<b>10/50</b>
<i>Schreckbichl Colterenzio, Alto Adige, Italy, 2016</i>	
<b>Canary Island Red</b> . . . . .	<b>10.5/52</b>
<i>Frontón de Oro, Canary Islands, Spain, 2014</i>	
<b>Sangiovese</b> . . . . .	<b>11/55</b>
<i>La Spinetta, "Il Nero Di Casanova," Toscana, Italy, 2012</i>	

by the bottle only

<b>Cinsault</b> . . . . .	<b>60 (liter bottle)</b>
<i>Martin Texier, "La Boutanche," Rhône, France, 2016</i>	
<b>Super Tasty Blend</b> . . . . .	<b>65 (liter bottle)</b>
<i>Matthiasson, "Tendu," Napa, California, 2013</i>	
<b>Gamay</b> . . . . .	<b>68</b>
<i>Dufraitre, "Côte de Brouilly," Beaujolais, France, 2015</i>	
<b>Trousseau</b> . . . . .	<b>79</b>
<i>Eyrie Vineyards, Willamette Valley, Oregon, 2015</i>	
<b>Syrah</b> . . . . .	<b>86</b>
<i>Cruse Wine Co., "Charles Heintz Vineyard," Sonoma, CA, 2015</i>	
<b>Pinot Noir</b> . . . . .	<b>95</b>
<i>Wind Gap, Sonoma Coast, California, 2014</i>	
<b>Syrah</b> . . . . .	<b>110</b>
<i>Franck Balthazar, "Chaillot," Rhône, France, 2012</i>	

Please No Substitutions. Cash, American Express, Visa, Mastercard, Discover.  
No split checks for parties of 6 or more.  
Sorry - No checks or Visa gift cards, and no smoking in restaurant.

## CHEAP BEER

<b>Coors Banquet</b> <i>draft</i> . . . . .	<b>glass 3/pitcher 12</b>
<b>Tiny Bud</b> or <b>Tiny Bud Light</b> . . . . .	<b>single 2/6-pack 11</b>
<b>Miller High Life 'Pony'</b> . . . . .	<b>single 2/6-pack 11</b>

## DRAFT & A BOTTLED 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>Shacksbury</b> Cider. . . . .	<b>7</b>
<b>House Beer</b> Lager . . . . .	<b>4</b>
<b>Holy City</b> 'Sparkly Princess'. . . . .	<b>5.5</b>
<b>Guinness</b> Stout [20 oz 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>
<b>Rothaus</b> Pils - The only bottle worth carrying. . . . .	<b>7.5</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>6</b>
<i>Ginger Beer, Grapefruit Elderflower</i>	
<b>Iced Tea</b> . . . . .	<b>2</b>
<b>Lemonade</b> . . . . .	<b>3</b>
<b>Arnold Palmer</b> . . . . .	<b>2.5</b>
<b>Slingshot + Jack Rudy Coffee Tonic</b> . . . . .	<b>6</b>

## COCKTAILS

### CONTRIBUTIONS FROM OUR PALS

<b>Cucumber of the Sea</b> . . . . .	<b>9</b>
<i>Pinot Grigio, Pilsner Urquell, lemon, honey, cucumber</i> (Brian Bartels, Fedora, NYC)	
<b>The Wingman</b> . . . . .	<b>10</b>
<i>Rye Whiskey, Founder's IPA, honey, lime, black pepper</i> (Paul Calvert, Ticonderoga Club, Atlanta)	
<b>Dreamweaver</b> . . . . .	<b>11</b>
<i>Cognac, Cream Sherry, Jack Rudy Tea Syrup, lemon</i> (Chris Hannah, Arnouds French 75 Bar, New Orleans)	

### FROZEN!

<b>Gin &amp; Tonic</b> . . . . .	<b>9</b>
<b>Rosé Slushie</b> . . . . .	<b>9</b>

### DAY DRINKING

<b>Bloody Mary or Red Snapper</b> . . . . .	<b>10</b>
<i>A classic, prepared simply</i>	
<b>For the Relief of Unbearable Urges</b> . . . . .	<b>10</b>
<i>Campari, Lemon, Radler</i>	
<b>Pimm's Cup</b> . . . . .	<b>10</b>
<i>The ideal drink for Charleston's climate</i>	
<b>Spritzer!</b> . . . . .	<b>10</b>
<i>White wine, soda, lime</i>	

