

frannie & the fox

MARINATED OLIVES / 6
beans, orange zest, rosemary

TODAYS 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

salads

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

PIZZAIOLO CHOPPED SALAD / 15
oregano vinaigrette

MARGHERITA / 17
house mozzarella, tomato, basil

FENNEL SAUSAGE / 19
provolone picante, red onion

CAPRICCIOSA / 18
mozzarella, benton's ham,
artichokes, olives, mushrooms

BUTTERNUT SQUASH / 19
provolone picante, garlic cream, sage,
rosemary, toasted pumpkin seed gremolata

TALEGGIO / 19
burnt honey, black pepper

PEPPERONI / 18
smoked mozzarella, oregano

pizza

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

large plates

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
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

on tap

AGED COFFEE NEGRONI / 14
roku gin, select, coffee infused punt e mes

HIGH STYLE / 7
pilsner, fattys beer works, charleston, sc

TIDE CHASER / 8
ipa, low tide brewing, johns island, sc

CABERNET BLEND ROSÉ / 10/22/44
domaine de maubet, cotes de gascogne, france

fully spirited

GUS & MANDY / 14
ramazzotti, red wine, lemon, cola, soda

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

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

***LET IT LINGER / 16**
malfy 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**
ilegal 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

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

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

non-spirited

Wine

GLASS/BOTTLE

SPARKLING

PROSECCO / 12/44
poggio costa, veneto, italy

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

GROWER CHAMPAGNE / 22/84
bertrand delespierre, champagne, france

GAMAY ROSÉ / 15/56
domaine franck 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, kemptal, austria

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

SAUVIGNON BLANC / 18/68
domaine franck millet, sancerre, france

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

CHARDONNAY 15/56
de forville, piedmont, itay

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

ROSÉ / ORANGE

GRENACHE ROSÉ / 12/44
belle année, provence, france

MONTEPULCIANO / 15/56
tiberio, abruzzo, italy

CATARRATTO / 18/72
caruso e minini, 'arancino', sicily, italy

RED

BARDOLINO CLASSICO / 13/48
le morette, 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 'tei', 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

beer

STIEGL RADLER / 8
grapefruit radler, stiegl, austria
+ gin, tequila or mezcal / +4

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, charleston, sc

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

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

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
TODAYS OFFERINGS / 8

affogato
COFFEE OR AMARO / 7

AFTER DINNER DRINKS

sgroppino
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

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