



EST 1991

HANDCRAFTED COCKTAILS

Dragoon Punch 9

Historic Charleston recipe from 1792 californian brandy, jamaican rum, peach brandy, black tea, raw sugar, lemon juice

Chicago's Old Fashioned 10

jim beam bourbon, dolin rouge vermouth, orange bitters, angostura bitters, simple syrup

Moscow Mule 8

smirnoff vodka, ginger beer, fresh lime

Ultimate Martini 11

A Chicago's Tradition cathead vodka, your choice of up or on the rocks The Largest In This City Since 1991

Tall and Slim 10

bristow gin, house squeezed ruby red grapefruit, agave, fresh mint

French 75 10

bristow gin, fresh lemon juice, prosecco

The Minero Margarita 9

casa reposado & anejo tequila, dry curacao, agave, fresh squeezed lime

BEER

By The Bottle

Avery Ellie's Brown Ale 6 Beck's Non-Alcoholic 3.50

Budweiser 4

Coors Light 4

Heinkein 6

Left Hand Milk Stout "Nitro" 7

Miller Lite 4

Sweetwater IPA 6

Yuengling 4

Draft

Budlight 5

Stella Artois 6

Warsteiner 6

Local Draft

Second Self Thai Wheat 7

Terrapin Rye Pale Ale 7

Proprietor: David & Anita Howard General Manager: Andrea Ciavardini Executive Chef: Max Hines

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH AND STEAKS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

A Neighborhood Dining Group Concept Visit our other restaurants in the southeast Minero- Ponce City Market Minero- Charleston Husk- Charleston Husk- Nashville McCrady's Tavern- Charleston McCrady's- Charleston Opening Soon: Husk- Savannah & Greenville

STARTERS

Grilled & Marinated Chicken Wings 9 white bbq sauce

Bacon Wrapped Shrimp 11 horseradish, honey glaze

Spinach & Artichoke Dip 10 grilled pita bread

Classic Escargot 10 parsley garlic butter

Pan Roasted PEI Mussels 12 white wine, roasted garlic, breadcrumbs, parsley, tomatoes

Half Dozen Oysters Three Ways Choice of: raw on the half shell with cucumber & shallot mignonette 12 baked rockefeller style with creamed kale 14 grilled with bloody mary butter 13

Fried Calamari 10 spicy marinara sauce, pickled sweet peppers

SOUPS AND SALADS

Baked Onion Soup 6

Cream of Mushroom Soup 7 baked to order with a pastry crust

Charleston She Crab Soup 7 sherry, chives

Roasted Beet & Local Kale Salad 8 local kale, roasted beets, feta cheese, toasted pecans, honey cider vinaigrette

Caesar Salad 6 crisp romaine leaves, caesar dressing, parmesan cheese, house made croutons

Iceberg Wedge Salad 8 tomatoes, blue cheese crumbles, bacon, scallions, creamy blue cheese dressing

House Salad 5 mixed lettuces, tomatoes, cucumbers, red onion, choice of dressing

Add to any salad: Pecan Crusted or Grilled Chicken, Fried Shrimp 8 - Grilled & Marinated Steak or Pan Seared Salmon 10

CHICAGO'S CLASSICS

Includes a house or Caesar salad

Shrimp & Grits 21 sautéed shrimp, peppers, tomatoes, onions, garlic, andouille, geechie boy grits

BBQ Ribs 24 danish baby back ribs, slow cooked, grilled, makers mark bbq sauce, choice of side

Chicken Piccata 19 prestige farms, sautéed with garlic, capers, lemon butter sauce, seasonal vegetable

Pan Seared Atlantic Salmon 27 lobster, grilled asparagus, béarnaise sauce

Crispy Fried Shrimp 19 hand breaded, hush puppies, cocktail sauce, house cut french fries

Shrimp & Scallops 26 pan seared, artichokes, sun dried tomatoes, mushrooms, capers, white wine, angel hair pasta

Pecan Crusted Chicken 18 roasted sweet potato puree, bing cherry sauce

Our Signature Roasted Aged Prime Rib of Beef (limited availability) choice of side 14 oz 36 10 oz 28 8 oz 23

STEAKS, CHOPS & LOBSTER

Includes a choice of side. Add a House or Caesar salad 4

Center Cut Sirloin 6 oz 19

Filet Mignon 7 oz 32 10 oz 38

New York Strip 14 oz 38

Grilled Bone In Cowboy Ribeye 16 oz 39

Grilled Bone-In Pork Chop 10 oz 26 bourbon compound butter

Broiled Maine Lobster Tails MKT drawn butter

Add To Any Steak: Poached Lobster Meat & Béarnaise sauce 8 Au Poirve Preparation (three peppercorn brandy sauce & crisp fried onions) 3 Add Broiled Lobster Tail MKT

ENTREES

Seasonal Catch MKT

Grilled Mahi Mahi 28 red bliss potatoes, seafood tomato broth, wilted swiss chard