### LIGHT AND BRIGHT

<b>Elderflower G&amp;T</b> . . . . .	<b>10</b>
<i>Gin, Jack Rudy Elderflower Tonic, celery bitters</i>	
<b>Daytripper</b> . . . . .	<b>10</b>
<i>Vodka, Jack Rudy Tea Syrup, lavender, lemon</i>	
<b>Little Bird</b> . . . . .	<b>10</b>
<i>Tequila, Grapefruit liqueur, rose water, lime</i>	
<b>Whiskey Buck</b> . . . . .	<b>10</b>
<i>Rye Whiskey, ginger, honey, lemon</i>	

### BOLD AND BOOZY

<b>Boulevardier</b> . . . . .	<b>11</b>
<i>Bourbon, Campari, sweet vermouth</i>	
<b>Sazerac</b> . . . . .	<b>11</b>
<i>Rye, Pechaud's Bitters, absinthe, sugar</i>	

### THE WORLD FAMOUS GRASSHOPPER

<b>A Dessert Cocktail</b> . . . . .	<b>10</b>
<i>Kennel Club Style</i>	

## BOOZE

### VODKA

<b>Sobieski</b> . . . . .	<b>7</b>
<b>Tito's</b> . . . . .	<b>8</b>
<b>Ketel One</b> . . . . .	<b>9</b>
<b>Cathead</b> . . . . .	<b>7</b>

### GIN

<b>Gordon's Gin</b> . . . . .	<b>7</b>
<b>Beefeater</b> . . . . .	<b>8</b>
<b>Hendricks</b> . . . . .	<b>10</b>
<b>Sipsmith</b> . . . . .	<b>11</b>
<b>Hat Trick Gin</b> . . . . .	<b>9</b>

### TEQUILA

<b>Agavales Blanco</b> . . . . .	<b>7</b>
<b>Lunazul Reposado</b> . . . . .	<b>9</b>
<b>Del Maguay Vida (Mezcal)</b> . . . . .	<b>10</b>
<b>El Tesoro Reposado</b> . . . . .	<b>12</b>
<b>Casa Noble Reposado</b> . . . . .	<b>13</b>
<b>Herradura Añejo</b> . . . . .	<b>13</b>
<b>Tres Generaciones Añejo</b> . . . . .	<b>14</b>
<b>Dobel Diamante</b> . . . . .	<b>13</b>

### RUM

<b>Bacardi</b> . . . . .	<b>7</b>
<b>Goslings Black Seal</b> . . . . .	<b>7</b>
<b>Plantation 5 Year</b> . . . . .	<b>8</b>
<b>Ron Zacapa 23</b> . . . . .	<b>15</b>

### SCOTCH

<b>Famous Grouse</b> . . . . .	<b>7</b>
<b>Monkey Shoulder</b> . . . . .	<b>10</b>
<b>Balvenie 12-Year</b> . . . . .	<b>18</b>

### BOURBON

<b>Old Grand Dad</b> . . . . .	<b>7</b>
<b>Buffalo Trace</b> . . . . .	<b>8</b>
<b>Bulleit</b> . . . . .	<b>9</b>
<b>Maker's Mark</b> . . . . .	<b>10</b>
<b>Knob Creek Single Barrel</b> . . . . .	<b>13</b>
<b>Woodford Reserve</b> . . . . .	<b>12</b>
<b>Elijah Craig 12 Year</b> . . . . .	<b>12</b>
<b>Four Roses Small Batch</b> . . . . .	<b>12</b>
<b>Belle Meade</b> . . . . .	<b>14</b>
<b>Blanton's</b> . . . . .	<b>16</b>

### WHISKEY

<b>Old Overholt Rye</b> . . . . .	<b>7</b>
<b>Jameson</b> . . . . .	<b>8</b>
<b>Rittenhouse Rye</b> . . . . .	<b>9</b>
<b>Wild Turkey 101</b> . . . . .	<b>9</b>
<b>Michter's</b> . . . . .	<b>13</b>
<b>High Wire Revival Sorghum Whiskey</b> . . . . .	<b>13</b>
<b>Virgil Kaine Robber Baron Rye</b> . . . . .	<b>11</b>

## 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.

### NATURAL SPARKLING WINE

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, Pét-Nat is wearing Birkenstocks.

