MARIANATED OLIVES / 6
beans, orange zest, rosemary

TODAY'S MOZZARELLA / 15
benton's country ham, giardiniera

MUSHROOM RISOTTO / 13
traditional preparation

WOOD FIRED OYSTERS / 18
'nduja butter, crispy shallots, fermented pepper

CARAMELIZED CAULIFLOWER / 14
olives, provolone picante, migas, pepperoncini aioli

STEAMED MUSSELS / 18
whey ham broth, white beans, kale, oregano

GLAZED BRUSSELS SPROUTS / 12
honey balsamic, crispy guanciale, caramelized onions

BLUE CRAB FRITTERS / 18
mascarpone, calabrian chili

BEEF & PORK MEATBALLS / 16
whipped ricotta

CHARRED OCTOPUS / 19
romesco, fingerling, red onions

BABY ROMAINE / 13
vertical roots lettuce, anchovy vinaigrette, garlic croutons, parmesan

PIZZAIOLLO CHOPPED SALAD / 15
oregano vinaigrette

DUCK CONFIT & RICOTTA RAVIOLI / 31
butternut squash, brown butter, sage, pumpkin seeds

LOCAL CATCH / 35
preserved tomato broth, clams, potatoes, hot italian fish sausage

*HANGER STEAK / 34
celeriac, pistachio vinaigrette, fall vegetables, sage bordelaise sauce

RIGATONI / 29
braised lamb ragù, rosemary, pecorino

STUFFED QUAIL / 28
truffled chicken sausage, blue barley, brown butter, parmesan

CLAM CACIO E PEPE / 31
bucatini, pecorino, black pepper

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A 2.5% CULINARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL TO SUPPORT EQUITABLE AND FAIR WAGES FOR OUR KITCHEN STAFF

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF 8 OR MORE

THANK YOU FOR YOUR SUPPORT
**GUS & MANDY / 14**
ramazzotti, red wine, lemon, cola, soda

**KEEP IT COCOA / 15**
cocoa nib infused virgil kaine rip track bourbon, buttermilk no. 1, cherry & chocolate bitters

**UBE FIASCO / 15**
hilton head spiced rum, lairds apple brandy, ube, coconut, lime

**LET IT LINGER / 16**
malify lemon gin, martini & rossi fiero, spiced cranberry, yuzu, lemon, egg white

**ALL THE FALL THINGS / 16**
chai infused patrón reposado, allspice dram, agave, lemon, red wine float

**SPIRIT ANIMAL / 15**
illegal mezcal, pisco, breckenridge bitters, lime, orgeat, egg white

**LIVIN ON A PEAR / 16**
pear infused ketel one vodka, st george spiced pear, amaro nonino, pear, lemon

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**GLASS/BOTTLE**

**SPARKLING**

**PROSECCO / 12/44**
poggio costa, veneto, italy

**CHAMPAGNE / 26/116**
g.h. mumm brut grand cordon, champagne, france

**GAMAY ROSE / 15/56**
domaine franc besson 'granit', beaujolais, france

**LAMBRUSCO / 12/44**
cleto chiarli, 'vecchia modena', emilia-romagna, italy

**WHITE**

**PINOT GRIGIO / 13/48**
 riff, altos adige, italy

**GRÜNER VELTLINER / 13/48**
schloss gobelsburg, kamptal, austria

**SAUVIGNON BLANC / 14/52**
massey dacta, marlborough, new zealand

**SAUVIGNON BLANC / 18/68**
domaine franc millot, sancerre, france

**ARNEIS / 13/46**
negro angelo 'unfiltered', roero, italy

**CHARDONNAY / 15/56**
de forville, piedmont, italy

**CHARDONNAY / 18/68**
talley vineyards, arroyo grande, california

**ROSEMARY'S BAMBINA / 10**
grapefruit, citrus, rosemary, topo chico

**NO'GRONI / 10**
ginish, "gin" simple syrup, orange bitters

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**BARDOLINO CLASSICO / 13/48**
le moret, veneto, italy

**PINOT NOIR / 16/60**
grochau 'commuter cuvee', willamette valley, oregon

**NERELLO MASCALESE / 17/64**
girolamo russo 'a rina', etna, sicily

**NEBBIOLO / 15/56**
sandro fay 'tel', valtellina superiore, italy

**SANGIOVESE / 14/52**
salcheto 'biskero', chianti, italy

**SUPER TUSCAN / 14/52**
fanti 'poggio torto', tuscany, italy

**CABERNET BLEND / 15/56**
andrew will 'involuntary commitment', columbia valley, washington

**CABERNET SAUVIGNON / 18/68**
krutz 'magnolia', sonoma, california

**STIEGL RADLER / 8**
grapefruit radler, stiegl, Austria

**BLAKES PEACH PARTY / 8**
peach & blackberry cider, blake's hard cider co, armada, mi

**ISLAND COASTAL / 8**
lager, island brands, charleston, sc

**BLONDE ALE / 8**
blonde ale, cooper river brewing, charleston, sc

**HAZY LIKE A FOX / 8**
hazy ipa, new realm brewing, sc

**WORLD COURT MOCHA / 8**
blonde stout, legal remedy brewing, rock hill, sc

**RIGHTSIDE BREWING NON-ALCOHOLIC / 6**
citrus wheat, rightside brewing, lawrenceville, ga

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DESSERT

salted caramel panna cotta
CHOCOLATE CRUMBLE, TOASTED MERINGUE, NUTELLA PRALINE / 10

tiramisu bomba
MASCARPONE MOUSSE, CHOCOLATE SHELL, MARSALA CARAMEL / 10

rum baba
ESPResso ITALIAN PASTRY CREAM, CANDIED PUMPKIN, TOASTED PECAN, RUM SYRUP / 10

pasticciotto
RICOTTA CHEESECAKE FILLING, APPLE, CRANBERRY CURD, ROSEMARY GELATO / 10

gelato
TODAY’S OFFERINGS / 8

affogato
COFFEE OR AMARO / 7

AFTER DINNER DRINKS

sgrassino
LEMON SORBET, CATHEAD HONEYSUCKLE VODKA, PROSECCO / 14

amaro
CYNAR / 8
AMARO NONINO QUINTESSENTIA / 10
FERNET / 9
MONTENEGRO / 10

dessert wine
BROADBENT RESERVE 5 YEAR MADEIRA, PORTUGAL / 16/118
FERREIRA TAWNY / 9