Beef Bolognese 18 housemade egg noodles, ricotta

Ribeye Stroganoff 18 housemade egg noodles, parmesan

Pan Seared Scallops 29 butternut squash carolina gold risotto, roasted brussel sprouts

Cheeseburger 11 8 oz grilled, american cheese, special sauce, pickles, H&F bun, house cut french fries

Turnip Truck Seasonal Vegetable Plate 14 chef's selection of seasonal local veggies Add Grilled Chicken 8

French Dip Sandwich 14 thinly sliced prime rib on a H&F roll, horseradish, provolone, caramelized onions, au jus

Steak Frites 19 grilled & marinated steak, arugula salad with pickled peppers, beef demi glace, house cut fries

Fish and Chips 17 battered fresh fish, hushpuppies, remoulade sauce, house cut french fries

SIDES

All sides 5

Stone Ground South Carolina Geechie Boy Grits

Sweet Potato Puree

Collard Greens

Seasonal Vegetables

Baked Potato

Garlic Mashed Potatoes

House Cut French Fries

Roasted Root Vegetables with Carrot Top Pesto

Roasted Brussel Sprouts, Local Apples, Bacon

WINES

SPARKLING

Prosecco , Belstar, Brut, Veneto, Italy, NV	9/36
Chardonnay/Pinot Noir , Canard- Duchêne, Brut, Champagne, France, NV (375 ml)	60

WHITE

Pinot Gris , Big Fire, Willamette Valley, Oregon, 2014	8/32
Pinot Grigio , Alois Lageder, Alto Adige, Italy, 2015	10/40
Sauvignon Blanc , Domaine Fournier, Sancerre, France, 2015	10/40
Sauvignon Blanc , Momo, Marlborough, New Zealand, 2015	12/48
Cortese , Coppo, "La Rocca", Gavi di Gavi, Italy, 2014	9/36
Sauvignon Blanc/Viognier , Chateau de Saint James, "Little James Basket Press", France, 2015	34
Falanghina , Feudi di San Gregorio, Campania, Italy, 2014	10/40
Albariño , Burgans, Rias Baixas, Spain, 2015	10/40
Riesling , Dr. Loosen, "Dr. L" Mosel, Germany, 2015	8/32
Gewurtztraminer/Pinot Gris/Riesling , Montinore, "Borealis", Willamette Valley, Oregon, 2015	48
Chardonnay , Jackhammer, Central Coast, California, 2014	8/32
Chardonnay , Custard, Sonoma County, California, 2015	11/44
Chardonnay , Laetitia, Russian River Valley, California, 2015	10/40

ROSÉ

Syrah/Grenache/Cinsault , Famille Perrin, Cotes du Rhone, France, 2015	8/32
Pinot Noir , Sean Minor, "Four Bears", Vin Gris of Pinot Noir, Carneros, California, 2016	11/44

RED

Gamay , Bourchard Aîné & Fils, Beaujolais Villages, France 2014	11/44
Pinot Noir , Nicolas Potel, Coteaux Bourguignons, France, 2014	48
Pinot Noir , The Pinot Project, California, 2015	10/40
Pinot Noir , Chehalem, "Three Vineyards", Willamette Valley, Oregon, 2014	58
Pinot Noir , Diora Wines, "La Petit Grace", Monterey, California, 2015	65
Merlot , Drumheller, Columbia Valley, Washington, 2015	8/32
Malbec , Andeluna, "1300", Mendoza, Argentina, 2015	10/40
Tempranillo , Viña Bujanda, Crianza, Rioja, Spain, 2013	9/36
Grenache/Syrah , Domaine Boutinot, "Les Coteaux," Cotes du Rhone Villages, France 2013	10/40
Merlot/Cabernet Sauvignon , Chateau Roc Meynard, Bordeaux Superieur, France 2014	45
Sangiovese/Cabernet Sauvignon/Cabernet Franc , Tenuta di Frescobaldi, IGT, Tuscany, Italy, 2014	12/48
Syrah , Owen Roe, "Ex Umbris", Yakima Valley, Washington, 2014	62
Cabernet Sauvignon , Queens Peak, Sonoma County, California, 2015	9/36
Malbec/Petit Verdot/Cabernet Sauvignon , Black Station's, Dunnigan Hills, California, 2014	9/36
Zinfandel , Manifesto, Lodi, California, 2015	9/36
Cabernet Sauvignon/Syrah/Zinfandel , Banshee, "Mordecai," California, 2014	55
Cabernet Sauvignon , Katherine Goldschmidt, "Crazy Creek," Alexander Valley, California, 2015	13/52
Cabernet Sauvignon , Mira Winery, Napa Valley, California, 2014	64
Cabernet Sauvignon , Stonestreet Estate Family Vineyards, Alexander Valley, California, 2014	92

vintages are subject to change based on availability