<b>Avinyó</b> . . . . .	<b>38</b>
<i>Penedes, Spain, 2016</i>	
<b>Királyudvar</b> . . . . .	<b>49</b>
<i>'Tokaji Pezsgó,' Brut, Tokaji, Hungary, 2010</i>	
<b>Domaine Huet</b> . . . . .	<b>55</b>
<i>Chenin Blanc, Brut, Vouvray, 2012</i>	
<b>Renardat-Fâche</b> . . . . .	<b>39</b>
<i>'Cerdon du Bugey,' Vin de France, 2015</i>	
<b>Domaine Serol</b> . . . . .	<b>40</b>
<i>'Turbulent,' Loire Valley, France, 2015</i>	

### CÔTE DES BLANCS

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

<b>Laherte Frères</b> . . . . .	<b>72</b>
<i>Blanc de Blancs, Brut Nature, NV</i>	
<b>Pierre Gimonnet &amp; Fils</b> . . . . .	<b>88</b>
<i>'Cuvée Gastronom,' Blanc de Blancs, Brut, 1er Cru, 2012</i>	
<b>Larmandier-Bernier</b> . . . . .	<b>92</b>
<i>'Longitude,' Blanc de Blancs, 1er Cru, Extra Brut, NV</i>	
<b>Pierre Moncuit</b> . . . . .	<b>80</b>
<i>'Delos,' Blanc de Blancs, Grand Cru, Brut, NV</i>	
<b>Ulysse Collin</b> . . . . .	<b>158</b>
<i>'Les Pierrieres,' Blanc de Blancs, Extra Brut, NV</i>	

## GROWER CHAMPAGNE CONTINUED

### VALLÉE 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> . . . . .	<b>74</b>
<i>'L'Echappée Belle,' Blanc de Blancs, 1er Cru, Extra Brut, NV</i>	
<b>Jacquesson</b> . . . . .	<b>96</b>
<i>'Cuvée 738,' Extra Brut, NV</i>	
<b>Tarlant</b> . . . . .	<b>100</b>
<i>'Zero,' Brut Nature, NV</i>	
<b>R. Pouillon</b>	
<i>Réserve Brut, NV</i> . . . . .	<b>72</b>
<i>'Solera,' 1er Cru, Extra Brut, NV</i> . . . . .	<b>102</b>

### CÔTE 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> . . . . .	<b>79</b>
<i>'Recolte Blanche,' Brut, NV</i>	
<b>Pierre Gerbais</b> . . . . .	<b>57</b>
<i>'Grains de Celles,' Extra Brut, NV</i>	
<b>Ruppert-Leroy</b> . . . . .	<b>114</b>
<i>'Martin Fontaine,' Blanc de Blancs, Brut, 2014</i>	

### ROSÉ CHAMPAGNE

<b>A. Margaine</b> . . . . .	<b>80</b>
<i>Brut, NV</i>	
<b>R. Pouillon</b> . . . . .	<b>76</b>
<i>'Rosé de Maceration,' 1er Cru, Brut, NV</i>	
<b>Pierre Paillard</b> . . . . .	<b>90</b>
<i>'Les Terres Roses,' 1er Cru, Brut, NV</i>	
<b>Vilmart &amp; Cie</b> . . . . .	<b>124</b>
<i>'Cuvée Rubis,' 1er Cru, Brut, NV</i>	

### MONTAGNE DE REIMS

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

<b>Aubry</b> . . . . .	<b>11/55</b>
<i>1er Cru, Brut, NV</i>	
<b>A. Margaine</b> . . . . .	<b>68</b>
<i>'Cuvée Le Brut,' 1er Cru, Brut, NV</i>	
<b>Pierre Paillard</b> . . . . .	<b>70</b>
<i>'Les Parcelles,' Bouzy Grand Cru, Extra Brut, 2012</i>	
<b>Bérêche et Fils</b> . . . . .	<b>164</b>
<i>'Refllet d'Antan,' Brut, NV</i>	
<b>Chartogne-Taillet</b> . . . . .	<b>68</b>
<i>'Cuvée Sainte Anne,' Brut, NV</i>	